

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, lychee, reconstructed lemon juice, rhubarb, Peychaud's
12.5

STARTERS

BREAD 688kcal

Sourdough baguettini, pan de bono, chimichurri with butter

6

HAMACHI CEVICHE 144kcal

Passion fruit, palm hearts, chilli, coriander

18.5

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 441kcal

Provoleta, truffle mayonnaise

10

BEETROOT CEVICHE 53kcal

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

9

STEAK TARTARE 485kcal

Sirloin, palm heart emulsion, slow cooked duck egg, cracker

13

EMPANADAS

(Minimum of two per order)

6.5 each

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)

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 1956kcal

Ancho chilli marinade, coriander chutney, lime

28

SECRETO IBERICO 768kcal

Malbec jam, herb salad

28

PEA & MINT RAVIOLI 427kcal

Pea purée, burrata

14

CLASSIC BURGER 1240kcal

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

18.5

ROASTED TOMATO

RISOTTO  642kcal

Vegan stracciatella

15.5

WHOLE GRILLED SEA BASS 298kcal

Early harvest olive oil, herbs, lemon

27.5

SUNDAYS AT GAUCHO

SUNDAY ROAST 1059kcal

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

27

NEVER-ENDING ROAST

Bottomless roasts, available at a selection of our restaurants every Sunday. Please visit our website to view participating restaurants gauchorestaurants.com

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ALLERGEN & CALORIE INFORMATION

Scan the QR code to view calories and 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 precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. 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 GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162kcal | 125

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

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



To find out more about our pledge, scan the QR code

SIDES AND SAUCES

SIDES

SAUTÉED BROCCOLI 157kcal

Confit garlic, roasted almond, lemon zest

6

BBQ BABY GEM LETTUCE 176kcal

Caesar dressing

5.5

BAKED SWEET POTATO 157kcal

Chive, crème fraîche

5.5

TOMATO SALAD 180kcal

Cherry blossom vinegar, shallot, chive cress

6

CONFIT MUSHROOMS 641kcal

Citrus and pepper emulsion, mushrooms, butter

6.5

SPINACH 123kcal

Garlic, lemon

6

TRUFFLE MAC & CHEESE 494kcal

Truffle, mozzarella, taleggio, gruyère, lemon herb crumb

7.5

CHIPS 335kcal

Thyme salt

6

CREAMED MASHED POTATO 668kcal

Milk, cream

6

HUMITA 392kcal

Whipped cheese, ancho chilli oil

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

SAUCES

Firecracker chimichurri 180kcal

3

Chimichurri 239kcal

3

Peppercorn 37kcal

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 189kcal

2.5

Grilled Argentine gambas,

churrasco 361kcal

10

Half lobster, garlic and herb butter 440kcal

25