

# GAUCHO

COOKING WITH FIRE

INSPIRED BY **SOUTH AMERICA**

## Starters

- Stuffed brown mushrooms with toasted walnuts, garlic & parsley (V) 82r
- Toasted bruschetta trio: (VE) 76r
  - Medley of cherry tomatoes & basil
  - Exotic mushroom
  - Aubergine
- Sea Bass ceviche with Spanish onion, cilantro and avocado (P) 121r
- Suppli al telefono 70r  
Fluffy risotto, Parmesan and mozzarella balls, shallow fried and served with a Salsa Lucia
- Chicken liver served with crispy garlic bruschetta 67r
- Freshly made empanadas (3 per portion):
  - Beef with root vegetables 65r
  - Lemon chicken with leeks and fresh herbs 65r
  - Spinach with creamy Danish feta (D) 65r

## Soups

- Soup of the day 79r
- Served with toasted bruschetta

## Salads

- Italian cargamanto bean and green bean with chimichurri dressing (VE) 74r
- Ruby grapefruit and avocado with ginger and berry dressing (VE) 70r
- Grilled calamari and avocado (P) 131r
- Grilled chicken breast OR sirloin, corn, red pepper and bean salsa with baby mixed leaves 120r
- Grilled pepper, rocket, olives, mange tout and mint with poppy seed dressing (VE) 128r

\*Add buffalo mozzarella to any salad (D) 19r

## Burgers & Sandwiches

- Classic beef OR chicken OR veggie burger 138r  
served with fries and fresh chimichurri mayo on a brioche bun
  - Add emmentaler cheese (D) 9r
- Tuna steak churrasco sandwich, with avo, spicy rocket and hot mustard 127r  
served medium rare on sourdough
- Sirloin OR chicken breast Lomito sandwich, with pancetta, gypsy ham, fried egg provolone cheese, mixed leaves and aioli 170r  
served medium rare on a baguette
- Sandwich de Milanese - crumbed fillet OR chicken breast OR pork fillet SQ  
served with fresh baby leaves and a herb mayonnaise on sourdough
  - Add a slice of provolone cheese (D) 9r
  - Add a slice of gypsy ham 9r
- Choripán Argentina: Argentinian-style pork-and-beef chorizo roll, with salsa and chimichurri 85r  
served on a baguette
  - Add a slice of melted provolone cheese (D) 9r

## Pastas

- Spaghetti with prawns, clams and squid heads (P) 225r
- Linguine al filetto 175r
- Spaghetti in napolitana sauce with crispy bacon and Kalamata olives 125r
- Spinach and feta ravioli with tomato and olive sauce (V) 132\*
- Pumpkin sorentino with sage and burnt butter (V) 110r



## Speciality cuts off the grill

Lomo / Fillet : 200g / 300g	169r / 230r
Cuadril / Rump : 300g	167r
Bife de Chorizo / Sirloin : 200g / 300g	127r / 167r
Bife de Costilla / T-Bone : 450g / 700g	190r / 374r
Ojo de Bife / Ribeye : 400g	293r
Picanha / Rump Cap : 600g	343r
Tomahawk : 600g	391r
Costillas / Beef short rib	180r
Tapa de asado / beef blade roast	180r
Lamb chops: 400g	265r

**Cooked over an open flame, served with a side of your choice**



## Sides

• Chorizo	36r
• Roasted baby brinjal (VE)	59r
• Skin-on potato fries (VE)	36r
Creamed spinach with sauteed onion and	
• Parmesan cheese (D)	49r
Smashed baby potatoes with butter, garlic	
• and fresh parsley (V) (D)	56r
• Red cabbage and carrot slaw (VE)	41r
• Creamy polenta with Parmesan & peas (D)	53r
Honey roasted parsnips and carrots with goat's	
cheese, fresh thyme and roasted	

## Sauces

Chimichurri (VE) Verde	45r
<i>fresh parsley, confit garlic, chilli flakes, olive oil, lime zest &amp; red wine vinegar</i>	
Chimichurri (VE) Rojo	45r
<i>parsley, aji molido, olive oil, red wine vinegar, black pepper garlic</i>	
Parsley, olive oil and garlic sauce (VE)	47r
Salsa lucia (VE)	61r
<i>olives, capers, red peppers, orange zest, parsley and confit garlic</i>	
Charred herb salsa (VE)	71r
<i>mix of parsley, coriander, mint, fennel, basil, thyme, marinated in white wine and lemon and grilled on the open flame.</i>	
Basil pesto	49r
<i>basil, olive oil, Parmesan, pine nuts</i>	
Salsa criolla (VE)	51r
<i>red pepper, red Spanish onions, thyme, confit garlic, red wine vinegar and olive oil</i>	
Salsa criolla amarillo (VE)	51r
<i>fresh yellow pepper, red chilli, confit garlic, red wine vinegar, olive oil</i>	
Salsa verde	47r
<i>parsley, coriander, capers, anchovies, confit garlic, red wine vinegar</i>	
Salsa llajua	35r
<i>tomato, chilli, parsley, red wine vinegar and olive oil</i>	

## Open-flame specialities *Served with your choice of side*

• Whole spring chicken, marinated in lemon, rosemary & garlic	177r
• Grilled calamari, served with olives, Italian parsley, roasted cherry tomatoes	142r
add chorizo sausage	20r
Grilled Chilean sea bass with toasted almond salsa (P)	138r
• Aubergine Parmigiana	94r
• Braised black bean chilli (VE)	90r
Add smoked bacon	10r

