

A LA CARTE MENU

BWYDLEN À LA CARTE

GAUCHO

COCKTAILS / COCTELS

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 / I DDECHRAU

BREAD  688Kcal 5
Sourdough baguettini, pan de bono, chimichurri with butter

SEA BASS CEVICHE  349Kcal 12
Picante rojo, avocado, arepa bread

BEETROOT CEVICHE   53Kcal 9
Heritage beetroots, red onion, chilli, mango nectar dressing, coriander, nasturtium

BURRATA  507Kcal 13.5
Tomato salad infused with truffle, aged balsamic, toasted sourdough

HAMACHI TIRADITO 144Kcal 17.5
Truffle mayonnaise, yuzu soy pearls, panko crumble


SAUTÉED PRAWNS 585Kcal 14.5
Tomato, garlic, olive oil, bread

ARGENTINE SAUSAGE PLATE 1438Kcal 19.5
Morcilla and chorizo selection, picante rojo, lemon aioli (to share, serves two people)

SEARED DIVER SCALLOPS 277Kcal 20.5
'Nduja butter, aguachile verde, lemon crumb

STEAK TARTARE 485Kcal 12.5
Sirloin, palm heart emulsion, slow cooked free-range egg, cracker


TRUFFLE ARANCINI 277Kcal 9.5
Provoleta, truffle mayonnaise

EMPANADAS 6 each
(Minimum of two per order)
Beef 236Kcal
Sweet potato & provolone  231Kcal
Chicken & chorizo 234Kcal

Wagyu beef 222Kcal 8 each



MAINS / PRIF GWRS

FILLET STEAK SALAD 587Kcal 19
Watercress and herb salad, peas, spring onion, broad bean, yoghurt sauce

RIGATONI  752Kcal 15
Tomato sugo, goat's curd, lemon basil
Add half lobster + 25

WHOLE GRILLED SEA BASS 298Kcal 26.5
Early harvest olive oil, herbs, lemon

WAGYU BURGER 1560Kcal 25
Caramelised onion, cheese, pickles, truffle mayonnaise, chips

GNOCCHI   718Kcal 16.5
Kale pesto, parmesan

GRILLED SPATCHCOCK 1185Kcal 21.5
Ceviche slaw, ancho chilli marinade, coriander chutney, lime

WELSH LAMB CUTLET 775Kcal 30
Sourced locally from the Brecon Hills and the Welsh Valleys
Baby gem lettuce, romero pepper, lamb jus

CLASSIC BURGER 1240Kcal 17.5
100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips

SUNDAY SESSIONS / SESIYNAU SUL

SUNDAY & NEVER-ENDING ROASTS 791/931Kcal 27 / 37
The ultimate Sunday in Cardiff 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 INFORMATION
GWYBODAETH AM ALERGENAU

Scan the QR code to 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 including 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. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

SUSTAINABLE STEAKS / STÊCS CYNALIADWY

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 399Kcal | 24.5

300g 607Kcal | 32

400g 808Kcal | 40

500g 1009Kcal | 47

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 767Kcal | 36.5

400g 1020Kcal | 43.5

500g 1273Kcal | 48.5

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g 287Kcal | 19.5

300g 381Kcal | 27.5

400g 505Kcal | 34.5

LOMO

FILLET

Lean and tender with a delicate flavour

225g 321Kcal | 39

300g 426Kcal | 47

400g 566Kcal | 60

SPECIALITY CUTS / TORIADAU ARBENNIG

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 870Kcal | 36

500g 1296Kcal | 48

TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

500g 1415Kcal | 50.5

800g 2228Kcal | 74.5

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g 787Kcal | 60

COLITA DE LOMO

Spiral cut fillet tail

300g 426Kcal | 44

GO BIG OR SHARE / MYND AMDANI NEU RANNU

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 636Kcal | 74.5

700g 968Kcal | 107.5

THE BEEF BAR SAMPLER

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

300g *per person* 614Kcal | 38

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162Kcal | 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 / WAGYU O'R ARIANNIN

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 / AR YR OCHR, A SAWSIAU

SIDES / AR YR OCHR

SAUTÉED BROCCOLI 222Kcal

Confit garlic, roasted almond, lemon zest

6

TRUFFLE MAC & CHEESE 494Kcal

Truffle, mozzarella, taleggio, gruyère, lemon herb crumb

7.5

CHARGRILLED BABY GEM 176Kcal

Caesar dressing

5.5

HAND-CUT CHIPS 335Kcal

Chimichurri salt

6

BAKED SWEET POTATO 1157Kcal

Chive, crème fraîche

5.5

CREAMED MASHED POTATO 668Kcal

Milk, cream

6

TOMATO SALAD 80Kcal

Cherry blossom vinegar, shallot, chive cress

6

HUMITA 392Kcal

Whipped cheese, ancho chilli oil

6.5

CONFIT MUSHROOMS 641Kcal

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 123Kcal

Garlic, lemon

6

SAUCES / SAWSIAU

Firecracker chimichurri 180Kcal

3

Chimichurri 239Kcal

3

Peppercorn 40Kcal

4

Béarnaise 293Kcal

3.5

Blue cheese 260Kcal

3.5

Smoked chipotle BBQ 78Kcal

3

TOPPINGS / YCHWANEGOL

Fried egg 123Kcal

1.5

'Nduja butter 205Kcal

2.5

Truffle and black pepper butter 128Kcal

2.5

Mustard onion 89Kcal

2.5

Grilled Argentine gambas, churrasco 361Kcal

10

Half lobster, garlic and herb butter 440Kcal

25

Sourced locally from Milford Haven bay

Adults need around 2000 kcal a day.

OUR STORY | *EIN STORI*

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.