



**GAUCHO**  
EST 1994



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@gauchogroup | gauchorestaurants.com

## Set Menus

Two Courses 120 | Three Courses 135 | Afternoon Tea 30



# Afternoon Tea

£30 per person

## Top Tier

Sweet Treats

Mini lemon meringue tart  
Raspberry & vanilla battenberg  
Vegan chocolate slice  
Chocolate & orange battenberg

## Middle Tier

Cakes & Scones

Mini carrot cake slice  
Luxury plain buttery scone  
Clotted cream & strawberry jam

## Bottom Tier

Savoury Sandwiches

Smoked salmon & cream cheese  
Fresh cucumber  
Chicken pesto  
Free-range egg & cress



### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Vegetarian Vegan

Adults need around 2000kcal a day.

# Feast Menu

Two Courses 120 | Three Courses 135

## Starters

### WAGYU EMPANADAS

Smoked chipotle mayonnaise

### TUNA CEVICHE

Crushed avocado & aji amarillo pozu dressing

### BURRATA

Grilled marinated peppers and sundried tomatoes, basil oil, rocket salad

## Mains

All mains are served with chips and seasonal salad.

Steaks are served with chimichurri sauce

### RIBEYE 300G

Spiral cut, slow grilled

### FILLET 250G

Lean and tender with a delicate flavour

### LEMON MARINATED DEBONED CHICKEN

Chipotle and ancho chilli oil

### SALMON STEAK

Seared salmon, Puttanesca sauce

### AUBERGINE MILANESE

Superstraccia, piquillo peppers, confit tomato sauce

## Desserts

### DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

### CHOCOLATE BROWNIE

## Sides

**GARLIC-ROSTED WOOD MUSHROOMS** 8

**TOMATO SALAD** 8

**GREEN BEANS** 7  
Confit lemon gremolata

## Sauces

**PEPPERCORN** 4

**TRUFFLE AND BLACK PEPPER BUTTER** 4.5

**BÉARNAISE** 4



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