







SNACKS

SOURDOUGH BREAD  810kcal	5.95	BEEF TARTARE TACOS 421kcal 	9.95
Cultured butter, chimichurri		Cornichons, shallots, parsley	
CHEESE & TRUFFLE CROQUETTES   135kcal	5.95	OLIVES   166kcal	5.95
Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip		Gordal large pitted green olives	

SMOKE & FIRE STEAKS | All steaks are served with unlimited chips

Larger steaks cut to order are available at 100g increments

SIRLOIN	RIBEYE	RUMP	FILLET
Tender yet succulent with a strip of juicy crackling	Delicately marbled throughout for superb, full-bodied flavour	The leanest cut with a pure, distinctive flavour	Lean, tender with a delicate flavour
200g 402kcal 24	200g 507kcal 28	200g 252kcal 18	200g 280kcal 38.5

MARINATED STEAKS

An elite selection of Gaucho-grade beef, marinated and rubbed with authentic spices and fresh herbs to enhance its natural flavour.






CUADRIL AL DIABLO	TIRA DE ANCHO
RUMP. Prepared with a sticky, spicy rub and served with aji molido crushed chilli salsa	Spiral cut, slow grilled with chimichurri
180g 409kcal 20	400g 1036kcal 52.5

BUTCHER'S SELECTION

Our three most popular steak cuts, designed for sharing.

RIBEYE 200g 507kcal	70
SIRLOIN 200g 402kcal	
RUMP 200g 252kcal	

SIDES

GARLIC-ROASTED MUSHROOMS  224kcal	8.5	TOMATO SALAD   117kcal	6.95
Shiitake and chestnut mushrooms, tarragon, chives, parsley, garlic, sherry vinegar		Heritage tomatoes, pickled onions, mint, parsley olive oil	
SAUTÉED SPINACH   117kcal	6	CHARGRILLED BABY GEM 226kcal	6.75
Garlic, chilli, lemon		Caesar dressing, pancetta lardons, Parmesan	
LATIN MAC & CHEESE 331kcal	7.5		
Taleggio, Gruyère, aji amarillo (Peruvian yellow pepper) paste			
Add crispy bacon 1.5			

 Vegetarian  Vegan

ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details



Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross-contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'may contain' is used to highlight when an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk. Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

We want to ensure your experience at Gaucho is memorable, as our teams strive to deliver exceptional service alongside excellent food. We expect our guests to treat our staff with respect and common courtesy, so they are able to complete their work without fear. We will not tolerate harassment or sexual harassment of our staff in any form and will act on any allegation appropriately.

MAINS

STEAK 'N' EGGS 561kcal 17.5

Churrasco de cuadril, potato rosti with provolone, poached egg, roast cherry tomatoes and chimichurri hollandaise

AVOCADO TOAST 817kcal 16.5

Two poached eggs, smoked salmon, lemon, fresh herbs, early harvest olive oil

PAN-FRIED SEA BREAM 503kcal 20

Salsa verde with pickled onions and rocket salad

CHICKEN MILANESE 847kcal 19.95

Chicken breast and rocket salad with lemon and Parmesan

Add an egg / 2

AUBERGINE MILANESE 355kcal 15.5

Superstraccia, piquillo peppers and confit tomato sauce

COCKTAILS

The Smoke & Fire Brunch package includes your pick of the below bottomless cocktails - £30 for our 90-minute experience

CUCUMBER RED SNAPPER 14.5

Bombay Sapphire gin, Laphroaig 5, Gaucho spiced tomato, cucumber espuma

MARGARITA WITH CHIMICHURRI SALT 14

El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red pepper cordial, citrus blend

YERBA MATÉ JASMINE FIZZ 13

Bombay Sapphire gin, MUYU Jasmine, Yerba Maté, Chandon NV sparkling wine

PINEAPPLE PALOMA 14.5

El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Agave, Citrus Blend, Pineapple Soda

NON ALCOHOLIC

FOREST PALOMA 8.5

Everleaf Forest, lime, pink grapefruit soda

KIWI BREEZE 9.5

Everleaf Marine, kiwi cordial, citrus blend

DESSERTS

CHOCOLATE BROWNIE 328kcal 8.5

White chocolate ice cream

DULCE DE LECHE CHEESECAKE 328kcal 9.5

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

CHOCOLATE TORTE 846kcal 10.5

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream

ICE CREAM 402-650kcal 6

Selection of flavours

DULCE DE LECHE PANCAKE 416kcal 9.5

Banana split ice cream

COCKTAIL ALLERGEN INFORMATION

Scan the QR code to find out more about cocktail allergen details



PLEASE DRINK RESPONSIBLY

One drink per person at any one time (A maximum of eight drinks per guest will be served as we operate a responsible drinking policy). Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/ seating time. Last orders will be served at 90 minutes with the last 30 minutes to finish your food and drinks. Gaucho promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party do not respect these rules.