

## LUNCH MENU

**GAUCHO**

## 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

**SMOKED SALMON** 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

### SUMMER TOMATO 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 £5.00

Calvados infused toffee sauce and double cream

### ARGENTINE ICE CREAM 402-650kcal £5.00

Selection of flavours

### CHOCOLATE BROWNIE 328kcal £5.00

Served warm, with vegan white chocolate ice cream

### AFFOGATO 209kcal £5.00

Espresso, dulce de leche ice cream almond biscuit

## 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.