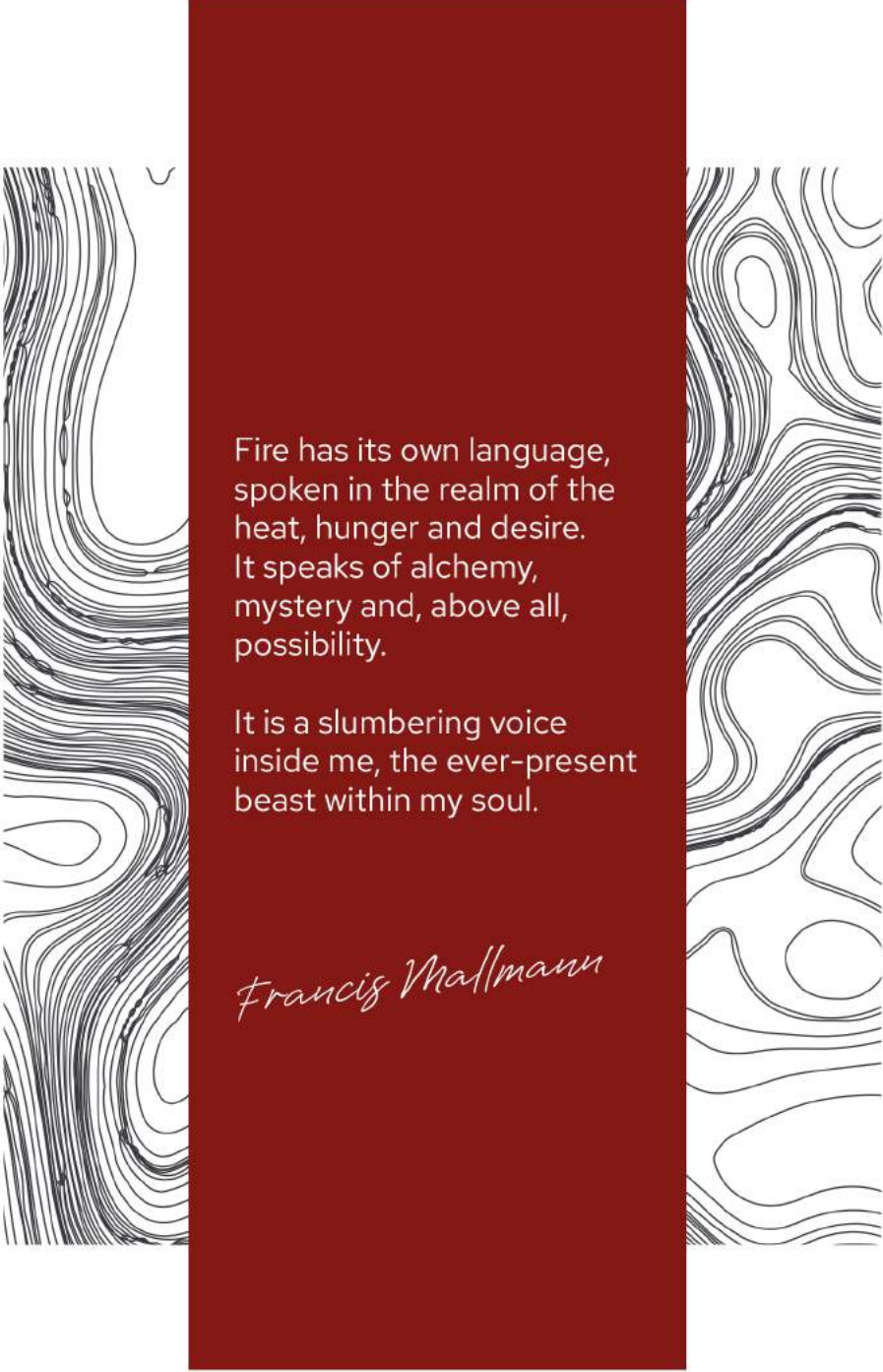
## Dessert

• Crepes with strawberries, Dulce de Leche and orange liqueur (V) (D)	74r
• Old-fashioned gingerbread with molasses whipped cream (V) (D)	62r
• Caramelised peaches, with figs, Amaretto, lemon zest and mint (VE)	87r
• Vanilla double cream ice-cream with chocolate sauce (D)	58r
• Sorbet	sq

Americano	R30	Rooibos	R25	Hot Chocolate	R45
Cappuccino	R33	Green Tea	R25	Irish Coffee	R69
Café Latte	R33	Chamomile	R25		
Espresso - Single	R20	Mint	R25		
Espresso - Double	R30	Rooibos	R20		
Macchiato - Single	R25	5 Roses	R20		
Macchiato - Double	R28				

(V) Vegetarian (VE) Vegan (P) Pescatarian (N) Contains Nuts (D) Dairy Products





Fire has its own language,  
spoken in the realm of the  
heat, hunger and desire.  
It speaks of alchemy,  
mystery and, above all,  
possibility.

It is a slumbering voice  
inside me, the ever-present  
beast within my soul.

*Francis Mallmann*



HERE'S TO THE COWBOYS, THE HEROES, THE **LEGENDS**