



**FIRE**

**Add-on Glass of Wine | Prosecco | Beer: \$15**  
**20% off for all Wines & Champagne by the bottle (Excluding of House Pours)**

## **COMUNAL DE LA TARDE** **5-COURSE COMMUNAL LUNCH**

**\$68++ Per Pax | Min. 2pax**

### **TO START**

**Pan de Chapata & Pan de Campo**  
Braised Lentils | Chimichurri Butter

### **SNACKS**

*(All will be served)*

**Cannoli of King Salmon Gravadlax**  
Japanese Cucumbers | Shallots | Roasted Garlic Aioli

**Smoked Duck Tartlet**  
Forest Mushroom Compote | Black Truffle Emulsion  
Fresh Herbs

**Heirloom Tomatoes & Mozzarella**  
Roasted Tomato Chutney | Basil Pesto | Garden Basil Oil

### **STEW**

**Argentinian Traditional Stew with Spicy Oil**  
Slow-cooked Beef | Chorizo | Bacon  
Pumpkin | Andean Beans  
(Vegetarian Option Available)

### **MAIN COURSE**

*(Select 1)*

**Chicken Milanese à la Napolitana**  
Purée of Garlic Confit Potatoes | Provolone Cheese  
House-made Tomato Sauce

**Plancha Seared Farmed Sea Bass**  
Risoni | Potatoes | Capsicums | Seafood & Tomato Reduction  
Sweet Basil Oil

**Crispy Gnocchi with Forest Mushroom**  
Chanterelles | Porcini | Parmesan | Mushroom Emulsion

**Argentinian Ribeye 400g | 2 Pax**  
Crunchy Potatoes | Mixed Garden Leaves  
Chimichurri | Salsa Criolla  
**+ Supplement \$25++ Per Pax**

**Argentinian Striploin 400g | 2 Pax**  
Crunchy Potatoes | Mixed Garden Leaves  
Chimichurri | Salsa Criolla  
**+ Supplement \$20++ Per Pax**

**Argentinian T-Bone 1kg | 2 Pax**  
Crunchy Potatoes | Mixed Garden Leaves  
Chimichurri | Salsa Criolla  
**+ Supplement \$45++ Per Pax**

### **DESSERTS**

*(All will be served)*

**Panna Cotta Espresso & Dulce de Leche**  
Summer Berries | Whipped Chantilly | Vanilla Crumble

**Chocolate Alfajores**  
Valrhona Dark Chocolate Ganache

## **GAUCHO SET LUNCH** **3 COURSE \$45++**

**3-Course: Select 1 Main + 2 other courses (Starter, Soup, or Dessert)**  
*Items marked with a (+) require a supplement to the base lunch set price*

### **SOUP**

*(Select 1)*

**Black Truffle & Forest Mushroom Soup (V)**  
Sautéed Mixed Mushrooms | Croutons | Chives | Truffle

**Caramelised Onion Soup**  
Slow-cooked Beef | Italian Parsley | Extra Virgin Olive Oil

**Seafood & Lobster Bisque**  
Mussels | Crab Meat | Clam Meat | Chives | Extra Virgin Olive Oil  
**+ Supplement \$8**

### **STARTERS**

*(Select 1)*

**Herbs and Juniper Smoked Chicken**  
Garden Greens | Tomato Chutney | Green Chimichurri Aioli

**Smoked Cured Salmon**  
Shallots | Japanese Cucumber | Capers | Garlic-Lime Aioli

**Seasonal Heirloom Tomatoes and Feta Cheese (V)**  
Spanish Onions | Sesame Crisps | Aged Balsamic Vinaigrette

### **MAIN COURSE**

*(Select 1)*

**Sustainable Sea Bass à la Plancha**  
Crushed Baby Potatoes | Black Olives | Capers  
Fennel Shavings Fresh Herbs

**Grilled Free-Range Half Chicken**  
Cumin-Garlic & Sweet Potato Mash | Charred Sweet Corn  
Green Chimichurri

**Crispy Potato Gnocchi (V)**  
Mixed Forest Mushrooms | Black Truffle Sauce  
Aged Parmesan Crisps | Chives

**Roasted Grass-Fed Rack of Lamb 350g**  
Roasted Potatoes with Herbs & Spices | Mint Chimichurri  
**+ Supplement \$28**

**Argentinian Striploin**  
Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri  
**+ 150g Supplement \$20**  
**+ 300g Supplement \$35**

**Full Blood Wagyu Thick Skirt 250g**  
Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri  
**+ Supplement \$28**

### **DESSERTS**

*(Select 1)*

**Panna Cotta of Espresso & Dulce de Leche**  
Summer Berries | Whipped Chantilly | Vanilla Crumble

**Hazelnut Praline Mousse Entremet**  
Roasted Peach Compote | Italian Meringue

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.  
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## APERITIVOS

