



COCKTAILS  
GAUCHO



# DISCOVER

*Welcome to Gaucho.*

*Prepare to embark on a new world of flavour. This cocktail list has been designed using the latest mixology equipment and technology to extract maximum flavour from the raw ingredient to create an outstanding range of spirit-forward, low-ABV and no-alcohol serves.*

*Each drink conjures a taste of Latin America, using the spirits, liqueurs, tinctures and herbs enjoyed across the region. From the Yerba Maté Jasmine Fizz, made with the indigenous Argentine plant drunk as an infusion at breakfast, to the Margarita, enlivened and complemented with Gaucho's legendary chimichurri salt and The Alfajores – an ubiquitous biscuit reimaged in liquid form – a journey around this menu represents the drinking and eating culture of a continent.*

*All the cocktails you are about to imbibe are produced with sustainability in mind. The pulp from the tomato juice is reconstructed to create a garnish with deep tomato flavour, the scorched lemon oil in the Wagyu Martini is made from just-juiced citrus husks and skins from peaches and pineapples are used to create delicious edible leather.*

*Use the Flavour Matrix on the opposing page to plan your adventure. If you're looking for something fresh, light, sweet, savoury, intense or delicate, there is something mixed or muddled to suit your taste.*

*Salud! Enjoy this tasting experience.*

# FLAVOUR

UMAMI



● Signatures      ● Low ABV      ● Non-alcoholic

# SIGNATURES

## CLARIFIED BLOODY MARY



*Savoury • Smoky • Spicy*

*A classic Bloody Mary, clarified using a centrifuge. This advanced piece of lab kit takes fresh cherry tomato juice and spins it to create incredibly intense clear tomato water that forms the base of the cocktail. Served with an ice spear.*

15

**Belvedere vodka, Laphroaig 10, clarified charred spicy seasonal cherry tomato juice**

## WAGYU MARTINI & BURNT LEMON OIL



*Intense • Full-bodied • Savoury*

*The perfect way to kick-off the Gaucho experience. We fat-wash the gin and vodka with Wagyu beef to create our interpretation of a Vesper Martini. Scorched lemon oil gives a fresh finish.*

16

**Wagyu-washed Renais gin, Ketel One vodka, Regal Rogue Lively White, burnt lemon oil**

# SIGNATURES

## STRAWBERRY NEGRONI



*Strong • Rounded • Bittersweet*

*Somewhere between a Negroni and a Hanky Panky with intense strawberry notes from our homemade cordial. It blends the Argentine aperitivo flavours of amaro and Campari with iconic strawberries from the UK.*

14.5

**The Botanist gin infused with freeze-dried strawberry, Lillet Rose, Campari, Amaro Santoni, Fernet Branca, strawberry cordial**

## MALBEC EL CHUECO



*Smooth • Bittersweet • Fresh*

*One for the wine-lovers. Malbec foam gives way to a full-bodied serve that's sweet and sour in equal measure. Perfect cocktail pairing for food.*

12.5

**Grey Goose vodka macerated with rosemary, Campari, Amaro Montenegro, mandarin, gomme, Malbec espuma**

# SIGNATURES

## MISO MANGO SOUR



*Umami • Fresh • Smooth*

*Miso-forward with incredible body provided by the complementary flavours of mango and yoghurt. The fruit balances this take on a traditional sour with sweet freshness.*

13.5

**Bombay Sapphire gin infused with freeze dried mango, miso, lemon, Greek yoghurt**

## KIWI GIMLET



*Sweet • Light • Balanced*

*An incarnation of one of the most popular and historic gin cocktails made with a fresh kiwi cordial, produced using a centrifuge. Garnished with kiwi leather.*

12.5

**Roku gin, kiwi cordial, citrus blend**

# SIGNATURES

## YERBA MATÉ JASMINE FIZZ



*Botanical • Light • Refreshing*

*Inspired by the Welsh expat community who emigrated to Patagonia. Jasmine and yerba maté - a traditional Argentine herb-based drink - work together in effervescent harmony.*

13

**Cygnets 22 gin, MUYU Jasmine, Yerba Maté,  
Chandon NV sparkling wine**

## MISSIONARY'S DOWNFALL NO.3



*Tropical • Sweet and Sour • Punchy*

*Rum-forward Caribbean-style serve inspired by the original Missionary's Downfall, created by legendary bartender Don the Beachcomber in the 1930s. Fresh and full of fruit flavour.*

