GAUCHO'S

Entrada

ARTISAN SOURDOUGH (DF) 9.5
With extra virgin olive oil, and sea salt.

OLIVA (GF, DF) 10.5
Warmed mixed olives, with chilli, paprika, lime, and tequila.

Primer Plato

CHORIZO (GF, DF) 36.9
Chargrilled chilli and fennel pork sausage, served with green chimichurri.

EMPANADAS 38.9
Beef filled pastries, stuffed with green olives, provolone cheese, and spices, served with apricot relish.

PROVOLETA (V & GFO) 37.9
Skillet baked provolone cheese, with chipotle harissa, and sun-dried tomato.

CALAMAR (GF, DF, I) 36.9
Crispy fried squid, with chilli, fennel salt, fermented chilli lime aioli, marjoram, herb and kohlrabi salad.

CEVICHE (GF, DF, A) 37.9
King fish lightly cured with lime juice, with capsicum gazpacho, grilled pineapple, and banana capsicum salsa.

VIEIRAS (GF, DF, A) 41.0
Pan fried scallops, with lime leaf, wasabi lime dressing, and chilli oil.

OSTRAS DEL DIABLO (GF, A)
½ DOZ 43.9 DOZ 68.9
Coffin Bay oysters, oven baked with bacon, ginger, chilli, coriander, and cream sauce.

OSTRAS NATURALES (GF, DF, A)
½ DOZ 40.9 DOZ 60.9
Fresh Coffin Bay oysters, served with lemon, lime vinaigrette.

Segundo Plato

MUSLO DE POLLO (GF) 55.9
Chargrilled chicken thigh, served with pineapple peri peri sauce, pickled fennel and Cipollini onions.

PESCADO DEL DIA (GF, DF, M) 56.9
Crispy skin Barramundi fillet, served with a tomato sugo alla Siciliana and braised turnips

COSTILLAS DE CERDO (GF, DF) 75.0
Slow cooked, full rack of pork ribs, grain fed, Castlemaine VIC, dry rubbed, smoked and glazed with honey chipotle, served with chargrilled lemon.

COLIFLOR A LA PARILLA (VO, GF,) 39.9
Skillet-charred cauliflower with honey labneh, almonds, pomegranate, chilli oil and herb salad.

Ensaladas e Verduras

ENSALADA DE TOMATE 25.0
(V, VO, GF & DF)
Salad of cherry tomatoes, basil, oregano, Birdseye chili, Spanish onion, and olive oil.

ENSALADA DE PERA (GF, DFO) 25.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey roasted cashews, balsamic glaze, with a citrus dressing.

BRÓCOLI (VO, GFO, DFO, I) 24.9
Fried broccoli, with herbed anchovy butter, pan grattato, and Grana Padano.

PAPAS FRITAS (VO, DF) 22.0
Traditional steak cut chips, with house seasoning.

PAPAS ROJAS CRUJIENTES (VO) 24.0
Crispy red royale potatoes served with whipped fetta and fried` shallots

15% Surcharge on public holidays. Please advise our wait staff of any dietary requirements or allergies. *NO SPLIT BILLS*
Credit Card surcharges apply

(V) Vegetarian Dishes (VO) Vegan optional dishes (GF) Gluten Free dishes (GFO) Gluten Free optional dishes
(DF) Dairy Free Dishes (DFO) Dairy Free Optional dishes (A) All seafood in the dish is Australian sourced (I) All seafood in the dish is imported (M) The dish contains a mix of both Australian and imported seafood

GAUCHO'S ARGENTINIAN RESTAURANT
49 GOUGER ST ADELAIDE, SA 5000 TEL 8231 2299
www.gauchos.com.au

Carnes a La Parilla

BIFE DE LOMO (GF, DF) - *Eye fillet*
73.9
250g, 150-day grain fed, Angus Pure; Black Angus, MB 3+,
served with a blistered chilli, smoked salt, and chargrilled lemon.

BIFE ANCHO (GF, DF) - *Scotch fillet steak*
83.9
300g, 150-day grain fed, Angus Pure; Black Angus, MB 3+,
served with a blistered chilli, smoked salt, and olive oil.

BIFE DE CHORIZO (GF, DF) - *New York cut Striploin*
76.9
300g, 150-day grain fed, Angus Pure; Black Angus, MB 3+,
served with a blistered chilli, smoked salt, and olive oil.

BIFE DE CHORIZO (GF, DF) - *Bone in Porterhouse*
79.9
500g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, dry aged 28+ days,
and trimmed on premise, served with a blistered chilli, smoked salt, and olive oil.

CHULETA (GF, DF) - *T-Bone*
83.9
500g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, dry aged 28+ days, and trimmed on premise,
served with a blistered chilli, smoked salt, and olive oil.

OJO DE BIFE (GF) - *Bone in Ribeye*
93.9
650g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, served with confit truss tomatoes,
whipped horseradish mascarpone, smoked salt, and olive oil.

HACHAS DE GUERRA (GF) – *Tomahawk*
180.0
1Kg, 150-day grain fed, Angus Pure; Black Angus, MB 5+, served with bone marrow butter,
King oyster mushrooms, smoked salt, and olive oil.

CORDERO (GF) - *Lamb cutlets*
67.9
Mount Schanck (South Australian) Lamb,
served with browned butter, thyme, and roasted garlic.

Salsas para Carnes – 14.0 each

Red wine jus (GF), Blue cheese and shallot cream (V & GF), Green peppercorn (GF), Mushroom (GF),
Horseradish relish (V,VO,GF & DF), Honey Chipotle (VO,GF & DF)

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