

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 WITH BURNT LEMON OIL | 14.5

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

MARGARITA WITH CHIMICHURRI SALT | 14

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

NO-GRONI (NA) | 10

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

STRAWBERRY NEGRONI | 14

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

THE ALFAJORES | 12.5

Hennessy VS Cognac and Johnnie Walker Black Label whisky infused with roasted cocoa nibs, dark chocolate liqueur, 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.



ALLERGEN & NUTRITIONAL INFORMATION

ALLERGEN & GWYBODAETH FAETHOL
Scan the QR code to find out more

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.
CDF-ALC-06.25

GAUCHO
ALL DAY MENU

SNACKS | BYRBRYDAU

SOURDOUGH BREAD | 5.95

Cultured butter, chimichurri

OLIVES | 5.95

Gordal large pitted green olives

CHEESE & TRUFFLE CROQUETTES | 5.95

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

TUNA TARTARE TACOS | 9.5

Gochujang sauce, avocado, lime

BEEF TARTARE TACOS | 9.5

Cornichons, shallots, parsley

SALMON TARTARE TACOS | 9.5

Mango salsa, avocado

STARTERS | I DDECHRAU

GAZPACHO | 6.5

Vine-ripe cherry tomatoes, cucumber and yellow beetroot

SPICED SCALLOPS | 18.5

Confit tomatoes, brown butter, chilli emulsion and capers

CRAB ON TOAST | 12.95

Picked white crab meat with cucumber, apple and soft herbs

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 10.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

TUNA TARTARE | 13.95

Crushed avocado, lime, watercress

TRUFFLED BURRATA | 13.95

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

GRILLED CHICKEN SALAD | 11.95

Chicken breast and herb salad with peas, broad beans and lettuce

ARGENTINE PRAWN COCKTAIL | 16.95

Prawns with a Latin Marie Rose sauce and sourdough

SEA BASS CEVICHE | 13.95

Tiger’s Milk, pickled jalapeños and avocado crema

GAUCHO-CURED SMOKED SALMON | 14.5

Crème fraîche, pickled red onions, watercress and lemon

EMPANADAS

Beef and olive | 7.5
Ham and cheese | 7.5
Humita (corn) | 7.5
Wagyu beef | 9.5

MAINS | PRIF GWRS

GRILLED CHICKEN SALAD | 15.95

Chicken breast and herb salad with peas, broad beans, lettuce

SALMON STEAK | 24.5

Seared salmon served with Puttanesca sauce

AUBERGINE MILANESE | 14.95

Superstraccia, piquillo peppers and confit tomato sauce

THE GAUCHO BURGER | 19.95

Two beef patties, onions, cheese, served with chips

CHICKEN MILANESE | 18.5

Chicken breast and rocket salad with lemon and Parmesan

GRILLED SEA BASS | 25.95

Lemon, fresh herbs and early harvest olive oil

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 15.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

100% ARGENTINIAN STEAKS | 100% STÊCS ARGENTINAID

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. Steaks are served with chimichurri sauce and a choice of chips, creamed mashed potato or green salad

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 | 500g - 59

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.

CHURRASCO DE CHORIZO

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

TIRA DE ANCHO

Spiral cut ribeye, slow grilled with chimichurri
400g - 52.5 | 700g - 77

COLITA DE LOMO

Spiral-cut fillet tail marinated in a zingy mustard seed, black pepper and juniper berry rub
300g - 50

CHURRASCO DE LOMO

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

LOMO AL DIABLO

Spicy medallions of fillet marinated in chilli, sweet paprika, garlic and parsley served with salsa Argentina
200g - 40

CHIPOTLE ANCHO

Oversize ribeye marinated in a smoky chipotle chilli paste
500g - 65.5

SHARING STEAKS

Steaks are served with your choice of any two sides and two sauces

CHATEAUBRIAND

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

THE GAUCHO SAMPLER

Sirloin, rump, ribeye and fillet
1.2kg - 130

SIDES | OCHRAU

GREEN SALAD | 6.5

GARLIC-ROASTED MUSHROOMS | 8.5

SAUTÉED SPINACH | 6

LATIN MAC & CHEESE | 7.25

Add crispy bacon | 1.5

CHIPS | 5.75

MASHED POTATO | 5.25

TOMATO SALAD | 6.95

GRILLED TENDERSTEM BROCCOLI | 5.75

CHARGILLED BABY GEM | 6.5

TOPPINGS & SAUCES | SAWSIAU A TOPPINGS

Fried egg | 2

’Nduja butter | 2

Truffle and black pepper butter | 3.5

Mustard onions | 2

Grilled king prawns | 8

Firecracker | 2.5

Chimichurri | 2.5

Peppercorn | 3.75

Béarnaise | 3.25

Malbec & bone marrow jus | 3.75

Mushroom | 3.75

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

CUCUMBER AND TOMATO GAZPACHO | 6.5

Vine-ripe cherry tomatoes, cucumber, yellow beetroot

BEEF EMPANADA

The OG empanada recipe, perfected over 30 years

PRAWN CHICHARRÓN

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

MAINS

STEAK AND CHIPS

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

PAN-FRIED SEA BREAM

Salsa verde with pickled onions and rocket salad

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 15.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

DULCE DE LECHE PANCAKE | 6.5

Banana split ice cream

SORBET SELECTION | 6.5

Lemon | Chocolate | Raspberry

CHOCOLATE BROWNIE | 6.5

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