



# 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





# GAUCHO

@gauchogroup  
gauchorestaurants.com