# Taste of Gaucho

# **TASTE OF GAUCHO**

£150.00

The ultimate beef lover's challenge. This menu is an indulgent celebration of what Gaucho does best. Devour mouthful after mouthful of the finest, most succulent and delicious Argentine beef. Offering a variety of different cuts expertly grilled and served with the perfect accompaniments.

This supreme menu is a meaty and mighty gastronomic treat. Our feast of hedonistic pleasure also includes ice-cold craft beers, bold and powerful Malbec, sweet Argentinian Port-style wine and finally a range of classic dark spirits... We dare you

#### **STARTER**

#### SPANISH CHORIZO

Morcilla and romesco

Served with Rubia Pilsener

# **MAINS**

600g of beef all served with chips, nduja mac & cheese, humita salteña and heirloom tomato salad and your choice of sauce

### **TAPA DE ANCHO**

Top of the ribeye

# **BIFE DE CUADRIL**

The leanest cut of rump with a pure, distinctive flavour

## **BIFE DE CHORIZO**

Tender yet succulent sirloin with its strip of juicy crackling

# **BIFE DE LOMO**

Lean and tender fillet with a delicate flavour

Served with Viña Patricia D'Oro

## **DESSERT**

#### SELECTION OF CHEESE

A selection of Cryer & Stott cheeses. Served with caramelised apple cider chutney and oat cakes.

Served with Zuccardi 'Malamado' Malbec (Port-style)

#### **DIGESTIF**

Your choice of the below

Courvoisier VSOP Flor de Caña 12yr The Naked Grouse Jim Beam Double Oak