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STARTERS

Fig salad with smoked burrata and basil	115
Tuna ceviche with soy, ginger, red jalapeño and guacamole	75
Pan-seared jumbo scallops with mango salsa	95
Octopus with baby potatoes, tomato and garlic chips	110
Braised beef back ribs glazed in hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled jalapeños	85
Argentine king prawns	105
Provoleta	80

BEEF

All steaks include a choice of peppercorn, mushroom or Bearnaise sauce.

ARGENTINE CUTS

Gauche's signature wet-aged cuts, all from grass-fed, organic Black Angus from selected farms on the Argentine Pampas.

Lomo medallions	275
Fillet medallions 225g	
Lomo	345
Fillet 300g or larger on request	
Churrasco de lomo	360
Spiral cut fillet, marinated in garlic, parsley and oil 300g	
Ancho	290
Ribeye 300g or larger on request	
Churrasco de ancho	295
Spiral cut ribeye, marinated in aji molido 300g	
Tira de Ancho	450
Spiral cut ribeye, slow grilled with chimichurri 500g — ideal for sharing	
Chorizo	275
Sirloin 300g or larger on request	
Chateaubriand	610
Centre cut of the fillet 500g — ideal for sharing	

G SAMPLER 1.2KG

4 different cuts, 300g each: Chorizo, Churrasco de Ancho, Wagyu Rib Eye 3-5 grade, Wagyu Tenderloin 9+grade	1200
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Two Empanadas: Mendocina (beef, egg and olive) Caprese (mozzarella, gouda, tomato and basil)	65
Watermelon, avocado and feta salad with toasted almonds	65

Wagyu beef carpaccio with garlic chips, spring onion and toszazu sauce	115
Wagyu beef tartare	125
Beef sushi with sesame, seaweed, teriyaki sauce and wasabi mayo	110

WAGYU CUTS

Gauche's selection of special Wagyu cuts from Australian prime Westholme cattle.

Wagyu Ribeye grade 3-5	415
Grain and grass-fed, wet-aged Australian Westholme cattle 300g or larger on request	
Wagyu Tenderloin I grade 8-9+	570
Grain and grass-fed, wet-aged Australian Westholme cattle 300g or larger on request	
Wagyu Sizzling Chateaubriand (served with truffle oil) I grade 8-9+	890
Grain and grass-fed, wet-aged Australian Westholme cattle 500g	
Wagyu Tomahawk I grade 3-5	770
Grain and grass-fed, wet-aged Australian Westholme cattle 1.2kg	

TOPPINGS

Half lobster	115
Grilled gambas skewer	55
Black truffle	70
Foie gras	65

MAINS

Lamb chops with parsley breadcrumb and courgettes, parsnip purée and rocket and basil pesto	215
Grilled whole sea bream	180
Linguine with courgette, asparagus, mixed tomatoes, parmesan and crispy leeks	115
Gauche Burger with Cheddar cheese, chipotle chutney, baby gem and tomato, served with chips	145
Grilled spatchcock chicken	160
Black truffle risotto	150
Half lobster with chimichurri butter and beetroot, jalapeño and papaya salad and mango vinaigrette	175
Seafood sampler for two (half lobster, Argentine king prawns, scallops and octopus)	610

SIDES

Fries	35	Mixed leaf salad	35
Sweet potato fries	35	Sautéed spinach	35
Mash potato	35	Asparagus with parmesan and truffle sauce	40
Provolone baked potato	45	Whole roasted cheesy cauliflower — for two	70
Humita Salteña	35	Grilled seasonal vegetables with goat's cheese — for two	75
Truffle mac 'n' cheese — for two	70		
Broccoli	40		

DESSERTS

Dulce de leche fondant with almond curd, chocolate crumble, vanilla ice cream and fresh berries	90	Vanilla flan with crunchy hazelnut and dulce de leche	65
Dulce de leche cheesecake	65	Dessert sampler: (vanilla flan, two mini dulce de leche cheesecakes, dulce de leche fondant)	150
Sizzling brownie with vanilla ice cream and coffee sauce	75		

All prices are inclusive of 5% VAT. All prices are subject to 7% DIFC authority fee. Some dishes may contain nuts, please let us know if you have any allergies or intolerances and we are happy to provide you with any allergen information you need.