

# GAUCHO

## TASTING MENU

*Our finest dishes, selected by our Head Chef, Marina*

### STARTER

#### HAMACHI TIRADITO

*Panko crumble, truffle mayonnaise, yuzu soy pearls*

Paired with Leeds 1893 Gin & Yuzu Tonic

### MAIN COURSE

*Served with chips with chimichurri salt, humita and summer tomato salad*

#### STEAK TASTING BOARD

*100g each of Lomo (fillet) with chimicurri and Chorizo (sirloin) with juniper & mustard dry rub*

Paired with Susana Balbo Signature Malbec 2021

### PRE DESSERT

#### CHEESE PLATTER

*Selection of three British cheeses, farmhouse chutney, crackers*

Paired with Malamado Malbec 2014

### DESSERT

#### CHOCOLATE BROWNIE

*Vegan white chocolate ice cream*

Paired with Two Lasses Chocolate Orange Rum Liqueur