



COCKTAILS
GAUCHO



DISCOVER

Welcome to Gaucho.

Prepare to embark on a new world of flavour. This cocktail list has been designed using the latest mixology equipment and technology to extract maximum flavour from the raw ingredient to create an outstanding range of spirit-forward, low-ABV and no-alcohol serves.

Each drink conjures a taste of Latin America, using the spirits, liqueurs, tinctures and herbs enjoyed across the region. From the Yerba Maté Jasmine Fizz, made with the indigenous Argentine plant drunk as an infusion at breakfast, to the Margarita, enlivened and complemented with Gaucho's legendary chimichurri salt and The Alfajores – an ubiquitous biscuit reimaged in liquid form – a journey around this menu represents the drinking and eating culture of a continent.

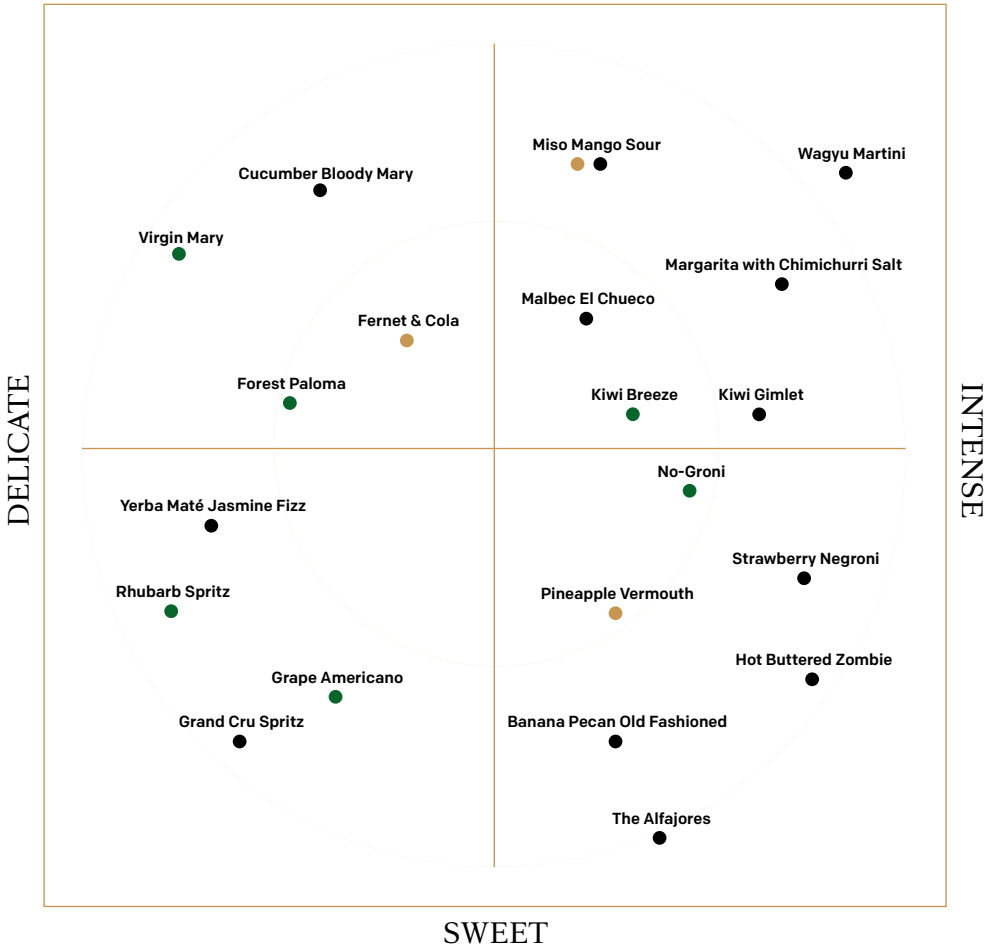
All the cocktails you are about to imbibe are produced with sustainability in mind. We work with our restaurant kitchen to appropriate surplus ingredients, use leftover lemon husks to make the oil for the Wagyu Martini and skins from peaches and pineapples are used to create delicious edible leather.

