

LUNCH MENU

GAUCHO

SNACKS

**SALT & VINEGAR BEEF
QUAVERS** 95kcal £3.00

MARINATED OLIVES   72kcal £2.50

**PAN DE BONO &
CHIMICHURRI**  347kcal £3.50

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

**MINI EMPANADA
SELECTION** 334-350kcal £5.00

STARTERS

STEAK TARTARE 608kcal £6.50
Classic garnish, potato gem crisps

SALMON TIRADITOS 135kcal £6.50
White soy and citrus dressing, crispy shallots

CHIPOTLE BBQ CHICKEN WINGS 565kcal £7.00
Spring onion, chimichurri ranch

PRAWN CAUSITA 277kcal £5.00
Salsa Gulf, aji panca mash, apple

BEETROOT TARTARE  273kcal £5.50
Mango 'yolk', avocado, sourdough crisp
buttermilk dressing

AVOCADO CAPRESE SALAD  487kcal £8.50
Burrata, heritage tomatoes, kale pesto
early harvest olive oil

MAINS

All served with choice of chips or seasonal salad and sauce

BREADED HAKE & CHIPS 846kcal £11.50
Lemon aioli

SPICED TOMATO LINGUINE  474kcal £9.50
Mushroom ragu

GRILLED CHICKEN 469kcal £14.00
Adobe marinade

BEEF AND MALBEC PIE 577kcal £9.50
Cheddar pastry, beef and malbec reduction

**MARINATED CAULIFLOWER
STEAK**   325kcal £12.00
Chive oil, lemon

PAN FRIED SALMON STEAK 629kcal £18.00
Salad, lemon



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 10% service charge will be added to your bill

BEEF

All of our classic cuts are available on request

BEEF MILANESE 446kcal £10.50

Fried egg

STEAK FRITES 691kcal £15.50

Sirloin, chimichurri

ASADO RIBS 856kcal £22.00

Churrasco marinade

STEAK SANDWICH 353kcal £12.50

Beef and malbec reduction, fried onions
dijon mayonnaise

GAUCHO BURGER 906kcal £14.00

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

All served with a choice of chips or seasonal salad and sauce

SIDES

CHIPS V Ve 226kcal £4.50

Thyme salt

SAUTÉED BROCCOLI V 221kcal £4.50

Confit garlic, roasted almond, lemon zest

SPINACH V Ve 131kcal £4.50

Garlic, lemon

FRITES V 265kcal £4.50

Grated parmesan

MAC & CHEESE V 358kcal £4.50

Truffle, mozzarella, taleggio, gruyere, lemon
herb crumb

SUMMER TOMATO V Ve 129kcal £4.50

Cherry blossom vinegar, shallot, chive cress

DESSERTS

CITRUS FLAN V 234kcal £5.00

Blueberry compote, salted peanuts
peanut snow

ARGENTINE ICE CREAM V 402-650kcal £5.00

Selection of flavours

CHOCOLATE BROWNIE V Ve 328kcal £5.00

Served warm, with vegan white chocolate
ice cream

AFFOGATO V 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.