



THE SPIRIT OF ARGENTINA: VOLUME II



THE SPIRIT OF ARGENTINA

Prepare to embark on a new world of flavour. This cocktail list has been designed using the latest mixology equipment and technology to extract maximum flavour from the raw ingredient to create an outstanding range of spirit-forward, mid-strength and no-alcohol serves.

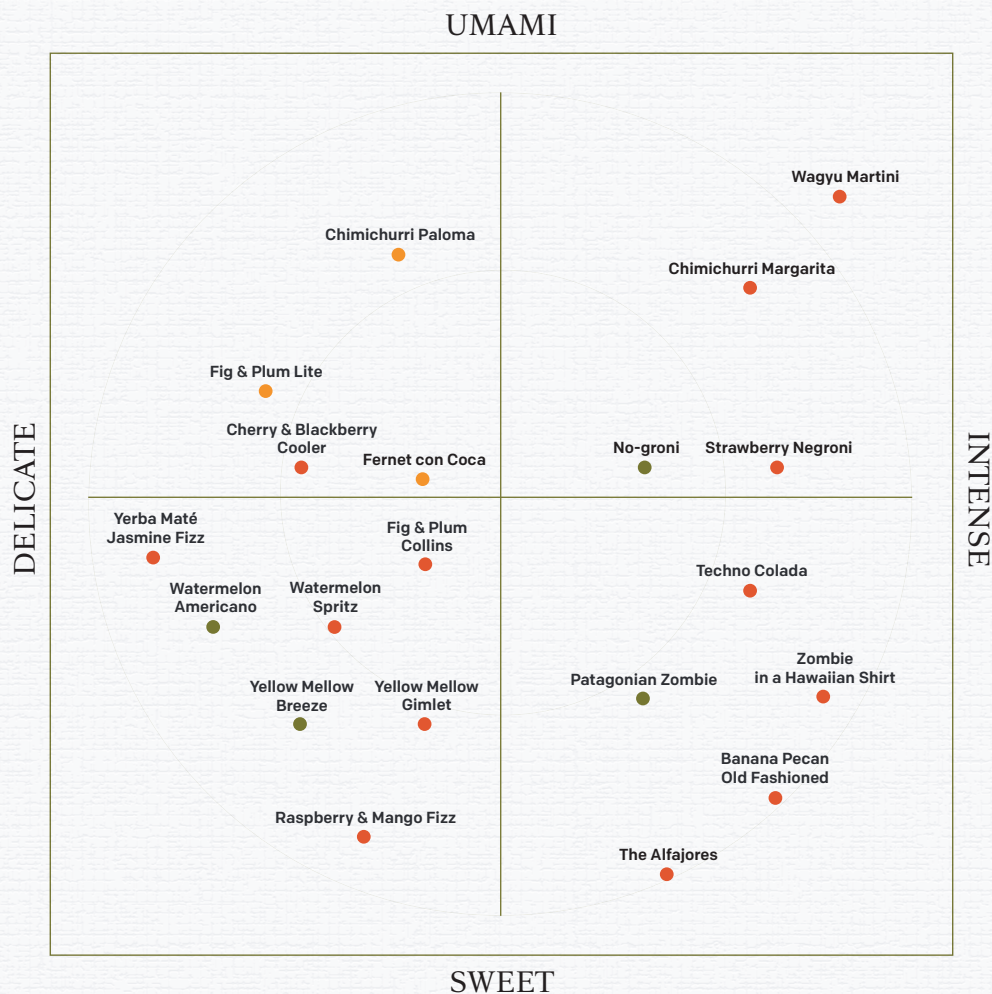
Each drink conjures a taste of Latin America, using the spirits, liqueurs, tinctures and herbs enjoyed across the region. From the Yerba Maté Jasmine Fizz, made with the indigenous Argentine plant drunk as an infusion at breakfast, to the Margarita, enlivened and complemented with Gaucho's legendary chimichurri salt and The Alfajores – a ubiquitous biscuit reimagined in liquid form – a journey around this menu represents the drinking and eating culture of a continent.

All the cocktails you are about to imbibe are produced with sustainability in mind. We work with our restaurant kitchen to appropriate surplus ingredients, use leftover lemon husks to make the oil for the Wagyu Martini and skins from plums and pineapples are used to create delicious edible leather.

