



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)

Hand-Cut Tartare of Cured King Salmon Tartlet
Japanese Cucumber | Shallots | Gherkin
Capers | Chives | Parsley | Dijon & Garlic Aioli

Herbs-Smoked Duck with Cannoli Shell
Forest Mushroom Fricassée | Black Truffle Emulsion

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
Risotto | 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 2 COURSE \$35++ | 3 COURSE \$45++

2-Course: Select 1 Main + 1 Appetiser, Soup, or Dessert.

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

APPETISERS *(Select 1)*

Heirloom Tomatoes & Mozzarella (V)
Black Olives | Sesame Crisps | Toasted Walnuts
Chimichurri & Basil Pesto

Salsa of Poached Red Prawns
Lettuce | Avocado Purée | Coriander
Lime, Paprika & Cumin Emulsion

Wood-Smoked Duck Breast
Mixed Garden Leaves | Spanish Onions
Caramelised Fig and Bacon Chutney | Chimichurri Aioli

Chilled Japanese Oyster (1 Piece)
Shallots | Green Apple | Raspberry Mignonette | Cucumber
Smoked Olive Oil Pearls
*** Supplement \$6++**

SOUP & STEWS *(Select 1)*

Forest Mushroom Soup (V)
Sautéed Mixed Mushrooms | Croutons | Chives | Truffle Oil

Roasted Pumpkin & Smoked Chicken Soup
Cumin | Paprika | Toasted Pumpkin Seeds
Extra Virgin Olive Oil | Fresh Herbs

Lobster Bisque
Crab Meat | Clam Meat | Chives | Extra Virgin Olive Oil
*** Supplement \$4++**

Argentinian Stew with Paprika Infused Oil
Slow-Cooked Beef | Chorizo | Bacon
Squash | Beans | Corn
*** Supplement \$6++**

Main Course *(Select 1)*

Crispy Potato Gnocchi (V)
Chanterelles | Porcini | Aged Parmesan Crisps
Mushroom Emulsion | Extra Virgin Olive Oil

Argentinian Seafood Stew
Farmed Sea Bass | Clams | Mussels
Tomato and Capsicum Seafood Reduction

Grilled Free-Range Spring Chicken
Roasted Garlic & Potato Purée
Oven-Baked Broccoli | Green Chimichurri

Grilled Argentinian Ribeye
Cumin Spiced Sweet Potato Purée
Roasted Broccolini | Red Chimichurri
*** 150g Supplement \$20++**
*** 300g Supplement \$40++**

Grilled Argentinian OP Rib 1kg (For 2 Pax)
Crunchy Potatoes | Criolla Salad | Red Chimichurri
*** Supplement \$60++ Per Pax**

Desserts *(Select 1)*

Smoked Lemon Pie
Smoked Lemon Curd | Candied Lemon Meringue
Vanilla Ice Cream

Torrontés Poached Apple
Peach Compote | Vanilla & Oat Crumble
Chantilly Cream | Torrontés Syrup | Lime Zest

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.



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

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

HELADOS Y SORBETES

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

Served with Vanilla Crumble and Seasonal Berries

CON CAFÉ

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