Use the Flavour Matrix on the opposing page to plan your adventure. If you're looking for something fresh, light, sweet, savoury, intense or delicate, there is something mixed or muddled to suit your taste.

Salud! Enjoy this tasting experience.

FLAVOUR

UMAMI



● Signatures ● Low ABV ● Non-alcoholic

SIGNATURES

CUCUMBER BLOODY MARY



Fresh • Herbaceous • Smoky

Our take on a classic Bloody Mary, served with a secret recipe Gaucho spiced tomato juice. Oodles of smoky flavour added by the whisky, with a hefty hit of bright grassy freshness from the cucumber foam. Perfect at lunchtime.

14.5

**Belvedere Pure vodka, Laphroaig 10,
Gaucho spiced tomato, cucumber espuma**

WAGYU MARTINI & BURNT LEMON OIL



Intense • Full-bodied • Savoury

The perfect way to kick-off the Gaucho experience. We fat-wash the gin and vodka with Wagyu beef to create our interpretation of a Vesper Martini. Scorched lemon oil gives a fresh finish.

16

**Wagyu-washed Renais gin, Ketel One vodka,
Regal Rogue Lively White, burnt lemon oil**

SIGNATURES

STRAWBERRY NEGRONI



Strong • Rounded • Bittersweet

Somewhere between a Negroni and a Hanky Panky with intense strawberry notes from our homemade cordial. It blends the Argentine aperitivo flavours of amaro and Campari with iconic strawberries from the UK.

14.5

The Botanist gin, Lillet Rose, Campari, Amaro Santoni, Fernet Branca, strawberry cordial, freeze-dried strawberry

MALBEC EL CHUECO



Smooth • Bittersweet • Fresh

One for the wine-lovers. Malbec foam gives way to a full-bodied serve that's sweet and sour in equal measure. Perfect cocktail pairing for food.

12.5

Grey Goose vodka, Campari, Amaro Montenegro, mandarin, gomme, rosemary, Malbec espuma

SIGNATURES

MISO MANGO SOUR



Umami • Fresh • Smooth

Miso-forward with incredible body provided by the complementary flavours of mango and yoghurt. The fruit balances this take on a traditional sour with sweet freshness.

13.5

Bombay Sapphire gin, mango, miso, lemon, Greek yoghurt

KIWI GIMLET



Sweet • Light • Balanced

An incarnation of one of the most popular and historic gin cocktails made with a fresh kiwi cordial, produced using a centrifuge. Garnished with kiwi leather.

12.5

Roku gin, kiwi cordial, citrus blend

SIGNATURES

YERBA MATÉ JASMINE FIZZ



Botanical • Light • Refreshing

Inspired by the Welsh expat community who emigrated to Patagonia. Jasmine and yerba maté - a traditional Argentine herb-based drink - work together in effervescent harmony.

13

**Cygnnet 22 gin, MUYU Jasmine, Yerba Maté,
Chandon NV sparkling wine**

HOT BUTTERED ZOMBIE



Strong • Warming • Tropical

A revolutionary hot cocktail that drinks like a trip to the beach in the dead of winter. All the tropical flavours of a spirit-forward Zombie, cut with rich brown butter and brightened with a light pineapple cordial that is beautifully matched with zingy falernum.

14.5

**Flor De Cana 7 rum, Mount Gay Black Barrel rum, pineapple cordial,
papaya, fresh lime, falernum, brown butter**

SIGNATURES

MARGARITA WITH CHIMICHURRI SALT



Sweet and Sour • Savoury • Smoky

A Latin American staple. Heady blend of tequila and mezcal blended with a fresh, savoury red bell pepper cordial. Accented with a chimichurri salt rim, to be licked as you taste the drink.

