

## ARGENTINE BEEF BAR

These dishes are exclusively available in this restaurant and are taken from our Beef Bar menu. For the ultimate counter dining experience for up to four guests, join us at our Beef Bar where our chef takes you and your guests through a step-by-step masterclass in flavours as well as preparation and creation of each dish. To find out more, ask a member of our team or visit our website [gauchorestaurants.com](http://gauchorestaurants.com)

### CUADRIL CARPACCIO 237Kcal

Juniper and mustard cure, smoked in yerba mate tea and finished with miso chimichurri

13

### LOMO TIRADITOS 187Kcal

Green horseradish mayonnaise, leche de tigre, watermelon radish, chilli infused oil, crispy onion

13

### STEAK TARTARE 485Kcal

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

13

### SAMPLER 584Kcal

Experience all three dishes from the beef bar to sample in a smaller size

18.5

## STARTERS

### BREAD 688Kcal

Sourdough baguettini, pan de bono, chimichurri with butter

6

### SEARED DIVER SCALLOPS 277Kcal

'Nduja butter, aguachile verde, lemon crumb

22

### SAUTÉED PRAWNS 585Kcal

Tomato, garlic, olive oil, bread

15.5

### SEA BASS CEVICHE 349Kcal

Picante rojo, avocado, arepa bread

13

### TRUFFLE ARANCINI 277Kcal

Provoleta, truffle mayonnaise

10

### HAMACHI TIRADITO 144Kcal

Truffle mayonnaise, yuzu soy pearls, panko crumble

18.5

### BEETROOT CEVICHE 53Kcal

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

9

### EMPANADAS

(Minimum of two per order)

Beef 236Kcal

Sweet potato & provolone  231Kcal

Chicken & chorizo 234Kcal

6.5 each

### ARGENTINE SAUSAGE PLATE 1438Kcal

Morcilla and chorizo selection, picante rojo, lemon aioli (to share, serves two people)

21.5

### BURRATA 507Kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

14.5

Wagyu beef 222Kcal

9 each

## MAINS

### FILLET STEAK SALAD 587Kcal 20.5

Watercress and herb salad, peas, spring onion, broad bean, yoghurt sauce

### WAGYU BURGER 1560Kcal 25

Caramelised onion, cheese, pickles, truffle mayonnaise, chips

### GRILLED SPATCHCOCK 1185Kcal 22.5

Ceviche slaw, ancho chilli marinade, coriander chutney, lime

### RIGATONI 752Kcal 15.5

Tomato sugo, goat's curd, lemon basil

Add half lobster + 25

### GNOCCHI 718Kcal 17.5

Kale pesto, parmesan

### CLASSIC BURGER 1240Kcal 18.5

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

### WHOLE GRILLED SEA BASS 298Kcal 27.5

Early harvest olive oil, herbs, lemon

### SECRETO IBERICO 768Kcal 28

Malbec jam, herb salad

## GAUCHO FILM CLUB

A series of immersive culinary cinema events exclusively at Gaucho Charlotte Street where you eat and drink everything you see on the silver screen

All the dishes and cocktails you'll enjoy have been inspired by the movies' most memorable, edible moments. Visit our website for more information [gauchorestaurants.com](http://gauchorestaurants.com)



## 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 reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

## SUSTAINABLE STEAKS

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon offset. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting and reforestation projects in the Amazon, while simultaneously taking local people out of the risk of modern-day slavery

### CHORIZO

#### SIRLOIN

Tender yet succulent with a strip of juicy crackling

225g 399Kcal | 24.5

300g 607Kcal | 32

400g 808Kcal | 40

500g 1009Kcal | 47

### ANCHO

#### RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 767Kcal | 36.5

400g 1020Kcal | 43.5

500g 1273Kcal | 48.5

### CUADRIL

#### RUMP

The leanest cut with a pure, distinctive flavour

225g 287Kcal | 19.5

300g 381Kcal | 27.5

400g 505Kcal | 34.5

### LOMO

#### FILLET

Lean and tender with a delicate flavour

225g 321Kcal | 39

300g 426Kcal | 47

400g 566Kcal | 60

## SPECIALITY CUTS

### CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 870Kcal | 36

500g 1296Kcal | 48

### TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

500g 1415Kcal | 50.5

800g 2228Kcal | 74.5

### CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g 787Kcal | 60

### COLITA DE LOMO

Spiral cut fillet tail

300g 426Kcal | 44

## GO BIG OR SHARE

### CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 636Kcal | 74.5

700g 968Kcal | 107.5

### THE BEEF BAR SAMPLER

Lomo marinated in spicy chimichurri, ancho in tomatillo, chorizo with juniper

300g *per person* 614Kcal | 38

### THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162Kcal | 125

### TOP WITH A TREE

Top any steak with a 'tree' for £2 and we will plant a further sapling as part of our reforestation project

## ARGENTINE WAGYU

Gauchos are delighted to offer 'Full Blood Wagyu' cuts from Las Pampas to your plate, exclusively across the UK. Our Argentine Wagyu beef comes from the original Japanese Wagyu breed, fed in Las Pampas, on a natural diet of different pastures, cereal and honey, and is wet aged. Renowned for its intense marbling, this beef is certified for its impeccable husbandry, organic status, quality and of course, flavour

*Our Wagyu cuts are served as a daily special with limited availability. Please ask your server for more information*



To find out more about our pledge, scan the QR code

## SIDES AND SAUCES

### SIDES

#### SAUTÉED BROCCOLI

Confit garlic, roasted almond, lemon zest

6

#### CHARGRILLED BABY GEM

Caesar dressing

5.5

#### BAKED SWEET POTATO

Chive, crème fraîche

5.5

#### TOMATO SALAD

Cherry blossom vinegar, shallot, chive cress

6

#### CONFIT MUSHROOMS

Citrus and pepper emulsion, mushrooms, butter

6.5

#### SPINACH

Garlic, lemon

6

#### TRUFFLE MAC & CHEESE

Truffle, mozzarella, taleggio, gruyère, lemon herb crumb

7.5

#### HAND-CUT CHIPS

Chimichurri salt

6

#### CREAMED MASHED POTATO

Milk, cream

6

#### HUMITA

Whipped cheese, ancho chilli oil

6.5

#### INVISIBLE CHIPS

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)

3.5

### SAUCES

#### Firecracker chimichurri

3

#### Chimichurri

3

#### Peppercorn

4

#### Béarnaise

3.5

#### Blue cheese

3.5

#### Smoked chipotle BBQ

3

### TOPPINGS

#### Fried egg

1.5

#### 'Nduja butter

2.5

#### Truffle and black pepper butter

2.5

#### Mustard onion

2.5

#### Grilled Argentine gambas, churrasco

10

#### Half lobster, garlic and herb butter

25

Adults need around 2000 kcal a day.