

## 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 13% service charge will be added to your bill.  
LDN-ALG-04.26

# À LA CARTE MENU

## SNACKS

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

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

## MAINS

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

## STEAKS

Grass-fed Aberdeen Angus, reared on the Pampas

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

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

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

<b>GAZPACHO SOUP</b>   6.95 Chilled tomato, cucumber, basil
<b>THREE-CHEESE EMPANADA</b>   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

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

### DESSERTS

**DULCE DE LECHE PANCAKE** | 4  
Banana split ice cream

**SORBET SELECTION** | 4  
Lemon | Chocolate | Raspberry

**CHOCOLATE BROWNIE** | 4  
White chocolate ice cream

Vegetarian Vegan  
Adults need around 2000kcal a day

# GAUCHO