

GAUCHO



SPARKLING WINE | 125ml glass

Love by Léoube Sparkling Provence Rosé, NV | 10.5
 Domaine Chandon Brut, Argentina, NV | 12
 Pommery Brut Royal Champagne, NV | 15

COCKTAILS & APERITIVO

PEACH ROYALE | 9

Ketel One Vodka shaken with Briottet Peach Liqueur, citrus and topped with Chandon

LAVENDER GIN & TONIC | 11.5

Bombay Sapphire Gin shaken with lavender, lemon, cucumber and topped with Double Dutch Skinny Tonic

PASSION FRUIT BLOOM | 11

Grey Goose Vodka shaken with Aperol, hibiscus, passion fruit and citrus

HUGO SPRITZ | 14

St-Germain Elderflower Liqueur, Prosecco, fresh mint and Double Dutch Soda Water

PALOMA | 13.5

Patrón Silver Tequila built with lime juice and pink grapefruit soda, served with a salt rim

MEZCALITA FRESCA | 13.5


llegal Joven Mezcal shaken with Cointreau, cucumber and lime


NEGRONI | 12.5

Bombay Sapphire Gin stirred with Campari and Regal Rouge Red Vermouth


À LA CARTE MENU


SNACKS

GORDAL OLIVES  | 5.95
Large green olives

PAN DE BONO  | 5.95
Cheese breads, chimichurri


CHEESE & TRUFFLE CROQUETTES  | 5.95
Mozzarella, cheddar, truffle, piquillo dip

EMPANADAS
Three cheese  | 7.95
Wagyu beef | 9.95
Chicken and chorizo | 7.95

ROSEMARY FOCACCIA  | 5.95
Cultured butter, chimichurri

BEEF TARTARE TACOS | 9.95
Chimichurri, cornichon, shallots
TUNA TARTARE TACOS | 9.95
Honey, chilli, lime

STARTERS

GAZPACHO SOUP  | 6.95
Chilled tomato, cucumber, basil, olive oil

KING PRAWNS SUGO | 16.5
King prawns, rich tomato sugo, rocoto, basil

RICOTTA & PARMESAN RAVIOLI | 12
Cacio e pepe, parmesan, crisp brioche

STEAK TARTARE | 18
Hand-cut beef, chimichurri, crispy wonton, cornichon

SCALLOPS | 19.5
Cucumber, lemongrass, green chilli, mango purée

BURRATA  | 14.95
Creamy burrata, grilled peppers, confit tomato, basil oil

CRAB ON TOAST | 14.5
White crab, toasted sourdough, cucumber, apple, soft herbs

TUNA TARTARE | 15.5
Yellowfin tuna, avocado, citrus, ají amarillo

GRILLED CHICKEN SALAD | 13.5
Chargrilled chicken, gem lettuce, green beans, mint, chilli

FILLET STEAK SALAD | 15
Sliced fillet, gem lettuce, green beans, mint

MAINS


SEABREAM | 25.95
Pan-fried seabream, corn humita, salsa macha

GAUCHO STEAK PIE | 21.95
Slow-braised beef, mushroom, creamed mash, red wine jus

RICOTTA AND PARMESAN RAVIOLI | 18
Cacio e pepe, parmesan, crisp brioche

SALMON FILLET | 25.95
Seared salmon, rich puttanesca sauce

THE GAUCHO BURGER | 19.95
Beef patty, smoked ketchup, melted cheese, chimichurri, chips

AUBERGINE MILANESE  | 16.5
Crisp aubergine, piquillo peppers, confit tomato

FILLET STEAK SALAD | 24.5
Sliced fillet, gem lettuce, green beans, mint

GRILLED CHICKEN SALAD | 19
Chargrilled chicken, gem lettuce, green beans, mint, chilli

FLAT IRON CHICKEN | 21.5
Half chicken, salsa macha mayo, salsa macha, watercress, lime

STEAKS

Selected prime cuts of grass-fed beef

SIRLOIN
Tender with a strip of juicy crackling
300g - 37 | 400g - 46.5 | 500g - 55

RIBEYE
Delicately marbled for superior flavour
300g - 39.75 | 400g - 51.5 | 500g - 59

FILLET
Lean and tender with a delicate flavour
200g - 39.5 | 300g - 50 | 400g - 68

RUMP
Lean with a pure, distinctive flavour
200g - 20 | 300g - 28 | 400g - 36

SIGNATURE MARINATED CUTS

Iconic cuts, each expertly marinated with authentic spices and fresh herbs for a bold flavour

CHURRASCO RUMP
Spiral cut, marinated in garlic, parsley, olive oil
250g - 27
Add 100g | 9

CHURRASCO SIRLOIN
Spiral cut, marinated in garlic, parsley, olive oil
300g - 39
Add 100g | 10

CHURRASCO FILLET
Spiral cut, marinated in garlic, parsley, olive oil
250g - 42
Add 100g | 14

CHIMICHURRI RIBEYE
Spiral cut, slow grilled with chimichurri
300g - 41
Add 100g | 12




LARGE CUTS





Perfect for sharing


CHATEAUBRIAND
Centre cut of fillet, slow grilled
450g - 78.5 | 700g - 115

THE GAUCHO PLATTER
Sirloin, rump, ribeye and fillet
1.2kg - 130



SIDES

CHIPS  | 6
GREEN SALAD  | 6.5
GARLIC-ROASTED WOOD MUSHROOMS  | 8.5
LATIN MAC AND CHEESE | 7.5
Add crispy bacon | 1.5

TOMATO SALAD  | 6.95
MASHED POTATO  | 5.5
GREEN VEGETABLES  | 5.95
Green beans, peas, salsa verde
SAUTÉED SPINACH  | 6

FRIED EGG  | 2.5
'NDUJA BUTTER | 2.5
TRUFFLE & BLACK PEPPER BUTTER | 3.5
GRILLED KING PRAWNS | 8
CRISPY BACON | 2

TOPPING & SAUCES



CHIMICHURRI  | 4
PEPPERCORN | 4
BÉARNAISE  | 4
MALBEC AND BONE MARROW JUS | 4
FIRECRACKER  | 4

SET MENU

Two courses 18.95 | Three courses 20.95

Available Monday - Friday | 12pm - 4pm

STARTERS

GAZPACHO SOUP  | 
Chilled tomato, cucumber, basil, olive oil



THREE-CHEESE EMPANADA 
Rocket, pickled red onion, chimichurri

SQUID CHICHARRÓN
Crispy squid, sweet and spicy aji amarillo chilli sauce, pickled red onions, jalapeños

MAINS



RUMP AND CHIPS
The leanest cut with a pure, distinctive flavour. Served with chips, chimichurri



MUSSELS AND CHIPS
Green chili and lemongrass salsa, shallots, white wine. Served with chips

MISO-CHIPOTLE CRISPY TOFU SALAD  | 
Ancient grains, avocado, green beans, roasted corn, pickled onion, cucumber, mint, chili and mustard dressing

DESSERTS

MILK CHOCOLATE MOUSSE 
Dulce de leche sauce, toasted cashew nuts, sea salt

SORBET SELECTION  | 
Lemon and raspberry



COCONUT PANNA COTTA  | 
Served with mango and passionfruit



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.
 RED-RICH-ALC-07.26

 Vegetarian  Vegan
 Adults need around 2000kcal a day

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