### ARGENTINIAN BREAD BASKET

PAN DE CAMPO (5 PIECES) - \$18

PAN DE CHAPATA (6 PIECES) - \$18

Served with Chimichurri Butter and Braised Lentils

### PLATO DE EMPANADA

3 Empanadas | 6 Empanadas

\$18

\$32

*Empanadas from Three Argentinian Regions*

**HAND-CUT BEEF | CUMIN | AJÍ MOLIDO**

**CHARRED CORN | MOZZARELLA | PAPRIKA | BÉCHAMEL**

**PATAGONIAN RED PRAWN | ONIONS | LEEKS | CREAM CHEESE**

### TABLA DE PICADA

\$58

Gouda | Brie | Provolone

Jamón Crudo | Mortadela | House-Made Chorizo

Olives | Gherkins | Caperberries | Sesame Crisps

### ARTISANAL FARMED FRESH OYSTERS (3 PIECES)

\$28

Raspberry Mignonette | Shallots | Lemon

### GRILLED HOUSE-MADE MANGALICA PORK SAUSAGE | 180G

\$16

Served with Garden Greens, Chimichurri & Salsa Criolla

### FUGAZZA

\$22

Onions | Provolone | Mozzarella | Chimichurri

### SEASONAL HEIRLOOM TOMATO SALAD

\$26

Grilled Peaches | Serrano Ham | Parma Ham | Basil Pesto | Sesame Crisps

### GRILLED PATAGONIAN RED PRAWNS

\$35

Northern Corn Criollita Salsa | Fresh Garden Herbs | Lemon

### GRILLED PROVOLETA (V)

\$26

Tomato and Fig Chutney | Aji Molido | Chimichurri

### ARGENTINE CREOLE LOCRO STEW

\$30

Slow-cooked Beef | Chorizo | Bacon | Pumpkin | White Beans

Paprika & Aji Molido Oil

### HUMITA TAMALE

\$24

Braised Argentinian Beef Cheek | Oregano | Cumin

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## PLATO PRINCIPAL

### **MILANESA A LA NAPOLITANA**

Iberian Pork Flank | Heirloom Tomatoes | Jamón Cocido  
Provolone & Mozzarella | House-made Tomato Sauce

\$42

### **ÑOQUIS DE PAPA DORADOS CON HONGOS DEL BOSQUE CRISPY POTATO GNOCCHI WITH FOREST MUSHROOMS**

Chanterelles | Porcini | Parmesan Crisps | Mushroom Emulsion

\$38

### **“CHUPÍN DE PESCADO”**

#### **ARGENTINIAN SEAFOOD STEW**

Black Cod | Clams | Mussels | Tomato & Capsicum Reduction

\$59

### **COSTILLAR DE CORDERO DE PASTURA AL HORNO ROASTED GRASS-FED RACK OF LAMB | 340G**

Herb Roasted Potatoes | Mint Chimichurri

\$58

### **MEDIO POLLITO DE GRANO A LA PARRILLA GRILLED HALF CORN-FED SPATCHCOCK CHICKEN | 400G**

Corn Humita | Provolone Cheese

\$42

### **SECRETO DE CERDO | 300G IBERIAN PORK SECRETO**

Ramos | Fennel, Green Apple and Celery Salad

\$48

### **CHEF SOLEDAD'S RICOTTA Malfatti (V)**

Baby Heirloom Tomatoes | Aged Parmesan Crisps  
Tomato Sauce Reduction | Sweet Basil Oil

\$38

## MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

### **BIFE DE CHORIZO ARGENTINIAN STRIPLOIN | 300G**

Grass-Fed | 3-4 Weeks Wet Aged

\$65

### **TIRA DE ASADO ARGENTINIAN SHORT RIBS | 300G**

Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

\$55

### **OJO DE BIFE ARGENTINIAN BONELESS RIB-EYE | 300G**

Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

\$68

### **ENTRAÑA DE WAGYU FULL BLOOD WAGYU THICK SKIRT | 250G**

Altair | MB 4-5 | Grass Fed | 2 Weeks Wet Aged

\$62

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## SHARING CUTS

All Served with Chimichurri and Salsa Criolla

**BIFE ANCHO CON HUESO** **\$190**  
**ARGENTINIAN OP RIB | 1KG**  
Grain-Fed | 3-4 Weeks Wet Aged

**BIFE DE CHORIZO Y LOMO CON HUESO** **\$170**  
**ARGENTINIAN T-BONE | 1KG**  
Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

**LUBINA ENTERA SOSTENIBLE A LA PARRILLA** **\$68**  
**FARMED WHOLE SUSTAINABLE SEABASS | 700G**  
Green Salsa | Charred Lemon

