

## COCKTAILS

### HONEY PUNCH

Ron Zacapa 23 rum, Hennessy VS Cognac, Remy Martin 1738 Cognac, black walnut, honey  
14.5

### CITRUS NEGRONI

Tanqueray TEN, Nectarine aperitivo, Campari, reconstructed lemon juice, gomme, tangerine espuma  
11

### LYCHEE BLOSSOM

Tanqueray gin, Mancino Sakura vermouth, reconstructed lemon juice, cherry blossom  
12.5

## STARTERS

### BREAD 688Kcal

Sourdough baguettini, pan de bono, chimichurri with butter

6

### STEAK TARTARE 485Kcal

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

13

### SEARED DIVER SCALLOPS 277Kcal

'Nduja butter, aguachile verde, lemon crumb

22

### SEA BASS CEVICHE 349Kcal

Picante rojo, avocado, arepa bread

13

### SAUTÉED PRAWNS 585Kcal

Tomato, garlic, olive oil, bread

15.5

### TRUFFLE ARANCINI 277Kcal

Provoleta, truffle mayonnaise

10

### BEETROOT CEVICHE 53Kcal

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

9

### HAMACHI TIRADITO 144Kcal

Truffle mayonnaise, yuzu soy pearls, panko crumble

18.5


### EMPANADAS


6.5 each

(Minimum of two per order)

Beef  236Kcal

Sweet potato & provolone  231Kcal

Chicken & chorizo  234Kcal

Wagyu beef  222Kcal

9 each

### BURRATA 507Kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

14.5

### ARGENTINE SAUSAGE PLATE 1438Kcal

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

21.5

## MAINS

### FILLET STEAK SALAD 587Kcal

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

20.5

### WAGYU BURGER 1560Kcal

Caramelised onion, cheese, pickles, truffle mayonnaise, chips

25

### GRILLED SPATCHCOCK 1185Kcal

Ceviche slaw, ancho chilli marinade, coriander chutney, lime

22.5

### RIGATONI 752Kcal

Tomato sugo, goat's curd, lemon basil  
Add half lobster

15.5

+ 25

### GNOCCHI 718Kcal

Kale pesto, parmesan

17.5

### CLASSIC BURGER 1240Kcal

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

18.5

### WHOLE GRILLED SEA BASS 298Kcal

Early harvest olive oil, herbs, lemon

27.5

### SECRETO IBERICO 768Kcal

Malbec jam, herb salad

28

## SUNDAYS AT GAUCHO

### SUNDAY ROAST 791Kcal

Our roast sirloin of beef is served with all the trimmings, unlimited Yorkshire puddings and gravy

27

### NEVER-ENDING ROAST 931Kcal

Bottomless roasts, available at a selection of our restaurants every Sunday. Please visit our website to view participating restaurants [gauchorestaurants.com](http://gauchorestaurants.com)

37



### 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 222Kcal

Confit garlic, roasted almond, lemon zest

6

#### TRUFFLE MAC & CHEESE 494Kcal

Truffle, mozzarella, taleggio, gruyère, lemon herb crumb

7.5

#### CHARGRILLED BABY GEM 176Kcal

Caesar dressing

5.5

#### HAND-CUT CHIPS 335Kcal

Chimichurri salt

6

#### BAKED SWEET POTATO 1157Kcal

Chive, crème fraîche

5.5

#### CREAMED MASHED POTATO 668Kcal

Milk, cream

6

#### TOMATO SALAD 80Kcal

Cherry blossom vinegar, shallot, chive cress

6

#### HUMITA 392Kcal

Whipped cheese, ancho chilli oil

6.5

#### CONFIT MUSHROOMS 641Kcal

Citrus and pepper emulsion, mushrooms, butter

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

#### SPINACH 123Kcal

Garlic, lemon

6

### SAUCES

#### Firecracker chimichurri 180Kcal

3

#### Chimichurri 239Kcal

3

#### Peppercorn 40Kcal

4

#### Béarnaise 293Kcal

3.5

#### Blue cheese 260Kcal

3.5

#### Smoked chipotle BBQ 78Kcal

3

### TOPPINGS

#### Fried egg 123Kcal

1.5

#### 'Nduja butter 205Kcal

2.5

#### Truffle and black pepper butter 128Kcal

2.5

#### Mustard onion 89Kcal

2.5

#### Grilled Argentine gambas, churrasco 361Kcal

10

#### Half lobster, garlic and herb butter 440Kcal

25

Adults need around 2000 kcal a day.