



GAUCHO
EST 1994

Feast Menu

Two Courses 95 | Three Courses 120

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Starters

TUNA TARTARE

Yellowfin tuna, avocado, citrus, aji amarillo

BURRATA

Creamy burrata, grilled peppers, confit tomato basil oil

WAGYU EMPANADAS

Smoked chipotle mayonnaise

Mains

*All mains are served with chips and seasonal salad.
Steaks are served with chimichurri sauce*

RIBEYE 300G

Delicately marbled for superior flavour

FILLET 250G

Lean and tender with a delicate flavour

FLAT IRON CHICKEN

Grilled half chicken, salsa macha mayo, salsa macha, watercress, lime



SALMON FILLET



Seared salmon, rich puttanesca sauce



AUBERGINE MILANESE

Crisp aubergine, piquillo peppers, confit tomato

Sides

Garlic-roasted wood mushrooms   | 8.5

Green vegetables   | 5.95

Tomato salad   | 6.95

Sauces

Truffle and black pepper butter | 3.5

Peppercorn | 4

Béarnaise  | 3.5

Desserts

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb



CHOCOLATE BROWNIE

Vanilla Chantilly with crushed raspberries



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Adults need around 2000kcal a day.