

## **A LA CARTE MENU**

**GAUCHO**

## APERITIVO

### ELDER 75

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

### TANGY TANGO

Ciroc vodka, Cointreau Blood Orange, pink grapefruit juice  
£10.00

### ZACAPA NEGRONI

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

### PEDRINO SPRITZ

Tanqueray N° TEN gin, Pedrino Sherry & tonic, fresh lemon and thyme  
£11.00

## STARTERS

### BREAD £5.00

Sourdough bagetini, pan de bono, chimichurri with butter

### SHRIMP CEVICHE £12.50

Mojo rojo, avocado, arepa bread

### STEAK TARTARE £10.50

Sirloin, slow cooked duck egg, cracker

### BURRATA £12.50

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### TUNA CEVICHE £14.00

Dulce de batata, sweet potato, chilli, tortilla

### BIG SAUSAGE PLATTER £21.00

Morcilla and chorizo selection, romesco sauce (to share)

### BEETROOT TARTARE £9.00

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

### SEARED DIVER SCALLOPS £16.50

Spiced mango puree, red pepper sauce, nduja crumb

### EMPANADAS

(Minimum of two per order)  
£5.25 each

### BEEF

**SWEET POTATO & PROVOLONE **  
**CHICKEN & CHORIZO **

## 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

225g £18.50

300g £23.50

400g £29.50

### ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g £29.50

400g £36.50

500g £42.50

### 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 £33.00

300g £39.50

400g £52.00

### TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g £43.50

800g £68.00

### 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 £53.00

### COLITA DE LOMO

Spiral cut fillet tail

300g £38.00

## 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

### SWORDFISH CAUSITA

Purple potato, roasted pepper and Torrontés cream sauce  
£21.00

### GNOCCHI

Pumpkin puree, roasted pumpkin, pumpkin crisp  
£12.50

### CHICKEN BREAST

Sugar snap pea, baby onion, chicken jus, rocket oil  
£20.50

### CLASSIC BURGER

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

### BRAISED LAMB SHANK

Ratte potato, mint chimichurri  
£30.00

### FILLET STEAK SALAD

Watercress and herb salad, pea, broadbean, spring onion, yoghurt sauce  
£18.50

### WINTER SPAGHETTI

Purple sprouting broccoli, chard, chilli, anchovy  
£14.50

## SIDES AND SAUCES

### SIDES

#### SEASONAL GREENS £5.50

Pea, broad bean, sugar snap pea, confit lemon, roasted baby onion

#### TRUFFLE MAC & CHEESE £6.00

Truffle, 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 £6.00

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

#### 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*)

### SAUCES

Firecracker chimichurri £3.00

Chimichurri £2.50

Peppercorn £3.50

Béarnaise £2.50

Blue cheese £3.50

Smoked chipotle bbq £2.50

### TOPPINGS

Fried egg £1.50

Chorizo butter £2.50

Truffle and black pepper butter £2.50

Bone marrow, shallot, garlic, breadcrumb £5.50

Mustard onion £2.50

Grilled Argentine gambas, churrasco £8.00

Half lobster, garlic and herb butter £20.00

## 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 £22.50

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

### NEVER-ENDING ROAST £32.50

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 10% 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.