

# CLIMBING THE O2 MENU

## STARTERS

### BEEF EMPANADAS

Hand diced beef, red peppers, raisins, Spanish onions and cumin

### SUMMER BEET SALAD G

Shaved fennel, burnt orange and watercress

### 48- HOUR DRY AGED PROVOLETA V

Pan fried with ají molido, oregano, honey, spring onion and basil cress. Served with toasted sourdough

## MAINS

### CHURRASCO QUADRIL 200gr

Marinated for 48 hours in garlic, parsley and olive oil. With chips and your choice of peppercorn, béarnaise, mushroom or blue cheese sauce

### SUMMER PEARL BARLEY Ve

Pea and mint purée with garlic chips and mint crisps

### SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar. Simply served with roasted garlic and lemon.

## DESSERTS

### DULCE DE LECHE CHEESECAKE

Hot, salted dulce de leche and toasted marshmallow

### ARGENTINE ICE CREAM G

Ice cream from The Ice Cream Union. Vanilla, dulce de leche, chocolate

### LEMON BERRY TART

Lemon mousse, summer berries and shortbread crumble infused with orange and almond

# GAUCHO