

COCKTAILS AND APERITIVO

FLOR DE CAMPO | 12.5

St-Germain and Patrón Silver tequila with Cointreau, lifted with cucumber and citrus, topped with watermelon tonic

PASSIONFRUIT BLOOM | 13.5

Lime leaf Ketel One vodka and Aperol infused with hibiscus, lengthened with passion fruit and citrus

LYCHEE AND LEMONGRASS | 13.5

Grey Goose vodka, Cygnet 22 gin and Briottet lychee liqueur. Ginger heat infused with lemongrass, shaken with lychee and citrus. Aromatic with a light peppercorn finish

PAMPA VERDE | 14

Bombay Sapphire gin and Doppelgänger aperitivo stirred with green apple and tarragon

SPICY CHIMICHURRI MARGARITA | 14

Cazadores Blanco tequila shaken with red pepper, Cointreau, The Baller Chilli Bacon vodka and citrus. Finished with chimichurri salt

WATERMELON SUGAR | 12.5

Bombay Sapphire gin built long with watermelon and Briottet Cactus liqueur, topped with pink grapefruit soda

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.

GAUCHO THE COOKBOOK

Ask for a copy in the restaurant today

The Gaucho cookbook features over 80 iconic recipes from the past 32 years. Interwoven among the dishes are stories drawn first-hand from the heart of Argentina.



ALLERGEN & NUTRITIONAL INFORMATION

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. REG-ALC-04.26

À LA CARTE MENU

SNACKS

ROSEMARY FOCACCIA 5.95 Cultured butter, chimichurri	PAN DE BONO 5.95 Cheese breads, chimichurri	GORDAL OLIVES 5.95 Large green olives	CHEESE AND TRUFFLE CROQUETTES 5.95 Mozzarella, cheddar, truffle, piquillo dip	BEEF TARTARE TACOS 9.95 Chimichurri, cornichon, shallots	TUNA TARTARE TACOS 9.95 Honey, chilli, lime
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STARTERS

GAZPACHO SOUP 6.95 Chilled tomato, cucumber, basil	RICOTTA AND PARMESAN RAVIOLI 12 Cacio e pepe, parmesan, crisp brioche	BURRATA 14.95 Creamy burrata, grilled peppers, confit tomato, basil oil	GRILLED CHICKEN SALAD 13.5 Chargrilled chicken, gem lettuce, green beans, mint, chilli
SCALLOPS 19.5 Cucumber, lemongrass, green chilli, mango purée	STEAK TARTARE 18 Hand-cut beef, chimichurri, crispy wonton, cornichon	CRAB ON TOAST 14.5 White crab, toasted brioche, cucumber, apple, soft herbs	FILLET STEAK SALAD 15 Sliced fillet, gem lettuce, green beans, mint
KING PRAWNS SUGO 16.5 King prawns, rich tomato sugo, rocoto, basil	GAUCHO-CURED SMOKED SALMON 15.95 House-cured salmon, crème fraîche, pickled onion, watercress	TUNA TARTARE 15.5 Yellowfin tuna, avocado, citrus, ajf amarillo	EMPANADAS Chicken and chorizo 7.95 Three cheese 7.95 Wagyu beef 9.95

MAINS

SEABREAM 26 Pan-fried seabream, corn humita salsa macha	RICOTTA AND PARMESAN RAVIOLI 18 Cacio e pepe, parmesan, crisp brioche	SEAFOOD CHUPÍN 24 Red mullet, mussels, prawns, squid in lobster broth	THE GAUCHO BURGER 19.95 Beef patty, smoked ketchup, melted cheese, chimichurri, chips
FLAT IRON CHICKEN 21.5 Grilled half chicken, salsa macha mayo, salsa macha, watercress, lime	SALMON FILLET 25.95 Seared salmon, rich puttanesca sauce	AUBERGINE MILANESE 16.5 Crisp aubergine, piquillo peppers, confit tomato	GRILLED CHICKEN SALAD 19 Chargrilled chicken, gem lettuce, green beans, mint, chilli
GAUCHO STEAK PIE 21.95 Slow-braised beef, mushroom, creamed mash, red wine jus	FILLET STEAK SALAD 24.5 Sliced fillet, gem lettuce, green beans, mint		

STEAKS

Grass-fed Aberdeen Angus, reared on the Pampas. Steaks are served with chimichurri and a choice of chips, creamed mashed potato or green salad. Gaucho Platter and Chateaubriand are served with your choice of any two sides and two sauces.

