

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.


À LA CARTE MENU

SNACKS | BYRBYRYDAU

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

STARTERS | I DDECHRAU

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 | PRIF GWRS

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 | STÊCS

Grass-fed Aberdeen Angus, reared on the Pampas. Steaks are served with chimichurri and a choice of chips, creamed mashed potato or green salad. **The 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

SIDES | OCHRAU

CHIPS  **| 6**

GREEN SALAD  **| 6.5**

GARLIC-ROASTED BROAD MUSHROOMS  **| 8.5**


SAUTÉED SPINACH  **| 6**

LATIN MAC AND CHEESE **| 7.5**

Add crispy bacon | 1.5

TOMATO SALAD  **| 6.95**

MASHED POTATO  **| 5.5**


GREEN VEGETABLES  **| 5.95**

Green beans, peas, salsa verde

CHARGRILLED BABY GEM **| 6.75**

Caesar dressing, pancetta lardons, Parmesan

TOPPINGS AND SAUCES | SAWSIAU A TOPPINGS


Fried egg  | 2.5

*Nduja butter | 2.5

Truffle and black pepper butter | 3.5

Grilled king prawns | 8


Crispy bacon | 2

Chimichurri  **| 4**

Peppercorn | 4

Béarnaise  | 4

Malbec and bone marrow jus | 4

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   **| 6.95**
Chilled tomato, cucumber, basil

THREE-CHEESE EMPANADA  **| 7.95**
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 **| 12.95**

Confit tomato sauce, mozzarella, tomatoes, rocket salad, chimichurri

DESSERTS

DULCE DE LECHE PANCAKE  **| 6.95**
Banana split ice cream

SORBET SELECTION   **| 6.95**
Lemon | Chocolate | Raspberry

CHOCOLATE BROWNIE   **| 6.95**
White chocolate ice cream



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-ALG-04.26

 Vegetarian  Vegan

Adults need around 2000kcal a day

GAUCHO