

OUR STORY

Welcome to Gaucho – a vision of modern Argentina

Cuisine, wine and design align to create a setting for the world’s best steak. Our centrepiece beef is the stuff of legend, reared from premium Black Angus cattle raised on pristine Argentine pastures at hand-selected farms across the country. The Gaucho legacy dates back 30 years – since our launch in London’s Piccadilly in 1994 – over which time relationships have been fostered with Argentine farmers to create a model whereby you are guaranteed nothing but the very best steak on your plate. Next time you’re on your travels, be safe in the knowledge that Gaucho has grown across the UK. We have 12 restaurants in London and another eight across the UK, in Cardiff, Leeds, Manchester, Birmingham, Liverpool, Newcastle, Glasgow and Edinburgh. Our teams look forward to hosting you soon.

COCKTAILS & APERITIVO

WAGYU MARTINI | 14.5

Wagyu-washed The Botanist gin and Grey Goose vodka, Regal Rogue Lively White, burnt lemon bitters

CHIMICHURRI

MARGARITA | 14.5

El Jimador Blanco Tequila, Quikuriqui Espadin Mezcal, Cointreau, red bell pepper, citrus blend

NO-GRONI (NA) | 10

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

STRAWBERRY

NEGRONI | 14.5

Bombay Sapphire gin, Lillet Rosé, Campari, Amaro Santoni, Fernet-Branca, strawberry

THE ALFAJORES | 13

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

FERNET CON COCA | 11.5

Fernet-Branca, Coke

PRIVATE DINING

Our private dining rooms across the UK are overflowing with the style, elegance and character you expect from a Gaucho restaurant. Choose from a range of set menus or make it bespoke, selecting your favourites from our à la carte menu. See the Gaucho website for imagery and room capacities.

The cover illustration for the Gaucho AW 2025 Menu was commissioned from emerging Argentine artist, Inés Maria Fraschina. @inesfraschina



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.
RED1-ALC-09.25

GAUCHO

ALL DAY MENU

SNACKS

SOURDOUGH BREAD | 5.95

Cultured butter, chimichurri

PAN DE BONO | 4.5

Two cheese-stuffed breads, chimichurri

CHEESE & TRUFFLE CROQUETTES | 5.95

Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip

OLIVES | 5.95

Gordal large pitted green olives

SALMON TARTARE TACOS | 9.95

Mango salsa, avocado

STARTERS

PRAWNS CHICHARRÓN | 9.75

Crispy prawns with sweet and spicy aji amarillo chili sauce, pickled red onion and jalapeños

SAUSAGE & RED PEPPER CONFIT | 9.75

Traditional Argentine sausage with sweet confit peppers

ECUADORIAN CEVICHE | 9.75

Prawns 'cooked' in Tiger's Milk with avocado, red onions and coriander

TRUFFLED BURRATA | 14.95

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

THREE CHEESE EMPANADA | 7.95

MAINS

GRILLED CHICKEN SALAD | 16.95

Chicken breast, herb salad, peas, broad beans, lettuce and dill dressing

AUBERGINE MILANESE | 15.5

Superstraccia, piquillo peppers and confit tomato sauce

STEAK & CHIPS - RUMP | 15

180g rump steak, served on a bed of chips

CHICKEN MILANESE | 19.5

Chicken breast and rocket salad with lemon and Parmesan

GRILLED SEA BASS | 25.95

Lemon, fresh herbs and early harvest olive oil

STEAK & CHIPS - SIRLOIN | 20

200g sirloin steak, served on a bed of chips

THE GAUCHO BURGER | 19.95

Thick-stacked 100% Argentine beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichuri mayonnaise. Served with chips

100% ARGENTINIAN STEAKS

Gaucho serves the world’s best steak. All our beef comes from premium Aberdeen Angus cattle that graze the vast 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.

SIRLOIN

Tender yet succulent with a strip of juicy crackling
300g - 35 | 400g - 46.5 | 500g - 55

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour
300g - 39.5 | 400g - 51.5

RUMP

The leanest cut with a pure, distinctive flavour
225g - 20 | 300g - 26 | 400g - 36

FILLET

Lean and tender with a delicate flavour
200g - 38.5 | 300g - 50 | 400g - 68

MARINATED STEAKS

An elite selection of Gaucho-grade beef, marinated and rubbed with authentic spices and fresh herbs to enhance its natural flavour.

LATIN-MARINATED SIRLOIN

Spiral cut, marinated in garlic, parsley and olive oil
300g - 38 | 500g - 52.5

CHIMICHURRI RIBEYE

Spiral cut and slow grilled with chimichurri
400g - 52.5

LATIN-MARINATED FILLET

Spiral cut, marinated in garlic, parsley and olive oil
350g - 63

SHARING STEAKS

CHATEAUBRIAND

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

THE GAUCHO SAMPLER

Sirloin, rump, ribeye and fillet
1.2kg - 130

SIDES

GREEN SALAD | 6.5

GARLIC-ROASTED MUSHROOMS | 8.5

SAUTÉED SPINACH | 6

GRILLED TENDERSTEM BROCCOLI | 5.95

Ajo blanco, toasted almonds

CHIPS | 6


LATIN MAC & CHEESE | 7.5

Add crispy bacon | 1.5

TOMATO SALAD | 6.95

MASHED POTATO | 5.5



TOPPINGS & SAUCES

Fried egg  | 2


’Nduja butter | 2.5


Truffle and black pepper butter | 3.5

Crispy bacon | 1.5

Chimichurri   | 3

Peppercorn | 4

Béarnaise  | 3.5

Firecracker   | 3

SUNDAY ROAST | 26.95

Available Sunday at selected restaurants, 12pm – 5pm

Allow us to bring an Argentine vibe to your Sunday session, as we present our roast rump of beef, served with outlandishly fluffy roast potatoes and unlimited Yorkshire puddings cooked in beef dripping.

SET MENU

Available Monday - Saturday | 12pm - 4pm

Two courses 17.95 | Three courses 19.95

STARTERS

CHUNKY MINESTRONE SOUP

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

THREE CHEESE EMPANADA

Rocket, pickled red onion, salsa golf

PRAWN CHICHARRÓN

Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

MAINS

RUMP AND CHIPS

The leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

PAN-FRIED HADDOCK

In a brown butter, lemon, parsley and caper sauce with rocket salad and pickled red onion

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

DULCE DE LECHE PANCAKE

Banana split ice cream

SORBET SELECTION

Lemon | Chocolate | Raspberry



CHOCOLATE BROWNIE

White chocolate ice cream



GIFT CARDS

Explore our selection of gift vouchers and experiences, or speak to reception today to purchase

 Vegetarian  Vegan

Adults need around 2000kcal a day