SIRLOIN Tender with a strip of juicy crackling 300g - 37 400g - 46.5 500g - 55	RIBEYE Delicately marbled for superior flavour 300g - 39.75 400g - 51.5 500g - 59	RUMP Lean with a pure, distinctive flavour 225g - 24 300g - 28 400g - 36	FILLET Lean and tender with a delicate flavour 200g - 39.5 300g - 50 400g - 68	THE GAUCHO PLATTER Sirloin, rump, ribeye and fillet 1.2kg - 130
				CHATEAUBRIAND Centre cut of fillet, slow grilled 450g - 78.5 700g - 115

SIGNATURE MARINATED CUTS

Iconic cuts, each expertly marinated with authentic spices and fresh herbs for a bold flavour

CHURRASCO RUMP Spiral cut, marinated in garlic, parsley, olive oil 250g - 27	CHIMICHURRI RIBEYE Spiral cut and slow grilled with chimichurri 400g - 52.5 700g - 77	CHURRASCO SIRLOIN Spiral cut, marinated in garlic, parsley, olive oil 300g - 39 500g - 52.5	CHURRASCO FILLET Spiral cut, marinated in garlic, parsley, olive oil 350g - 63
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SIDES

CHIPS 6	TOMATO SALAD 6.95
GREEN SALAD 6.5	MASHED POTATO 5.5
GARLIC-ROASTED WOOD MUSHROOMS 8.5	GREEN VEGETABLES 5.95 Green beans, peas, salsa verde
SAUTÉED SPINACH 6	CHARGRILLED BABY GEM 6.75 Caesar dressing, pancetta lardons, Parmesan
LATIN MAC AND CHEESE 7.5 Add crispy bacon 1.5	

TOPPING AND SAUCES

Fried egg 2.5	Chimichurri 4
'Nduja butter 2.5	Peppercorn 4
Truffle and black pepper butter 3.5	Béarnaise 4
Grilled king prawns 8	Malbec and bone marrow jus 4
Crispy bacon 2	Firecracker 4

SUNDAY ROASTS | 26.95

Available on Sundays at selected restaurants | 12pm-5pm

Bring a touch of Argentine spirit to your Sunday with our indulgent roast offerings. Enjoy our beautifully roasted beef rump, served with outrageously fluffy potatoes and unlimited Yorkshire puddings cooked in rich beef dripping; or opt for our succulent half roast chicken, prepared with the same dedication to flavour and generosity. A weekend ritual, elevated.

SET MENU

Available Monday - Tuesday | All day

Wednesday - Saturday | 12pm - 4pm

Two courses 17.95 | Three courses 19.95

STARTERS

GAZPACHO SOUP
Chilled tomato, cucumber, basil

THREE-CHEESE EMPANADA
Rocket, pickled red onion, chimichurri

PRAWN CHICHARRÓN
Crispy prawns, sweet and spicy aji amarillo chilli sauce, pickled red onions, jalapeños

MAINS

RUMP AND CHIPS
The leanest cut with a pure, distinctive flavour. Served with chips, chimichurri

SALMON FISH CAKE
Potatoes, sweet and spicy aji amarillo chilli sauce, lime, coriander, red onion, red peppers. Served with poached egg, red pesto

BREADED AUBERGINE WITH MOZZARELLA
Confit tomato sauce, mozzarella, tomatoes, rocket salad, chimichurri

DESSERTS

DULCE DE LECHE PANCAKE
Banana split ice cream

SORBET SELECTION
Lemon | Chocolate | Raspberry

CHOCOLATE BROWNIE
White chocolate ice cream

Vegetarian Vegan
Adults need around 2000kcal a day

GAUCHO