

A LA CARTE MENU

GAUCHO

APERITIVO

CITRUS NEGRONI

Tanqueray TEN, Nectarine aperitivo, Campari, reconstructed lemon juice, gomme, tangerine espuma
£10.50

LYCHEE BLUSH

Tanqueray gin, lychee, reconstructed lemon juice, rhubarb & Peychaud's bitters
£11.50

RUM HONEY

Eminente Reserva rum, Ron Zacapa 23 rum, Hennessy VS Cognac, black walnut, honey
£12.50

STARTERS

BREAD 688kcal £5.00

Sourdough bagetini, pan de bono, chimichurri with butter

SHRIMP CEVICHE 305kcal £13.00

Picante rojo, avocado, arepa bread

STEAK TARTARE 485kcal £11.50

Sirloin, palm heart emulsion, slow cooked duck egg, cracker

SEARED DIVER SCALLOPS 277kcal £20.00

Nduja butter, Aguachilli verde, lemon crumb

TUNA TIRADITO 145kcal £14.50

Coconut milk dressing, lime, plantain crisp

BIG SAUSAGE PLATTER 1438kcal £22.50

Morcilla and chorizo selection, picante rojo, lemon aioli *(to share)*

BEETROOT TARTARE 273kcal £9.50

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

BURRATA 507kcal £13.50

Tomato salad infused with truffle, aged balsamic, toasted sourdough

EMPANADAS £6.00 each

(Minimum of two per order)

BEEF 236kcal

SWEET POTATO & PROVOLONE 231kcal

CHICKEN & CHORIZO 234kcal

MAINS

KING MUSHROOM SALAD 629kcal

Watercress and herb salad with peas, broadbeans, spring onions, cherry blossom vinegar
£17.50

GNOCCHI 718kcal

Kale pesto, parmesan
£18.00

CHICKEN BREAST 364kcal

Sugar snap pea, baby onion, chicken jus, rocket oil
£22.00

MARINATED PORK MATAMBRE 768kcal

Malbec jam, herb salad
£26.50

FILLET STEAK SALAD 587kcal

Watercress and herb salad, pea, spring onion, broadbean, yoghurt sauce
£19.50

WHOLE GRILLED SEABASS 298kcal

Early harvest olive oil, herbs, lemon
£25.00

RIGATONI 758kcal

Tomato sugo, goats curd, lemon basil
£16.50

CLASSIC BURGER 1255kcal

100% Argentine beef patty served in a brioche bun with a cherry tomato jam, baby gem lettuce, onion, mayonnaise. Served with chips
£18.50

BEEF & WINE MASTERCLASS

Available in a selection of our restaurants throughout the year, dig into a light taster of an impeccable range of Gaucho steaks, paired flawlessly with a range of the finest red wines

Allow our Gaucho master to teach you all about the history of these exceptional steak cuts, and why they pair so beautifully with our carefully selected wines

SUNDAYS AT GAUCHO

SUNDAY ROAST 1059kcal £24.00

Our roast sirloin of beef is served with all the trimmings and unlimited Yorkshire puddings, cooked in beef dripping

NEVER-ENDING ROAST £35.00

Bottomless roasts, available at a selection of our restaurants every Sunday. Please visit our website to view participating restaurants

SUSTAINABLE STEAKS

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon neutral. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting reforestation projects in the Amazon, taking local people out of danger of modern-day slavery

ANCHO RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g £34.00 | 767kcal
400g £40.50 | 1020kcal
500g £45.00 | 1273kcal

CHORIZO SIRLOIN

Tender yet succulent with a strip of juicy crackling

225g £22.50 | 581kcal
300g £29.50 | 607kcal
400g £38.00 | 808kcal
500g £44.00 | 1009kcal

LOMO FILLET

Lean and tender with a delicate flavour

225g £36.00 | 321kcal
300g £43.50 | 426kcal
400g £57.00 | 566kcal

CUADRIL RUMP

The leanest cut with a pure, distinctive flavour

225g £19.50 | 287kcal
300g £25.00 | 381kcal
400g £32.00 | 505kcal

SPECIALITY CUTS

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g £47.50 | 1415kcal
800g £70.00 | 2228kcal

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g £33.50 | 870kcal
500g £45.00 | 1296kcal

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g £57.50 | 787kcal

COLITA DE LOMO

Spiral cut fillet tail

300g £41.00 | 426kcal

GO BIG OR SHARE

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g £70.00 | 636kcal
700g £100.00 | 968kcal

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg £115.00 | 2162kcal

TOP WITH A TREE £2.00

Top any steak with a 'tree' and we will plant a further sapling as part of our reforestation project



To find out more about our pledge, scan the QR code

SIDES AND SAUCES

SIDES

SAUTÉED BROCCOLI 222kcal £5.50
Confit garlic, roasted almond, lemon zest

SUMMER TOMATO 80kcal £5.50
Cherry blossom vinegar, shallot, chive cress

OYSTER MUSHROOMS 395kcal £6.50
Mushrooms, butter, citrus and pepper emulsion

BUTTERED LETTUCE 255kcal £5.50
Served with pickled shallot, avocado and yoghurt dressing

TRUFFLE MAC & CHEESE 494kcal £6.50
Truffle, mozzarella, taleggio, gruyere, lemon herb crumb

HUMITA 404kcal £6.00
Whipped cheese, ancho chili oil, popcorn

SPINACH 123kcal £5.50
Garlic, lemon

CHIPS 335kcal £5.50
Thyme salt

CREAMED MASHED POTATO 668kcal £5.50
Milk, cream

INVISIBLE CHIPS £3.50
All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time (donation - not actual chips)

SAUCES

Firecracker chimichurri 180kcal £3.00
Chimichurri 239kcal £3.00
Peppercorn 37kcal £3.50
Béarnaise 293kcal £3.00
Blue cheese 260kcal £3.50
Smoked chipotle BBQ 78kcal £3.00

TOPPINGS

Fried egg 123kcal £1.50
Nduja butter 205kcal £2.50
Truffle and black pepper butter 128kcal £2.50
Mustard onion 89kcal £2.50
Grilled Argentine gambas, churrasco 361kcal £8.50
Half lobster, garlic and herb butter 440kcal £22.50



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Vegetarian Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill

OUR STORY

The Gaucho food and wine menus are a reflection of modern Argentina.

Our beef comes from Argentinian, premium Black-Angus cattle bred at hand selected farms, reared by our partners who we have worked with for many years. Grazing on seventeen different types of grass from the Pampas provinces – with everything they eat being 100% natural – our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil. As part of our commitment to becoming a net zero business and in the first project of its kind, we have worked with the Carbon Group to gather carbon emission data at our cattle farms in Argentina, empowering all farmers and ranchers to participate in and learn from the results. Alongside the production of beef, transport from farm to table is also being mapped, allowing us to have complete overview of the supply chain and carbon footprint of our beef offering, which through reforestation projects is now 100% carbon neutral in all our restaurants.

Ever evolving, both our food and wine are authentic and diverse (the largest selection of Argentinian wines outside of the country, as well as the recent addition of some of the finest global wines the world has to offer) and our service, second to none.

Our collection of restaurants in the UK has grown across London to cover the city, central and neighbourhood sites such as Hampstead and Richmond as well as restaurants in Leeds, Manchester, Birmingham, Glasgow and Edinburgh.

We aim to create experience beyond dining, with a unique and educated style. The affordable side of impressive.

Enjoy your time at Gaucho.