**PALETA DE CORDERO EN COCCIÓN LENTA AL ESTILO CURANTO** **\$68**  
**CURANTO-STYLE SLOW-COOKED LAMB SHOULDER | 400G**  
Garlic | Thyme & Rosemary | Argentine Herb & Spice Blend

**ASADO DE TIRA EN COCCIÓN LENTA AL ESTILO CURANTO** **\$78**  
**CURANTO-STYLE SLOW-COOKED SHORT RIBS | 1KG**  
Argentine Herb & Spice Blend

**TOMAHAWK ARGENTINO A LA SAL** **\$220**  
**SALT CRUSTED ARGENTINIAN TOMAHAWK | 1.2KG**  
Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

**PARRILLADA DE ASADO | FOR 2-3 PAX** **\$208**  
SECRETO DE CERDO (300g) | SLOW-COOKED LAMB SHOULDER (250g)  
TIRA DE ASADO (300g) | BIFE DE CHORIZO (300g)  
Served with  
Roasted Vine Tomatoes | Red Chimichurri | Green Chimichurri | Salsa Criolla

## VERDURAS

**CRUNCHY BEEF FAT POTATOES** **\$15**  
Paprika | Herbs | Ají Molido

**ROASTED AND SMOKED HEIRLOOM CARROTS** **\$15**  
Honey | Chimichurri

**GRILLED WHITE CORN** **\$15**  
Corn Humita | Provolone | Fresh Garden Herbs

**ROASTED ASPARAGUS AND BROCCOLINI** **\$18**  
House-made Ricotta | Fried Garlic Crisps | Salsa Tártara

**GRILLED SWEET PALERMO PEPPERS** **\$16**  
Smoked Salt | Thyme

**CRIOLLA SALAD** **\$18**  
Mixed Garden Leaves | Spanish Onions | Heirloom Cherry Tomatoes  
Toasted Walnuts | Parmesan Shavings | Balsamic Vinaigrette

**PLATO DE VERDURAS** **\$45**

Crunchy Beef Fat Potatoes | Roasted and Smoked Heirloom Carrots  
Grilled White Corn | Roasted Asparagus and Broccolini  
Grilled Sweet Palermo Peppers

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## POSTRE

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>FLAN ADRIANA</b><br>Dulce De Leche   Meringue   Summer Berries                                                                                                 | \$24 |
| <b>“ROGEL”</b><br>Crispy Pastry   Valrhona Dark Chocolate Ganache   Dulce de Leche   Meringue                                                                     | \$18 |
| <b>TARTA DE LIMÓN</b><br>Smoked Lemon Curd   Candied Lemon   Crispy Meringue   Vanilla Ice-cream                                                                  | \$20 |
| <b>“VIGILANTE DE MEMBRILLO”</b><br>Quince   Gouda Cheese Mousse   Caramelised Walnut Ice-cream                                                                    | \$20 |
| <b>CHOCOTORTA</b><br>Coffee Crumble   Toasted Hazelnuts   Dulce de Leche   Valrhona Chocolate Sorbet                                                              | \$18 |
| <b>FRUTA DE PEPITA</b><br>Torrontés & Vanilla Poached Pears & Apples   Malbec & Spice Poached Quince<br>Oat Crumble   Malbec Sorbet   Elderflower Syrup Reduction | \$22 |
| <b>TRIO OF ARTISANAL CHEESE SELECTION</b><br>Hard Cheese   Semi-Hard   Soft Cheese<br>Quince Paste   Toasted Walnuts   Sesame Crisps                              | \$40 |

## HELADOS Y SORBETES

|                                       |     |
|---------------------------------------|-----|
| <b>ICE CREAMS AND SORBETS</b>         | \$5 |
| <b>SUMMER STRAWBERRY SORBET</b>       |     |
| <b>GIANDUJA DARK CHOCOLATE SORBET</b> |     |
| <b>MALBEC RED WINE SORBET</b>         |     |
| <b>DULCE DE LECHE ICE CREAM</b>       |     |
| <b>MADAGASCAR VANILLA ICE CREAM</b>   |     |
| <b>ROASTED WALNUT ICE CREAM</b>       |     |

Served with Vanilla Crumble and Seasonal Berries

## CON CAFÉ

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| <b>DULCE DE LECHE ALFAJORES (2 PIECES)</b><br>House-Made Dulce de Leche           | \$5 |
| <b>CHOCOLATE ALFAJORES (2 PIECES)</b><br>Valrhona Dark Chocolate Ganache          | \$5 |
| <b>CONITOS (3 PIECES)</b><br>Shortbread Cookie   Dulce de Leche   Chocolate Shell | \$6 |

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