



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 reimagined 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

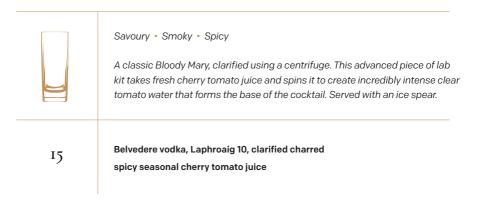
UMAMI



SWEET



CLARIFIED BLOODY MARY



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



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 apertivo 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



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



YERBA MATÉ JASMINE FIZZ

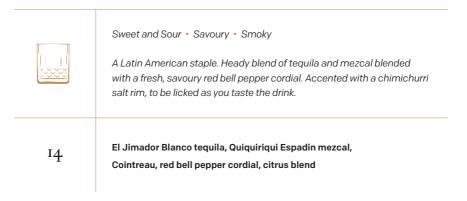
	Botanical • Light • Refreshing Inspired by the Welsh expat community who emigrated to Patagonia. Jasmine and yerba maté - a traditional Argentine herb-based drink - work together in effervescent harmony.
13	Cygnet 22 gin, MUYU Jasmine, Yerba Maté, Chandon NV sparkling wine

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



MARGARITA WITH CHIMICHURRI SALT



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

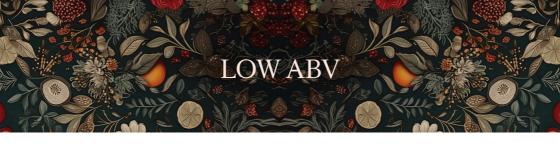


BANANA PECAN OLD FASHIONED

	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



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.
11.5	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.
11.5	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.
11.5	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.
Ю	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, cirtus blend



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.