

GAUCHO

TASTING MENU (V)

Our finest dishes, selected by our Head Chef, Marina

STARTER

TRUFFLE ARANCINI

Provoleta, truffle mayonnaise

Paired with Leeds 1893 Gin & Yuzu Tonic

MAIN COURSE

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

RIGATONI

Tomato sugo, goat's curd, lemon basil

Paired with Susana Balbo Signature Malbec 2021

PRE DESSERT

CHEESE SELECTION

Selection of 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