

Empanadas

3 per portion

Beef with root vegetables	R90
Chicken with root vegetables	R90
Cheese and Corn	R90

Sharing Plates

Gambas Pil Pil Prawns in a spicy tomato and onion salsa	R175
Peruvian Style Ceviche Prepared in tiger's milk, served with crispy ciabatta	R165
Vegetarian Ceviche Made from avo, spiced with aji, & chili peppers, served with crispy ciabatta	R135
Lamb Riblets Open flame cooked lamb riblets	R155
Calamares al Vino Calamari, onion, red peppers, yellow peppers and garlic sautéed in white wine	R165

Tacos

3 per portion

Salmon Fresh salmon, avocado, crème fraîche, toasted sesame seeds, red cabbage, vinaigrette	R185
Pulled Beef / Chicken Slow braised beef or chicken, crème fraîche, guacamole and toasted sesame seeds	R155
Fish Crispy deep fried fish with red cabbage slaw. Served with crème fraîche.	R145

Salads

Village Greek Roughly cut cucumber, tomato, red onion, olives and feta	R115
Chicken Garden Salad Grilled chicken, on a bed of lettuce, red onion and sun-dried tomatoes, with feta, grilled zucchini, broccoli, green beans, roasted red pepper, and a herby pistachio dressing	R185

Burgers and Sandwiches

Served with fries or a side village salad

Beef Cheese Burger 250g beef patty, served on a potato bun with chimmi-mayo	R190
Buttermilk Chicken Sliders Three sliders served on buttery brioche rolls with hot sauce, cheddar, coleslaw and pickles	R245

Pastas

Beef Ragu Slow-cooked beef ragu with pappardelle	R225
Milanese a la Napolitana Chicken/beef schnitzel on cheesy napolitana tagliatelle	R235
Prawn, Mussel and Chorizo Seafood Pasta Cooked in a white wine spicy tomato sauce, fresh parsley with a touch of cream on linguine pasta	R315
Mushroom Risotto Charred mushrooms, lemon oil and parmesan	R245

Prawn and Cheesy Béchamel	R90
Tuna and Capers	R90
Spinach and Feta	R90

Espetinhos Mini rump espetada cooked in a creamy brandy pepper sauce, covered in grated parmesan	R165
Mar y Tierra Mussels, shrimp and chorizo served on a bed of cherry tomatoes and broccoli in a yoghurt coriander paste	R185
Croquettas Deep fried crumbed goat cheese croquettas. Covered in honey glazed walnuts and almonds	R155
Provoleta Provolone cheese in a hot skillet with roasted tomatoes and herbs, served with a mini baguette	R165

Beef and Shiitake Mushroom Beef fillet slices sautéed with shitake mushrooms, soy sauce, ginger and garlic. Served with sliced carrots and cabbage	R185
Vegetarian Mexican corn, feta, crème fraîche, salsa and guacamole	R130

Grilled Rump and Wild Rice Salad Grilled rump, served with wild rice, rocket, carrots, spring onion, chives, mint, coriander with tahini yoghurt and an orange mustard dressing	R230
Autumn Harvest Salad Roasted butternut on butter lettuce with rocket, roasted cherry tomatoes, pine nuts, avo and feta. Served with an orange and mustard dressing	R175

Lobster Roll Lobster cooked in butter, tossed with kewpie dressing, chives and celery. Served on two brioche buns with a buttermilk dip	R295
Roast Brisket Sandwich Thinly sliced 8-hour smoked brisket, served on a home-baked potato bun with red cabbage - add cheese sauce +R40	R275

Fillet Pasta Sliced fillet on a bed of creamy mushroom and asparagus cooked in a red wine sauce. Served with linguine	R325
Prawn Linguine Prawns sautéed in a lemony chilli reduction, served on creamy pistachio basil pesto linguine	R325
Smoked Salmon Farfalle Farfelle pasta in a creamy sauce with smoked salmon. Sprinkled with fried capers and dill	R285

Fire Grill

Served with fries or a side village salad

Gaucho Loaded Fries A bed of golden crispy fries topped with smoked brisket slices. Drizzled in chimichurri verde - Fillet Loaded Fries +R40	R210
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Chicken Espetada Boneless chicken thighs with choice of peri-peri, lemon butter or chimichurri marinade	R225
Picanha Espetada 450g of beef with choice of peri-peri, lemon butter or chimichurri marinade	R290

Open Flame Specialities

Meats are aged for a minimum of 21 days, please check with servers for exact aging days

Cooked over an open flame, served with fries or a salad:

Fillet 300g	R295
Rump 300g	R225
Sirloin 200g/300g	R195/R225
Picanha 600g	R390

Parrillada (serves 2) 300g Rump, Lamb Riblets, Argentinian Chorizo, Costillas, Chicken served on a Parrilla	R850
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Premium Aged Cuts

Meats are aged for a minimum of 21 days, please check with servers for exact aging days

Wet aged, flavoured cuts, seasoned the traditional way

Tomahawk 900g	R710	Rump No Fat 400g	R320
T-Bone 800g	R470	Ribeye 400g	R380

Sides

Skin-on Potato Fries	R50	Honey Roasted Root Veg with Feta	R70
Skinny Fries	R50	Bean, Corn and Avocado Salad	R75
Creamed Spinach with Sautéed Onion and Parmesan Cheese	R55	Sofrito Rice	R60
Smashed Baby Potatoes with Butter, Garlic and Herbs	R60	Sweet Potato Fries	R60
		Mac and Cheese	R75

Sauces

	R55		
Chimichurri Verde	Pepper Sauce	Mushroom Sauce	
Chimichurri Rojo	Red Wine Sauce	Lemon Butter	


Desserts

Vanilla Double Cream Ice-Cream	R65
Churros Stuffed with dulce de leche	R85
Sopaipilla Argentinian style doughnut with dulce de leche	R75
Honeycomb Flan Creamy, caramel, custard dessert topped with crunchy honeycomb	R95

Grilled Calamari Served with olives, red peppers, roasted cherry tomatoes Add chorizo sausage +R30	R235
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Grilled Chilean Sea Bass Served with toasted almond salsa	R325
Cauliflower Steak Cauliflower puree, pomegranate, almond and pumpkin seed salad	R160

Cookie Skillet (Serves 2) Large chocolate chip cookie, baked in a skillet, with dulce de leche OR Bar One Sauce. Served with two scoops of ice-cream: Vanilla OR caramelised milk	R145
Dulce de Leche Coulant Warm dulce de leche coulant with a molten dulce de leche center	R110



Combining a blend of tropical and Latin American cuisines our menus are not only inspired by the countries of the Amazon but the unique Asian and Mediterranean communities which inhabit them. From Peruvian & Chilean style seafood to carefully sourced grilled meats and fish; our chefs use both traditional and cutting-edge techniques along with seasonal and vibrant ingredients to transport you to South America.

Our food is all made with fresh ingredients, this means that your meal may take between 30 - 40 min to prepare.

Food prepared in our restaurant may contain the following ingredients or come into contact with common allergens such as: dairy, eggs, wheat, shellfish, peanuts and tree nuts.

If you have a food allergy, please notify your server.

Gaucha

Inspired by Latin America