

A LA CARTE MENU

GAUCHO

APERITIVO

ZACAPA NEGRONI

Ron Zacapa 23 rum, Campari, Belsazar Rose vermouth
£12.00

RHUBARB BLUSH

Ketel One vodka shaken with Chambord, egg white, lemon juice and rhubarb
£11.50

PEDRINO SPRITZ

Tanqueray N° TEN gin, Pedrino Sherry & tonic, fresh lemon and thyme
£11.50

ELDER 75

Tanqueray gin, St. Germain elderflower liqueur, lemon juice and Chandon sparkling Argentine wine
£10.50

STARTERS

BREAD £5.00

Sourdough bagetini, pan de bono, chimichurri with butter

SEABASS CEVICHE

Pickled chilli dressing, cucumber, dill, olive oil
£12.50

SEARED DIVER SCALLOPS

Spiced mango puree, red pepper sauce, nduja crumb
£16.50

TUNA CEVICHE

Avocado puree, pickled shallot, sweetcorn, white soy and apricot vinegar dressing
£14.00

BIG SAUSAGE PLATTER

Morcilla and chorizo selection, romesco sauce (to share)
£21.00

BURRATA

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough
£12.50

EMPANADAS

(Minimum of two per order)
£5.25 each

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds, bay leaf, umami chimichurri
£11.50

BETROOT TARTARE

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing
£9.00

BEEF

LAMB & CAPERS

SWEET POTATO & PROVOLONE

CHICKEN & CHORIZO

JACKFRUIT & AJI MOLIDO

STEAKS

Our steaks come from premium Black Angus cattle, bred in Argentina 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 of Argentina, our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil.

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

300g £23.50

400g £29.50

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g £29.50

400g £36.50

500g £42.00

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g £28.50

400g £35.50

500g £41.00

LOMO

FILLET

Lean and tender with a delicate flavour

225g £32.50

300g £39.50

400g £52.00

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g £43.00

800g £67.50

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g £30.50

500g £42.00

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g £52.50

COLITA DE LOMO

Spiral cut fillet tail

300g £37.00

FOR GLUTTONY OR SHARING

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g £65.00

700g £95.00

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg £105.00

MAINS

CHICKEN BREAST

Sugar snap peas, baby onions, chicken jus, rocket oil
£19.50

PAN FRIED SEA BREAM

Tomato and oregano sauce, green olive pesto
£20.00

GNOCCHI

Pumpkin puree, roasted pumpkin, pumpkin crisps
£12.50

PESTO LINGUINE

Basil pesto, parmesan, cream
£18.00

CLASSIC BURGER

100% Argentine beef patty served in a brioche bun with a cherry tomato jam, baby gem lettuce, onion and mayonnaise
£17.00

GRILLED LAMB CUTLET

Baby gem lettuce, romero pepper, lamb jus
£29.50

FILLET STEAK SALAD

Watercress and herb salad with peas, broadbeans, spring onions, yoghurt sauce
£17.50

SIDES AND SAUCES

SAUCES £3.00

Firecracker chimichurri

Chimichurri

Peppercorn

Béarnaise

Blue cheese hollandaise

Smoked chipotle bbq

TOPPINGS

Fried egg £1.50

Chorizo butter £2.50

Truffle and black pepper butter £2.50

Mustard onions £2.50

Grilled Argentine gambas, churrasco £7.50

Half lobster, garlic and herb butter £20.00

SIDES

SEASONAL GREENS £5.50

Peas, broad beans, sugar snap peas, confit lemon, roasted baby onions

MAC & CHEESE £5.50

Mozzarella, taleggio, gruyere, Parmesan herb crumb

BUTTERED LETTUCE £5.00

Served with pickled shallot, avocado and yoghurt dressing

KING OYSTER MUSHROOMS £6.00

Pan fried, chilli, garlic and chive dressing

HERITAGE CARROTS £5.00

Pan roasted goats curd, toasted crushed almond

SPINACH £5.00

Garlic, lemon

CREAMED MASHED POTATO £5.00

Milk, cream

GREEN BEANS £5.50

Confit garlic, lemon, butter

SAUTÉED PEARL BARLEY WITH FREEKEH £5.00

Spiced cumin yoghurt, roasted chickpea

CHIPS £5.00

Thyme salt

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)

BEEF AND BOTTLE

Enjoy the finest bottomless beef and wine in select Gaucho restaurants every Thursday, and every day at Gaucho Smithfield. Choose from a weekly changing menu of steak cuts, free flowing wine, as well as unlimited chips and chimichurri sauce.

See our website for more information

SUNDAYS AT GAUCHO

SUNDAY ROAST £20.00

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

NEVER-ENDING ROAST £29.50

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

Contains nuts Contains dairy Gluten-free Vegetarian Vegan

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances we are happy to provide you with any allergen information you need.

OUR STORY

The Gaucho food and wine menus have a contemporary global influence, based strongly around 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. 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 our neighbourhood sites such as Hampstead and Richmond as well as four regional sites in Leeds, Manchester, Birmingham and Edinburgh.

These restaurants continue to serve some of the finest beef in the world, now complemented by a broader food and wine offering in a contemporary setting, inspired by Modern Argentina and all of its global influences. An evolution in design is being introduced to showcase a more contemporary look and feel, reflecting the modern Gaucho and a more modern Argentina. Our fully refurbished Charlotte Street restaurant was relaunched at the end of 2019, showcasing the brand new Gaucho 2.0 design, complete with our new socially responsible vision to dramatically reduce our carbon footprint. A few new locations in the UK will also be launching soon with our radically evolved concept, so watch this space...

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