



DAY OF THE DEAD

Three-Course Sharing Menu

1ST COURSE | GAUCHO'S SMOKY PLATTER

A bold, flavour-packed selection to kick things off:

Street Corn | charred and spiced (bbq)

Pan de Muerto | soft, sweet, and traditional

Smokin' Salsa | smoky, spicy goodness

Smoked Prawn Ceviche | fresh, tangy

2ND COURSE | FAJITA BOARDS

Choose your feature:

Beef Fajita | tender, marinated strips grilled to perfection

Grilled Chicken | juicy, smoky and full of flavour

Served with:

Grilled Vegetables | Smoked Feta

A selection of house-made sauces:

Mole Negro, Crema, Chimichurri, and more

3RD COURSE | SWEET ENDING

Conchas | soft, fluffy Mexican sweet bread

Paired with a Trio of Hot Chocolates:

Silky White | Rich Dark | Spiced Mexican

FINAL TREAT – TRICK OR TREAT!

To finish, each guest gets to choose a mystery box:

Will you get the traditional Jamoncillo de Leche (a creamy milk fudge)

Or a mildly spicy chilli chocolate fudge with a surprise kick