

A detailed botanical illustration of various tomato varieties and their flowers. The illustration is arranged in a border around the central text. It includes large, ribbed red tomatoes, some with green shoulders, and several green, unripe tomatoes. Interspersed among the fruit are numerous yellow, five-petaled flowers with prominent stamens and green leaves. The style is reminiscent of 19th-century scientific illustrations.

GAUCHO

GARDEN MENU



STARTERS

BEEF TARTARE TACOS 358kcal
Aji amarillo (Peruvian yellow pepper) crema, lemon zest, cornichons, shallots, parsley, chives, Tajin chilli and lime seasoning

PRAWN AGUACHILE 112kcal
Avocado, grilled corn, orange, coriander, mint, aji amarillo (Peruvian yellow pepper) and ponzu dressing

CHICKEN EMPANADA 358kcal
Served with salsa golf

CUCUMBER AND TOMATO GAZPACHO   110kcal
Heritage tomatoes, cucumber, yellow beetroot

BEEF CARPACCIO 138kcal
Confit cherry tomatoes, aji amarillo (Peruvian yellow pepper) crema, crispy wonton strips, Tajin lime and chilli spice mix

SALMON TARTARE TACOS 295kcal
Mango salsa, avocado

MAINS

BARBECUED MISO AUBERGINE   145kcal
Popped quinoa, sesame tofu cream, pickled red onion, red meat radish, coriander salad

SEABREAM 407kcal
Romesco sauce, pesto, grilled Tenderstem broccoli, lemon zest

CLASSIC BURGER 1240kcal
Our legendary 100% Argentine beef patties, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips

BARBACOA-GLAZED SALMON 416kcal
Sesame tofu cream, red meat radish, coriander and mint salad

CHICKEN MILANESE 507kcal
Parmesan, chives, lemon zest

SPAGHETTI ROMESCO   367kcal
Superstraccia, confit cherry tomatoes, basil

DESSERTS

ROASTED PINEAPPLE 366kcal
Light caramel sauce, coconut sorbet

CHOCOLATE SORBET 251kcal
Poached cherries, Crème de Cassis, chocolate crumbs

RASPBERRY AND PISTACHIO SEMIFREDDO 272kcal
Frozen parfait with fresh fruit

MANGO, CARAMEL AND COCONUT FLAN 272kcal
Passion fruit, coconut granita, fresh lime zest





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@gauchogroup
gauchorestaurants.com