

## OUR STORY

Welcome to Gaucho – a vision of modern Argentina

Cuisine, wine and design align to create a setting for the world’s best steak. Our centrepiece beef is the stuff of legend, reared from premium Black Angus cattle raised on pristine Argentine pastures at hand-selected farms across the country. The Gaucho legacy dates back 30 years – since our launch in London’s Piccadilly in 1994 – over which time relationships have been fostered with Argentine farmers to create a model whereby you are guaranteed nothing but the very best steak on your plate. Next time you’re on your travels, be safe in the knowledge that Gaucho has grown across the UK. We have 12 restaurants in London and another eight across the UK, in Cardiff, Leeds, Manchester, Birmingham, Liverpool, Newcastle, Glasgow and Edinburgh. Our teams look forward to hosting you soon.

## COCKTAILS & APERITIVO

### WAGYU MARTINI WITH BURNT LEMON OIL | 14.5

Wagyu-washed The Botanist gin and Grey Goose vodka, Regal Rogue Lively White, burnt lemon bitters

### MARGARITA WITH CHIMICHURRI SALT | 14

El Jimador Blanco Tequila, Quikiriqui Espadin Mezcal, Cointreau, red pepper cordial, citrus blend

### NO-GRONI (NA) | 10

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

### STRAWBERRY NEGRONI | 14

Bombay Sapphire gin, Lillet Rosé, Campari, Amaro Santoni, Fernet Branca, strawberry cordial

### THE ALFAJORES | 12.5

Hennessy VS Cognac and Johnnie Walker Black Label whisky infused with roasted cocoa nibs, dark chocolate liqueur, shortbread biscuit, clarified

### FERNET CON COCA | 11.5

Fernet-Branca, Coke

## PRIVATE DINING

Our private dining rooms across the UK are overflowing with the style, elegance and character you expect from a Gaucho restaurant. Choose from a range of set menus or make it bespoke, selecting your favourites from our à la carte menu. See the Gaucho website for imagery and room capacities.



### ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

All prices include VAT and a discretionary 13% service charge will be added to your bill.

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# GAUCHO

ALL DAY MENU

## SNACKS

### SOURDOUGH BREAD | 5.95

Cultured butter, chimichurri


### OLIVES | 5.95

Gordal large pitted green olives

### CHEESE & TRUFFLE CROQUETTES | 5.95

Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip

### EMPANADAS

Beef and Olive | 7.95  
Three Cheese (fried)  | 7.95

### SALMON TARTARE TACOS | 9.95

Mango salsa, avocado

## STARTERS

### PRAWN CHICHARRÓN | 9.75

Crispy prawns with sweet and spicy aji amarillo chilli sauce, pickled red onion and jalapeños

### SAUSAGE & RED PEPPER CONFIT | 9.75

Traditional Argentine sausage with sweet confit peppers

### ECUADORIAN CEVICHE | 9.75

Prawns 'cooked' in Tiger's Milk with avocado, red onions and coriander

### TRUFFLED BURRATA | 14.95

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

## MAINS

### GRILLED CHICKEN SALAD | 16.95

Chicken breast and herb salad with peas, broad beans, lettuce

### AUBERGINE MILANESE | 15.5

Superstraccia, piquillo peppers and confit tomato sauce

### STEAK & CHIPS - RUMP | 15

180g rump steak, served on a bed of chips

### THE GAUCHO BURGER | 19.95

Thick-stacked 100% Argentine beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichurri mayonnaise. Served with chips

### CHICKEN MILANESE | 19.5

Chicken breast and rocket salad with lemon and Parmesan

### GRILLED SEA BASS | 25.95

Lemon, fresh herbs and early harvest olive oil

### STEAK & CHIPS - SIRLOIN | 20

200g sirloin steak, served on a bed of chips

## 100% ARGENTINIAN STEAKS

Gaucho serves the world’s best steak. All our beef comes from premium Aberdeen Angus cattle that graze the vast Pampas in Argentina, feasting on 17 different species of lush grass. The cows live an outstanding free-range life, resulting in meat that is beautifully marbled with an incredible depth of flavour.

### 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

### 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

## MARINATED STEAKS

An elite selection of Gaucho-grade beef, marinated and rubbed with authentic spices and fresh herbs to enhance its natural flavour.

### CHURRASCO DE CHORIZO

Spiral cut sirloin, marinated in garlic, parsley and olive oil

300g - 38 | 500g - 52.5

### TIRA DE ANCHO

Spiral cut ribeye, slow grilled with chimichurri

400g - 52.5

### CHURRASCO DE LOMO

Spiral cut fillet, marinated in garlic, parsley and olive oil

350g - 63

## SHARING STEAKS

### CHATEAUBRIAND

Centre cut of fillet, slow grilled

450g - 78.5 | 700g - 115

### THE GAUCHO SAMPLER

Sirloin, rump, ribeye and fillet

1.2kg - 130

## SIDES

### GREEN SALAD | 6.5

Baby Gem, radicchio, rocket, lemon dressing, chives

### GARLIC-ROASTED MUSHROOMS | 8.5

Button mushrooms, tarragon, chives, parsley, garlic, sherry vinegar

### SAUTÉED SPINACH | 6

Garlic, chilli, lemon

### LATIN MAC & CHEESE | 7.5

Add crispy bacon | 1.5

### CHIPS | 6

Thyme salt

### MASHED POTATO | 5.5

Milk


### TOMATO SALAD | 6.95

Heritage tomatoes, pickled onions, mint, parsley olive oil

### GRILLED TENDERSTEM BROCCOLI | 5.95

Ajo blanco, toasted almonds

## TOPPINGS & SAUCES



Fried egg  | 2

’Nduja butter | 2.5


Truffle and black

pepper butter | 3.5

Firecracker | 3

Chimichurri   | 3

Peppercorn | 4

Béarnaise  | 3.5

## SUNDAY ROAST | 26.95

Available Sunday at selected restaurants, 12pm – 5pm

Allow us to bring an Argentine vibe to your Sunday session, as we present our roast rump of beef, served with outlandishly fluffy roast potatoes and unlimited Yorkshire puddings cooked in beef dripping.

## SET MENU

Available Monday - Saturday | 12pm - 4pm

### Two courses 17.95 | Three courses 19.95

#### STARTERS

### CUCUMBER AND TOMATO GAZPACHO

Vine-ripe cherry tomatoes, cucumber, yellow beetroot

### BEEF EMPANADA

The OG empanada recipe, perfected over 30 years

### PRAWN CHICHARRÓN

Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

#### MAINS

### STEAK AND CHIPS

Rump, the leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

### PAN-FRIED SEA BREAM

Salsa verde with pickled onions and rocket salad

### PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

#### DESSERTS

### DULCE DE LECHE PANCAKE

Banana split ice cream

### SORBET SELECTION

Lemon | Chocolate | Raspberry



### CHOCOLATE BROWNIE

White chocolate ice cream



## GIFT CARDS

Explore our selection of gift vouchers and experiences, or speak to reception today to purchase

 Vegetarian  Vegan

Adults need around 2000kcal a day