

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, Quikiriqi 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 Santi, 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

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-09.25

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

PAN DE BONO | 4.5

Two cheese-stuffed breads, chimichurri

BEEF TARTARE TACOS | 9.5

Cornichons, shallots, parsley

SALMON TARTARE TACOS | 9.5

Mango salsa, avocado

STARTERS | IDDECHRAU

SPICED SCALLOPS | 18.5

Confit tomatoes, brown butter, chilli emulsion and capers

TUNA TARTARE | 13.95

Crushed avocado, lime, watercress

ARGENTINE PRAWN COCKTAIL | 16.95

Prawns with a Latin Marie Rose sauce and sourdough

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 10.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

TRUFFLED BURRATA | 13.95

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

SEA BASS CEVICHE | 13.95

Tiger’s Milk, pickled jalapeños and avocado crema

GRILLED CHICKEN SALAD | 11.95

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

CRAB ON TOAST | 12.95

Picked white crab meat with cucumber, apple and soft herbs

GAUCHO-CURED SMOKED SALMON | 14.5

Crème fraîche, pickled red onions, watercress and lemon

CHUNKY MINESTRONE SOUP | 6.5

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

EMPANADAS

Beef and olive | 7.5

Ham and cheese | 7.5

Three cheese | 7.5

Wagyu beef | 9.5

MAINS | PRIF GWRS

GAUCHO STEAK PIE | 21.95

Malbec braised beef with mushrooms in shortcrust pastry. Served with creamed mashed potato and red wine jus

SALMON STEAK | 24.5

Seared salmon served with Puttanesca sauce

GRILLED SEA BASS | 25.95

Lemon, fresh herbs and early harvest olive oil

CHICKEN MILANESE | 18.5

Chicken breast and rocket salad with lemon and Parmesan

AUBERGINE MILANESE | 14.95

Superstraccia, piquillo peppers and confit tomato sauce

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 15.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

THE GAUCHO BURGER | 19.95

Thick-stacked 100% Argentine beef, pickled red onion and cucumber, cheese, smoked ketchup, chimichurri mayo. Served with chips

GRILLED CHICKEN SALAD | 15.95

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

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 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 & fresh herbs

SPICE-RUBBED FILLET MEDALLIONS

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

LATIN-MARINATED SIRLOIN

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

MUSTARD SEED AND BLACK PEPPER FILLET

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

CHIMICHURRI RIBEYE

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

LATIN-MARINATED FILLET

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

CHIPOTLE RIBEYE

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

CHIPS | 5.75

GREEN SALAD | 6.5

GARLIC-ROASTED MUSHROOMS | 8.5

SAUTÉED SPINACH | 6

LATIN MAC & CHEESE | 7.25

Add crispy bacon | 1.5

TOMATO SALAD | 6.95

GRILLED TENDERSTEM BROCCOLI | 5.75

Ajo blanco, toasted almonds

MASHED POTATO | 5.25

CHARGRILLED BABY GEM | 6.5
Caesar dressing, pancetta lardons, Parmesan

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

Crispy bacon | 1.5

Chimichurri | 2.5

Peppercorn | 3.75

Béarnaise | 3.25

Malbec & bone marrow jus | 3.75

Mushroom | 3.75

Firecracker | 2.5

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 | 6.5

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

THREE CHEESE EMPANADA | 9.5

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 | 15.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

DULCE DE LECHE PANCAKE | 6.5

Banana split ice cream

SORBET SELECTION | 5.5

Lemon | Chocolate | Raspberry

CHOCOLATE BROWNIE | 5.5

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