

GAUCHO SUMMER MENU

AUGUST / SEPTEMBER

Two courses 27 | Three courses 30

GAUCHO

STARTERS


BEEF TARTARE TACO

Sirloin, aji amarillo crema, lemon zest, cornichons, shallots, parsley, chives, Tajin chili and lime seasoning | 119kcal

CRAB CAUSITA - Est. 2016

Aij amarillo potato purée layered with avocado, crab, coriander & red amaranth cress | 263Kcal

EMPANADAS - Est. 1994

Sweet potato & provolone  237kcal
The OG empanada recipe, perfected over 30 years

ECUADORIAN CEVICHE - Est. 2012

Prawns 'cooked' in leche de tigre with avocado, red onion, coriander | 148kcal

MAINS

All steaks are served with chips or green salad and your choice of béarnaise or chimichurri sauce.

CHORIZO 200G

Tender yet succulent with a strip of juicy crackling | 411kcal

PAN-FRIED SALMON WITH CORN - Est. 2016

Latin America's famous corn sauce served as an accompaniment to fish | 357kcal

LOMO A LA MILANESE - Est. 2008

Breadcrumbs steak served with scorched lemon for freshness | 627kcal

DRY RUBBED SPATCHCOCK CHICKEN

Kiwi and lime hot sauce | 965kcal

DESSERTS

RASPBERRY AND PISTACHIO SEMIFREDDO

Frozen parfait with fresh fruit | 272kcal

DULCE DE LECHE

PANCAKES - Est. 2005

Caramel with banana split ice cream, walnuts and lashings of dulce de leche sauce | 396kcal

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

SIDES | 4

Sautéed Broccoli | Green Salad | Mashed Potato | Chips | Humita

Adults need around 2000 kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

GAUCHO

SUNDAYS ARE FOR ROASTS WITH A LATIN TWIST

Give us a chance to better your mum's legendary home-cooked roast. Bringing an Argentine vibe to Sundays, we present our roast Picanha of beef, served with outlandishly fluffy roast potatoes and plate-busting Yorkshire puddings cooked in beef dripping. Perfectly cooked seasonal vegetables and unlimited gravy are a given. Don't like stopping on a Sunday? Then go for the bottomless roast – three different meat joints with unlimited veg, those huge Yorkies and lashings of gravy.

COOKERY SCHOOL

No one can grill quite like an Argentinian so why not master your own skills at our Gaucho Cookery School at The O2? You will learn the art of marinating, grilling and, of course, eating our finest cuts of steak.

The course will give you a good understanding of the history of the Argentine beef, as well as the skills required in preparing different cuts of meat, marinades and grilling. You will also have enough to take home to host your very own asado. Visit our website for more details and how to book.

TAKE A SIP ON OUR NEW COCKTAIL MENU

Prepare to embark on a new world of flavour. Our new cocktail list, The Spirit of Argentina, 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.

We recommend starting with a Watermelon Spritz, taking it through with a Chimichurri Margarita and finishing up with an Argentine classic – our take on The Alfajores.

BYOB MONDAYS

Guests who dine with us on Mondays are welcome to bring their own wine or Champagne, to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

We promote responsible drinking in all of our restaurants. Terms and conditions can be found on our website at Gauchorestaurants.com