GAUCHO CANAPÉS, MINI DISHES AND BOARDS

For ten guests or more



CANAPÉS

£3.50 each

A minimum of three per person

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds and bay leaf, umami chimichurri

MINI PINCHO SAUSAGES D

With chimichurri and criollo

BITESIZE SALTED DULCE DE LECHE CHEESECAKE D V

Toasted marshmallow

MINI DISHES

£5.50 each

A minimum of two per person

SEARED DIVER SCALLOPS G

Cauliflower puree, pickled cauliflower, morcilla crumb with oats

CORN-FED CHICKEN BREAST

Carrot, ginger, humita puree

BOARDS

EMPANADAS D

Beef, humita Vor sun-dried tomato and mozzarella V £30.00 for six to share

MINI BURRATA D V

Ecuadorian sauce, panko orange citrus crumb and smoked olive oil

YELLOWTAIL TIRADITO

Truffle mayo, yuzu soy pearls, panko crumb

CHOCOLATE TRUFFLE D G V

Orange peel, white chocolate sauce

ATLANTIC COD G

Quinoa, edamame, blood orange dressing

RUMP STEAK G

Chips, béarnaise sauce

CHURRASCO DE CHORIZO G

500q

Spiral cut, marinated in garlic, parsley and olive oil £40.00 to share

BEETROOT TARTARE D V

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing

MINI BURGER D

Argentine mini beef burger with cheese

BEETROOT RISOTTO N G V Ve

Puree, roasted and crisp beetroot, toasted almonds

CHURRASCO DE LOMO G

400q

Spiral cut, marinated in garlic, parsley and olive oil £49.50 to share

N Contains nuts

D Contains dairy

Ve Vegan

V Vegetarian

G Gluten-free