



ABOUT GAUCHO NEWCASTLE

Situated in a timeless Grade II listed building on Pilgrim Street, which dates to the mid-1800's, we've drawn inspiration from the deep heritage of Newcastle for our design. As the birthplace of railways, shipbuilding, electric lighting, and turbine power, our interiors reflect industrial tones and materials while maintaining a sophisticated elegance, perfect for any occasion. To pay homage to the city's historic roots and the craftsmanship of Newcastle's past and future, we created a narrative around the materials and shapes of the city, looking at forms through the use of metal and glass, specifically decorative coloured glass pioneered throughout Europe by the famed Newcastle Beilby family.

Our menu is sustainable and seasonal where possible, with fish and shellfish from North Shield's Fish Quay Market and our award-winning Northumberland artisan cheeses are supplied by Doddington Dairy, and the Maxwell family who have been dairy farmers for over 50 years. As a small British company, we aim to contribute to the communities around our restaurants, through investing in projects and creating employment opportunities for the disadvantaged. We have proudly started this journey through partnerships with the 'Sir Graham Wylie Foundation' and 'NUCASTLE'. To find out more, please visit our website at gauchorestaurants.com

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, Mancino Sakura vermouth, reconstructed lemon juice, cherry blossom
12.5

STARTERS

BREAD

Sourdough baguettini, pan de bono, chimichurri with butter

5

STEAK TARTARE

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

12.5

SEARED DIVER SCALLOPS

'Nduja butter, aguachile verde, lemon crumb

20.5

SEA BASS CEVICHE

Picante rojo, avocado, arepa bread

12

SAUTÉED PRAWNS

Tomato, garlic, olive oil, bread

14.5

TRUFFLE ARANCINI

Provoleta, truffle mayonnaise

9.5

BEETROOT CEVICHE

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

9

HAMACHI TIRADITO

Truffle mayonnaise, yuzu soy pearls, panko crumble

17.5

EMPANADAS

(Minimum of two per order)
Beef

6 each

BURRATA


Tomato salad infused with truffle, aged balsamic, toasted sourdough

13.5

ARGENTINE SAUSAGE PLATE

Morcilla and chorizo selection, picante rojo, lemon aioli (to share)

19.5

Sweet potato & provolone 
Chicken & chorizo

Wagyu beef

8 each

MAINS

FILLET STEAK SALAD

Watercress and herb salad, peas, spring onion, broad bean, yoghurt sauce

19

WAGYU BURGER

Caramelised onion, cheese, pickles, truffle mayonnaise, chips

25

GRILLED SPATCHCOCK

Chimichurri slaw, ancho chilli marinade, coriander chutney, lime

21.5

RIGATONI

Tomato sugo, goat's curd, lemon basil
Add half lobster

15

+ 25

GNOCCHI

Kale pesto, parmesan

16.5

CLASSIC BURGER

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

17.5

WHOLE GRILLED SEA BASS

Early harvest olive oil, herbs, lemon

26.5

SECRETO IBERICO

Malbec jam, herb salad

28

SUNDAY SESSIONS

SUNDAY & NEVER-ENDING ROASTS

27 / 37

The ultimate Sunday in Newcastle is at Gaucho. Indulge in our Sunday Roast, accompanied by the best local live music talent and our unparalleled wine selection

Tuck into a menu of different cuts of meat that will change weekly, all served with seasonal vegetables, Yorkshire puddings, roast potatoes and lashings of gravy



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 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, it does not indicate 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. 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 | 24.5

300g | 32

400g | 40

500g | 47

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g | 36.5

400g | 43.5

500g | 48.5

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g | 19.5

300g | 27.5

400g | 34.5

LOMO

FILLET

Lean and tender with a delicate flavour

225g | 39

300g | 47

400g | 60

SPECIALITY CUTS

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g | 36

500g | 48

TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

500g | 50.5

800g | 74.5

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g | 60

COLITA DE LOMO

Spiral cut fillet tail

300g | 44

GO BIG OR SHARE

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g | 74.5

700g | 107.5

THE BEEF BAR SAMPLER

Lomo marinated in spicy chimichurri, ancho in tomatillo, chorizo with juniper

300g *per person* | 38

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg | 125

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

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



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

SIDES AND SAUCES

SIDES

SAUTÉED BROCCOLI

Confit garlic, roasted almond, lemon zest

6

TRUFFLE MAC & CHEESE

Truffle, mozzarella, taleggio, gruyère, lemon herb crumb

7.5

CHARGRILLED BABY GEM

Caesar dressing

5.5

HAND-CUT CHIPS

Chimichurri salt

6

BAKED SWEET POTATO

Chive, crème fraîche

5.5

CREAMED MASHED POTATO

Milk, cream

6

TOMATO SALAD

Cherry blossom vinegar, shallot, chive cress

6

HUMITA

Whipped cheese, ancho chilli oil

6.5

CONFIT MUSHROOMS

Citrus and pepper emulsion, mushrooms, butter

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

SPINACH

Garlic, lemon

6

SAUCES

Firecracker chimichurri 

3

Chimichurri 

3

Peppercorn

4

Béarnaise 

3.5


Blue cheese 

3.5

Smoked chipotle BBQ

3

TOPPINGS

Fried egg 


1.5

'Nduja butter

2.5

Truffle and black pepper butter

2.5

Mustard onion 

2.5

Grilled Argentine gambas, churrasco

10

Half lobster, garlic and herb butter

25

OUR STORY

The Gaucho food and wine menus are a reflection of modern Argentina.

Our beef comes from Argentinian, premium Black-Angus cattle bred at hand selected farms, reared by our partners who we have worked with for many years. Grazing on seventeen different types of grass from the Pampas provinces – with everything they eat being 100% natural – our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil. As part of our commitment to becoming a net zero business and in the first project of its kind, we have worked with the Carbon Group to gather carbon emission data at our cattle farms in Argentina, empowering all farmers and ranchers to participate in and learn from the results. Alongside the production of beef, transport from farm to table is also being mapped, allowing us to have complete overview of the supply chain and carbon footprint of our beef offering, which through reforestation projects is now 100% carbon neutral in all our restaurants.

Ever evolving, both our food and wine are authentic and diverse (the largest selection of Argentinian wines outside of the country, as well as the recent addition of some of the finest global wines the world has to offer) and our service, second to none.

Our collection of restaurants in the UK has grown across London to cover the city, central and neighbourhood sites such as Hampstead and Richmond as well as restaurants in Leeds, Manchester, Birmingham, Liverpool, Newcastle, Glasgow and Edinburgh.

We aim to create experience beyond dining, with a unique and educated style. The affordable side of impressive.

Enjoy your time at Gaucho.