



GAUCHO
EST 1994

Iftar Feast

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SNACKS

SOURDOUGH BREAD | 5.95

Cultured butter, chimichurri

GORDAL OLIVES | 5.95

Large pitted green olives

PAN DE BONO | 4.5

Two cheese-stuffed breads, chimichurri

SALMON TARTARE TACOS | 9.5

Mango salsa, avocado

STARTERS

ARGENTINE PRAWN COCKTAIL | 16.95

Latin Marie Rose sauce, sourdough bread

TRUFFLED BURRATA | 13.95

Cherry tomatoes, truffle balsamic dressing, sweet tomato relish

GRILLED CHICKEN SALAD | 11.95

Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing

CHUNKY MINISTRONE SOUP | 6.5

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

CRAB ON TOAST | 12.95

Picked white crab meat, cucumber, apple, soft herbs

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 10.5

Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan

GAUCHO-CURED SMOKED SALMON | 14.5

Crème fraîche, pickled red onions, watercress, lemon

MAINS

GRILLED CHICKEN SALAD | 15.95

Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing

GRILLED SEA BASS | 25.95

Lemon, fresh herbs, extra virgin olive oil

CHICKEN MILANESE | 18.5

Chicken breast, creamed corn, watercress salad, lemon
Add an egg | 2

AUBERGINE MILANESE | 14.95

Superstraccia, piquillo peppers, confit tomato sauce

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 15.5

Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan

STEAKS

Gaicho is renowned for serving some of the finest steaks in the world. Our beef is sourced from carefully selected farms across Argentina & Uruguay, where cattle roam freely on open grasslands and graze on a rich, natural diet. The result is exceptionally tender, deeply flavoured meat with beautiful marbling; a true celebration of premium steak.

Steaks are served with chimichurri and a choice of chips, creamed mashed potato or green salad

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g - 35 | 400g - 46.5 | 500g - 55

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g - 39.5 | 400g - 51.5 | 500g - 59

RUMP

The leanest cut with a pure, distinctive flavour

225g - 20 | 300g - 26 | 400g - 36

FILLET

Lean and tender with a delicate flavour

200g - 38.5 | 300g - 50 | 400g - 68

SIGNATURE MARINATED CUTS

Discover our curated selection of our most iconic cuts, each expertly marinated and rubbed with authentic spices, fresh herbs, and bold flavours.

SPICE-RUBBED FILLET MEDALLIONS

Spicy medallions of fillet marinated in chilli, sweet paprika, garlic and parsley. Served with salsa Argentina
200g - 40

LATIN-MARINATED SIRLOIN

Spiral cut, marinated in garlic, parsley, olive oil
300g - 38 | 500g - 52.5

MUSTARD SEED AND BLACK PEPPER FILLET

Spiral-cut fillet tail marinated in a zingy mustard seed, black pepper, juniper berry rub
300g - 50

CHIMICHURRI RIBEYE

Spiral cut and slow grilled with chimichurri
400g - 52.5 | 700g - 77

LATIN-MARINATED FILLET

Spiral cut, marinated in garlic, parsley, olive oil
350g - 63

CHIPOTLE RIBEYE

Oversize ribeye marinated in a smoky chipotle chilli paste
500g - 65.5

LARGE CUTS

Steaks are served with your choice of any two sides and two sauces

CHATEAUBRIAND

Centre cut of fillet, slow grilled
450g - 78.5 | 700g - 115

THE GAUCHO PLATTER

Sirloin, rump, ribeye and fillet
1.2kg - 130

SIDES, TOPPINGS & SAUCES

CHIPS | 5.75

GARLIC-ROASTED WOOD MUSHROOMS | 8.5

SAUTÉED SPINACH | 6

LATIN MAC & CHEESE | 7.25

TOMATO SALAD | 6.95

MASHED POTATO | 5.25

GREEN VEGETABLES | 5.75

Chimichurri Sauce | 2.5

Béarnaise Sauce | 3.25

Firecracker Sauce | 2.5

Grilled king prawns | 8

DESSERTS

DULCE DE LECHE PANCAKE | 9.5

Banana split ice cream

CHOCOLATE BROWNIE | 9

White chocolate ice cream

SORBET SELECTION | 6

Lemon, Chocolate, Raspberry



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.