14.5

**Flor de Caña 7 rum, Mount Gay Black Barrel rum,  
peach and mint cordial, clarified pineapple, lemon**

# SIGNATURES

## MARGARITA WITH CHIMICHURRI SALT



*Sweet and Sour • Savoury • Smoky*

*A Latin American staple. Heady blend of tequila and mezcal blended with a fresh, savoury red bell pepper cordial. Accented with a chimichurri salt rim, to be licked as you taste the drink.*

14

**El Jimador Blanco tequila, Quiquiriqui Espadin mezcal, Cointreau, red bell pepper cordial, citrus blend**

## WATERMELON SPRITZ



*Light • Refreshing • Effervescent*

*The drink of the season. Clean, sparkling and packed with watermelon flavour. Slight woody notes, complemented by the juniper-forward gin.*

13

**Axia Aegean Spirit, Cygnet 22 gin, Aperol, watermelon cordial, gomme, citrus blend, Double Dutch Cucumber & Watermelon Tonic**



# SIGNATURES

## BANANA PECAN OLD FASHIONED



Sweet • Strong • Nutty.

*An Argentine twist on a classic Old Fashioned made with high-quality rums, served on a single ice cube. A perfect digestif.*

15.5

**Diplomatico Reserva Exclusiva rum, Flor de Caña 7 rum, roasted pecan, banana, dark chocolate**

## THE ALFAJORES



Sweet • Full-bodied • Intense

*A liquid representation of Alfajores, a traditional Argentinian cookie filled with dulce de leche marshmallow and sprinkled with coconut. A mix of cognac and whisky blended with a clarified milk punch made from shortbread biscuits.*

13

**Hennessy VS cognac and Johnnie Walker Black Label whisky infused with roasted cocoa nibs, coconut water, dulce de leche liqueur, Mozart dark chocolate liqueur, shortbread biscuit milk**

# LOW ABV

## MISO MANGO SOUR



*Umami • Fresh • Smooth*

*Miso-forward with incredible body provided by the complementary flavours of mango and yoghurt. The fruit balances the cocktail with sweet freshness.*

**II.5**

**Quarter Light G/N, miso, lemon, Greek yoghurt**

## PINEAPPLE VERMOUTH



*Sweet • Refreshing • Balanced*

*Vermouth with a mixer is a classic Argentine pairing. This version is served with our refreshing house clarified pineapple juice, with added fizz from soda.*

**II.5**

**Ragal Rogue Wild Rosé, clarified pineapple, pineapple soda**

## FERNET & COLA



*Earthy • Sweet • Herbal*

*Argentina's most-popular all-day drink. Fernet Branca, the ubiquitous herbal liqueur found all over the country, served topped with cola, served over mountains of ice.*

**II.5**

**Fernet Branca, coke**

# NON-ALCOHOLIC

## WATERMELON AMERICANO



*Dry • Sweet • Woody*

*Long drink perfectly designed for sunny afternoons. Earthy, clean notes make the perfect partner to be drunk alongside food.*

9

**Pentire Coastal Spritz, Watermelon Cordial, citrus blend, Double Dutch Watermelon & Cucumber Tonic**

## NO-GRONI



*Bittersweet • Intense • Aromatic*

*Our ever-popular non-alcoholic Negroni. A blend of no-ABV botanicals and tinctures, sweetened with a hint of strawberry cordial.*

10

**Pentire Adrift, Pentire Coastal Spritz, Roots Divino Rosso, strawberry**

## KIWI BREEZE



*Sweet • Light • Balanced*

*A non-alcoholic incarnation of one of the most popular cocktails made with a fresh kiwi cordial, produced using a centrifuge. Garnished with kiwi leather.*

9.5

**Everleaf Marine, kiwi cordial, citrus blend**

# NON-ALCOHOLIC

## RHUBARB SPRITZ



*Refreshing • Fruity • Effervescent*

*A bright no-alcohol take on a French 75 cocktail. Sweet and sour with fresh rhubarb and enlivened with no-ABV sparkling wine.*

10.5

**Everleaf Mountain, lime, rhubarb, Wild Idol Rose alcohol free sparkling wine**

## FOREST PALOMA



*Sweet and Sour • Fresh • Fruity*

*Latin America's favourite easy-drinking cocktail, made with non-alcoholic spirit. Served over ice with a light pink grapefruit soda.*

8.5

**Everleaf Forest, lime, pink grapefruit soda**



### COCKTAIL ALLERGEN INFORMATION

*Scan the QR code to find out more about cocktail allergen details*

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