

## GAUCHO & TANGO FIRE Set menu

Glass of Chandon and three course meal

£65 per person, dinner at Gaucho Chancery and show

12.5% additional service charge fee applies

5PM-7PM on show nights

### STARTERS | Choose one

EMPANADA Choose one

Beef, humita or sun-dried tomato and mozzarella. Served with a dressed salad and fresh tomato salsa

ECUADORIAN CEVICHE

A Gaucho classic. Shrimp, avocado and a spicy citrus roast pepper and tomato sauce

BAKED PROVOLETA 

Caramelised onions, ají molido, oregano and sourdough toast

### MAINS | Choose one

All steaks are served with chips or rocket and kale salad and your choice of peppercorn, mushroom, béarnaise, blue cheese hollandaise or red wine jus

CUADRIL 225g

Rump. The leanest cut with a pure distinctive flavour

ANCHO 300g (£6 supplement) Ribeye.

Delicately marbled throughout for superb, full-bodied flavour

CHORIZO 225g

Sirloin. Tender yet succulent with a strip of juicy crackling

HALF SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar, served with rocket and kale salad

LOMO 225g (£6 supplement)

Fillet. Lean and tender with a delicate flavour

POACHED SALMON SALAD

Pomelo, baby gem, coriander and sweet chilli

### DESSERTS | Choose one

AFFOGATO

Espresso, dulce de leche  
Ice cream & short bread  
crumble

CINNAMON CHURROS

Dulce de leche


LEMON TART

Toasted Italian meringue

\* Only served on Tango Fire show nights between January 26<sup>th</sup> to February 16<sup>th</sup> 2019 \* Maximum eight people per booking

\* All prices include VAT \* A discretionary 12.5% service charge will be added to your bill

Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need

 Denotes the vegetarian options