

COCKTAILS

WAGYU MARTINI & BURNT LEMON OIL 16

Wagyu-washed Renais Gin, Ketel One Vodka, Regal Rogue Lively White, burnt lemon oil

MARGARITA WITH CHIMICHURRI SALT 14

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

GRAND CRU SPRITZ 15

Axia Mastic Spirit, Cygnet 22 Gin, Aperol, elderflower, citrus blend, white grape cordial, Double Dutch Soda, Chandon NV

SNACKS

BREAD 810kcal 6

Grilled rosemary focaccia, pan de bono, chimichurri and butter

FIZZ

Glass 125ml
Bottle 750ml

DOMAINE CHANDON BRUT, NV 13.5 / 82

Mendoza, Argentina

ROEBUCK ESTATES CLASSIC CUVÉE 15.5 / 86

West Sussex, England

POMMERY BRUT ROYAL, NV 16.5 / 100

Champagne, France

STARTERS

SEA BASS CEVICHE 130kcal 14

Aji amarillo (yellow Peruvian pepper) and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion

SUPERSTRACCIA SALAD 306kcal 11.5

Orange, fennel, basil

BURRATA 413kcal 15

Radicchio, orange, fennel, basil, mint, focaccia croutons

SALMON TARTARE TACOS 295kcal 10.5

Mango salsa, avocado

PRAWNS AL AJILLO 713kcal 14.5

Garlic, chilli, cherry tomatoes, basil, grilled rosemary focaccia

STEAK TARTARE 255kcal 13

Sirloin, chilli emulsion, pickled daikon, tortilla crisps

OLIVES 166kcal 5

Gordal pitted large green olives

ARGENTINE SAUSAGE PLATE 945kcal 12.5

Morcilla and chorizo selection, picante rojo, lemon aioli

TO SHARE 1467kcal 20

SEARED DIVER SCALLOPS 177kcal 20


Corn velouté, corn salsa

PROVOLETA 651kcal 12

Melted Provolone Argentinian cheese served hot in a cast-iron pan with confit cherry tomatoes, fresh oregano, sourdough toast

EMPANADAS 8 each

Beef 260kcal

Sweet potato and provolone  237kcal

Chicken and chorizo 265kcal

Wagyu beef 340kcal 10 each



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Adults need around 2000kcal a day

100% ARGENTINIAN STEAKS

Gaucha serves the world's best steak. All our beef comes from premium Aberdeen Angus cattle that graze the vast Las 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.

As part of our roadmap to becoming net zero, we are working on our vision of a regenerative supply chain. We work with our farmers in Argentina to reduce carbon emissions, regenerate the soil and support biodiversity. We have also partnered with anti-modern-day slavery charity 'Not For Sale', investing in reforestation projects that support carbon offsetting and providing income for vulnerable communities.

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g 607kcal | 35

400g 808kcal | 46.5

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 767kcal | 41

400g 1020kcal | 51.5

500g 1273kcal | 59

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g 287kcal | 20

300g 381kcal | 26

400g 505kcal | 36

LOMO

FILLET

Lean and tender with a delicate flavour

200g 307kcal | 38.5

300g 426kcal | 50

400g 566kcal | 68

SPECIALITY CUTS

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 870kcal | 38

500g 1296kcal | 52.5

TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

400g 1074kcal | 52.5

700g 1816kcal | 73.5

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

350g 596kcal | 63

COLITA DE LOMO

Spiral cut fillet tail

300g 426kcal | 48

GO BIG OR SHARE

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 636kcal | 78.5

700g 968kcal | 115

ANCHO

Ribeye sliced and marinated in chipotle chilli paste

400g 1025kcal | 52.5

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162kcal | 130

TOP WITH A TREE

2

Top any steak with a 'tree' and we will plant a further sapling as part of our reforestation project

If you are interested in our reforestation and regenerative projects in Argentina and the rest of the world, scan the QR code for more information and details on how you can support



MAINS

FILLET STEAK SALAD 294kcal Quinoa, green beans, cucumber, red meat radish, mizuna, coriander, mint, lemon and olive oil dressing	20	SPAGHETTI ROMESCO 367kcal Superstraccia, confit cherry tomatoes, basil	16.5
BAKED CELERIAC 206kcal Wild mushrooms, black truffle cremata	14.5	BARBACOA GLAZED SALMON 416kcal Sesame tofu cream, red meat radish, coriander and mint salad	22
GRILLED SEA BASS 555kcal Lemon, fresh herbs, early harvest olive oil	26	DRY-RUBBED SPATCHCOCK CHICKEN 965kcal Kiwi and lime hot sauce	21
WAGYU BURGER 1560kcal Caramelised onion, cheese, pickles, truffle mayonnaise. Served with chips	27.5	CLASSIC BURGER 1092kcal Our legendary 100% Argentinian beef patty, brioche bun, ketchup, mayonnaise, caramelised onions, American cheese. Served with chips	19.5

SIDES, SAUCES AND TOPPINGS

SIDES

GRILLED TENDERSTEM BROCCOLI 147kcal Ajo blanco, toasted almonds	5.5	LATIN MAC & CHEESE 496kcal Taleggio, Gruyère, aji amarillo (yellow Peruvian pepper) paste <i>Add crispy bacon</i>	7.5 1
GREEN SALAD 139kcal Baby gem lettuce, radicchio, watercress, mizuna, lemon and olive oil dressing	6.5	HAND-CUT CHIPS 335kcal Koffmann's potatoes, chimichurri salt	6
GARLIC-ROASTED MUSHROOMS 336kcal Shiitake and chestnut mushrooms, tarragon, chives, parsley, garlic, sherry vinegar	7.5	CREAMED MASHED POTATO 668kcal Milk, cream	6
BLANCHED CAVOLO NERO 163kcal Garlic, chilli, lemon	6	TRUFFLE DAUPHINOISE 681kcal Layered potatoes roasted in truffle cream	7
ROAST BUTTERNUT SQUASH 336kcal Walnut salsa	5.5	CHARGRILLED BABY GEM 226kcal Caesar dressing, pancetta lardons, Parmesan	6.5

TOPPINGS

Fried egg	1.5
'Nduja butter	2.5
Truffle and black pepper butter	2.5
Mustard onions	2.5
Grilled king prawns, churrasco dressing	8
Lobster tail, herb butter	20

SAUCES

Firecracker	3
Chimichurri	3
Peppercorn	4
Béarnaise	3.5
Malbec and bone marrow jus	4
Mushroom	4

GAUCHO

@gauchogroup | gauchorestaurants.com



ALLERGEN INFORMATION

Scan the QR code to find out
more about allergen details

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross-contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'may contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk. Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.