

COCKTAILS | COCTELS

WAGYU MARTINI WITH BURNT LEMON OIL 16

Wagyu-washed Renais Gin, Ketel One 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

WATERMELON SPRITZ 13

Axia Mastic Spirit, Cygnet 22 Gin, watermelon cordial, citrus blend, Double Dutch Cucumber & Watermelon Tonic

SNACKS | BYRBRYDAU

BREAD 688kcal 6

Sourdough baguettini, pan de bono, chimichurri with butter

FIZZ | SIAMPÊN A GWINOEDD PEFRIOG

DOMAINE CHANDON BRUT, NV 13.5 / 80

Mendoza, Argentina

HEIDSIECK MONOPOLE BRUT SILVER, NV 13.5 / 80

Champagne, France

ROEBUCK ESTATES CLASSIC CUVÉE 15.5 / 86

West Sussex, England

STARTERS | IDDECHRAU

SEA BASS CEVICHE 130kcal 13.5

Aji amarillo and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion

SUPERSTRACCIA SALAD 306kcal 11

Orange, fennel, basil

BURRATA 507kcal 14.5

Tomato salad infused with truffle, aged balsamic, toasted sourdough

SALMON TARTARE TACOS 295kcal 9.5

Mango salsa, avocado

GRILLED BUTTERFLY PRAWNS 345kcal 15.5

Garlic and chilli butter

STEAK TARTARE 485kcal 13

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

GORDAL OLIVES 166kcal 5

Gordal pitted green large olives

ARGENTINE SAUSAGE PLATE 1467kcal 21

Morcilla and chorizo selection, picante rojo, lemon aioli (to share, serves two people)

SEARED DIVER SCALLOPS 277kcal 21.5

'Nduja butter, aguachile verde, lemon crumb

PROVOLETA 651kcal 12

Melted Provolone Argentinian cheese served hot in a cast-iron pan with confit cherry tomatoes, fresh oregano, sourdough toast

EMPANADAS 7 each

Beef 260kcal

Sweet potato & provolone  237kcal

Chicken & chorizo 265kcal

Wagyu beef 340kcal 9.5 each



ALLERGEN INFORMATION

GWYBODAETH AM ALERGENAU
Scan the QR code to find out more
about allergen details

 Vegetarian  Vegan

Adults need around 2000 kcal a day

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

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

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g 607kcal | 35
400g 808kcal | 46.5

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 767kcal | 41
400g 1020kcal | 51.5
500g 1273kcal | 59

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g 287kcal | 20
300g 381kcal | 26
400g 505kcal | 36

LOMO

FILLET

Lean and tender with a delicate flavour

200g 307kcal | 38.5
300g 426kcal | 50
400g 566kcal | 68

SPECIALITY CUTS | TORIADAU ARBENNIG

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 870kcal | 38
500g 1296kcal | 52.5

TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

400g 1074kcal | 52.5
700g 1816kcal | 73.5

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

350g 596kcal | 63

COLITA DE LOMO

Spiral cut fillet tail

300g 426kcal | 48

GO BIG OR SHARE | MYND AMDANI NEU RANNU

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 636kcal | 78.5
700g 968kcal | 115

THE BEEF BAR SAMPLER

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

300g *per person* 614kcal | 42

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162kcal | 130

TOP WITH A TREE

2

Top any steak with a 'tree' and we will plant a further sapling as part of our reforestation project

To find out more about our pledge, scan the QR code



MAINS | PRIF GWRS

FILLET STEAK SALAD 294kcal	20	SPAGHETTI ROMESCO 367kcal	16.5
Quinoa, green beans, cucumber, red meat radish, mizuna, coriander, mint, lemon and olive oil dressing		Superstraccia, confit cherry tomatoes, basil	
BARBECUE MISO AUBERGINE 145kcal	13.5	BARBACOA GLAZED SALMON 416kcal	22
Popped quinoa, sesame tofu cream, pickled red onion, red meat radish, coriander salad		Sesame tofu cream, red meat radish, coriander and mint salad	
WHOLE GRILLED SEA BASS 298kcal	27.5	DRY RUBBED SPATCHCOCK CHICKEN 965kcal	20
Vine-roasted cherry tomatoes, early harvest olive oil, lemon		Kiwi and lime hot sauce	
WAGYU BURGER 1560kcal	26.5	CLASSIC BURGER 1240kcal	18.5
Caramelised onion, cheese, pickles, truffle mayonnaise, chips		100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips	

SIDES AND SAUCES | AR YR OCHR, A SAWSIAU

SIDES

SAUTÉED BROCCOLI 222Kcal	6.5	TRUFFLE MAC & CHEESE 494Kcal	8
Confit garlic, roasted almonds, lemon zest		Truffle, mozzarella, Taleggio, Gruyère, lemon herb crumb	
GREEN SALAD 139Kcal	6.5	HAND-CUT CHIPS 335Kcal	6
Baby gem lettuce, radicchio, watercress, mizuna, fresh lemon and olive oil dressing		Koffmann's potato, chimichurri salt	
HERITAGE TOMATO SALAD 108kcal	6.5	CREAMED MASHED POTATO 668Kcal	6
Pickled red onion, fresh herbs, extra virgin olive oil		Milk, cream	
CONFIT MUSHROOMS 641Kcal	6.5	HUMITA 392Kcal	6.5
Butter, thyme, garlic		The Gaucho aficionado's essential order. Creamed corn, whipped cheese, ancho chilli oil	
SPINACH 123Kcal	6.5	CHARGRILLED BABY GEM 226Kcal	6.5
Garlic, lemon		Caesar dressing, pancetta lardons, Parmesan	

TOPPINGS | YCHWANEGOL

Fried egg 123Kcal	1.5
'Nduja butter 205Kcal	2.5
Truffle and black pepper butter 128Kcal	2.5
Mustard onions 89Kcal	2.5
Grilled King Prawns, churrasco dressing 227Kcal	10.5
Half lobster, herb butter 440Kcal	26

SAUCES | SAWSIAU

Firecracker chimichurri 180Kcal	3
Chimichurri 239Kcal	3
Peppercorn 40Kcal	4
Béarnaise 293Kcal	3.5
Malbec & bone marrow jus 26Kcal	4