

SNACKS

SALT & VINEGAR BEEF QUAVERS 95kcal £3.00

PAN DE BONO & CHIMICHURRI 347kcal £3.50

**TRUFFLE MAC & CHEESE
CROQUETTES** 387kcal £4.00

MARINATED OLIVES 72kcal £2.50

EMPANADAS £5.00

Beef 236kcal

Sweet potato & provolone 231kcal

Haggis 282kcal

STARTERS

STEAK TARTARE 608kcal £7.50

Sirloin, palm heart emulsion, cracker

BEETROOT CEVICHE 135kcal £6.00

Heritage beetroots, mango nectar dressing,
red onion, chilli, coriander, nasturtium

PRAWN CAUSITA 277kcal £6.00

Salsa Gulf, aji panca mash, apple

AVOCADO CAPRESE SALAD 487kcal £8.50

Burrata, heritage tomatoes, kale pesto,
early harvest olive oil

SALMON TIRADITOS 135kcal £6.50

White soy and citrus dressing, crispy shallots

CHIPOTLE BBQ CHICKEN WINGLETS 565kcal £7.00

Spring onion, chimichurri ranch

MAINS

All served with a choice of chips, mash or seasonal salad

BEEF & GUINNESS PIE 577kcal £9.50

Served with Malbec reduction

GRILLED CHICKEN SALAD 466kcal £11.00

Avocado, pickled shallots, cherry blossom vinegar

SUN-DRIED TOMATO MAC & CHEESE 842kcal £9.00

House salad

PAN FRIED SALMON STEAK 629kcal £18.00

Salad, lemon

STEAK SANDWICH 353kcal £13.50

Beef and malbec reduction, fried onions,
dijon mayonnaise

MARINATED CAULIFLOWER

STEAK 325kcal £12.00

Chive oil, lemon

FISH & CHIPS 846kcal £11.50

Beer batter, lemon aioli

STEAK FRITES 691kcal £16.50

Sirloin, chimichurri

GAUCHO BURGER 906kcal £14.50

100% Argentine beef patty, brioche bun, cherry
tomato jam, baby gem lettuce, onion, mayonnaise

BEEF MILANESE 446kcal £10.50

Fried egg

SUSTAINABLE STEAKS | All steaks include a side and sauce of your choice

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

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

SIDES

CHIPS 226kcal £4.50

Thyme salt

SPINACH 131kcal £4.50

Garlic, lemon

SAUTÉED BROCCOLI 221kcal £4.50

Confit garlic, roasted almond, lemon zest

FRITES 265kcal £4.50

Grated parmesan

MAC & CHEESE 358kcal £4.50

Truffle, mozzarella, taleggio, gruyere, lemon herb crumb

TOMATO SALAD 129kcal £4.50

Cherry blossom vinegar, shallot, chive cress




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

DESSERTS

STICKY APPLE & DATE PUDDING  612kcal £6.00
Calvados infused toffee sauce and double cream

CHOCOLATE BROWNIE   328kcal £6.50
Vegan white chocolate ice cream

AFFOGATO  209kcal £5.00
Espresso, dulce de leche ice cream
almond biscuit

ARGENTINE ICE CREAM  402-650kcal £5.00
Selection of flavours

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.