14

El Jimador Blanco tequila, Quiquiriqui Espadin mezcal, Cointreau, red bell pepper cordial, citrus blend

GRAND CRU SPRITZ



Light • Effervescent • Fresh

What to drink when you want to elongate a celebration. Zingy tartness brought by the mastic spirit, perfectly paired with fruity sweet notes from our house-made white grape cordial. Enlivened by Argentinian sparkling wine.

15

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

SIGNATURES

BANANA PECAN OLD FASHIONED



Sweet • Strong • Nutty.

An Argentine twist on a classic Old Fashioned made with high-quality rums, served on a single ice cube. A perfect digestif.

15.5

Diplomatico Reserva Exclusiva rum, Flor de Caña 7 rum, roasted pecan, banana, dark chocolate

THE ALFAJORES



Sweet • Full-bodied • Intense

A liquid representation of Alfajores, a traditional Argentinian cookie filled with dulce de leche marshmallow and sprinkled with coconut. A mix of cognac and whisky blended with a clarified milk punch made from shortbread biscuits.

13

Hennessy VS cognac and Johnnie Walker Black Label whisky infused with roasted cocoa nibs, coconut water, dulce de leche liqueur, Mozart dark chocolate liqueur, shortbread biscuit, clarified

LOW ABV

MISO MANGO SOUR



Umami • Fresh • Smooth

Miso-forward with incredible body provided by the complementary flavours of mango and yoghurt. The fruit balances the cocktail with sweet freshness.

II.5

Quarter Light G/N, miso, lemon, Greek yoghurt

PINEAPPLE VERMOUTH



Sweet • Refreshing • Balanced

Vermouth with a mixer is a classic Argentine pairing. This version is served with our refreshing house clarified pineapple juice, with added fizz from soda.

II.5

Regal Rogue Wild Rosé, clarified pineapple, pineapple soda

FERNET & COLA



Earthy • Sweet • Herbal

Argentina's most-popular all-day drink. Fernet Branca, the ubiquitous herbal liqueur found all over the country, served topped with cola, served over mountains of ice.

II.5

Fernet Branca, coke

NON-ALCOHOLIC

GRAPE AMERICANO



Sweet • Light • Long

A no-alcohol serve that tastes sophisticated, mature and pairs well with seafood. The complementary flavours of elderflower and grape work beautifully with tartness brought by the citrus and NA spirit.

9

Pentire Coastal Spritz, elderflower, citrus blend, white grape cordial, Double Dutch Soda

NO-GRONI



Bittersweet • Intense • Aromatic

Our ever-popular non-alcoholic Negroni. A blend of no-ABV botanicals and tinctures, sweetened with a hint of strawberry cordial.

10

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

KIWI BREEZE



Sweet • Light • Balanced

A non-alcoholic incarnation of one of the most popular cocktails made with a fresh kiwi cordial, produced using a centrifuge. Garnished with kiwi leather.

9.5

Everleaf Marine, kiwi cordial, citrus blend

NON-ALCOHOLIC

RHUBARB SPRITZ



Refreshing • Fruity • Effervescent

A bright no-alcohol take on a French 75 cocktail. Sweet and sour with fresh rhubarb and enlivened with no-ABV sparkling wine.

10.5

Everleaf Mountain, lime, rhubarb, Wild Idol Rose alcohol free sparkling wine

FOREST PALOMA



Sweet and Sour • Fresh • Fruity

Latin America's favourite easy-drinking cocktail, made with non-alcoholic spirit. Served over ice with a light pink grapefruit soda.

8.5

Everleaf Forest, lime, pink grapefruit soda

VIRGIN MARY



Light • Fresh • Rounded

A light and rich no-alcohol Bloody Mary, made with our own Gaucho tomato juice with a blast of freshness provided by the cucumber foam.

9

Everleaf Marine, Gaucho spiced tomato, cucumber espuma



COCKTAIL ALLERGEN INFORMATION

Scan the QR code to find out more about cocktail allergen details

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.