Use the Flavour Matrix on the opposing page to plan your adventure. If you're looking for something fresh, light, sweet, savoury, intense or delicate, there is something mixed or muddled to suit your taste.

Salud! Enjoy this tasting experience.

FLAVOUR MATRIX



COCKTAIL ALLERGEN INFORMATION

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

- Signatures
- Mid-Strength
- Non-Alcoholic

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

SIGNATURES

RASPBERRY & MANGO FIZZ



Sweet • Fruity • Fizzy

A long fizzy Bellini style drink. Ketel One Vodka, macerated with lime leaves, bitter Aperol infused with fresh raspberries, accompanied by our homemade mango cordial and topped to perfection with Chandon Argentinian sparkling wine.

14

Ketel One Vodka, Aperol, raspberry, lime leaf, citrus blend, mango, Chandon NV

WAGYU MARTINI



Intense • Full-bodied • Savoury

The perfect way to kick-off the Gaucho experience. We fat-wash the gin and vodka with Wagyu beef to create our interpretation of a Vesper Martini. Scorched lemon oil gives a fresh finish.

14.5

Wagyu-washed The Botanist Gin, Grey Goose Vodka, Regal Rogue Lively White, burnt lemon oil

SIGNATURES

STRAWBERRY NEGRONI



Strong • Rounded • Bittersweet

Somewhere between a Negroni and a Hanky Panky with intense strawberry notes from our homemade cordial. It blends the Argentine aperitivo flavours of amaro and Campari with iconic strawberries from the UK.

14.5

Bombay Sapphire Gin, Lillet Rose, Campari, Amaro Santoni, Fernet-Branca, strawberry

TECHNO COLADA



Punchy • Tropical • Smooth

The love child of a Piña Colada and a Mojito. Sour, sweet and tropical, with fragrant anise and herbal notes from the absinthe.

13

Belvedere Vodka, absinthe, coconut rum, pineapple, mint, blue spirulina, Double Dutch Soda Water

SIGNATURES

CHERRY & BLACKBERRY COOLER



Fresh • Fruity • Floral

Pure summer in a glass. Gin macerated with fresh thyme and blended with pisco, a punchy South American spirit. Served with fresh blackberry and cherry cordial, mixed with house-made lemon and cherry blossom sugar syrup.

13

Bombay Sapphire Gin, El Gobernador Pisco, Regal Rogue Wild Rose vermouth, thyme, blackberry, cherry, lemon, cherry blossom

YELLOW MELLOW GIMLET



Sweet • Sour • Balanced

Gin, perfectly balanced with our own cantaloupe cordial. The edible dust garnish is made from cantaloupe melons. Perfect for enjoying on a sunny terrace (or with long sunny days in mind).

12.5

Roku Gin, Midori, gomme, citrus blend, cantaloupe

SIGNATURES

FIG & PLUM COLLINS



Fruity • Herbaceous • Effervescent

A long, fresh and fruity highball made with chamomile-aromatised gin mixed with fresh plum cordial and a slightly bitter liqueur. Served with a lively lemon salt rim.

13

Bombay Sapphire Gin, chamomile, MUYU Chinotto Nero, plum, citrus blend, Three Cents Fig Leaf Soda

ZOMBIE IN A HAWAIIAN SHIRT



Spirit-Forward • Sweet • Tiki

Strong and totally tropical with fruity, sour and sweet notes. A take on the famous summer favourite Zombie cocktail, with an Argentine twist.

15.5

Flor De Caña 7 Rum, Mount Gay Black Barrel rum, lime, lemon, pineapple, guava, papaya, Demerara, falernum

SIGNATURES

CHIMICHURRI MARGARITA



Sweet and Sour • Savoury • Smoky

A Latin American staple. Heady blend of tequila and mezcal blended with a fresh, savoury red bell pepper cordial. Accented with a chimichurri salt rim, to be licked as you taste the drink.

14.5

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

WATERMELON SPRITZ



Light • Effervescent • Fresh

The drink of the season. Clean, sparkling and packed with watermelon flavour. Slight woody notes, complemented by the rounded Renais gin.

14.5

Axia Mastic Spirit, Renais Gin, watermelon, gomme, Double Dutch Cucumber & Watermelon Tonic

SIGNATURES

BANANA PECAN OLD FASHIONED



Sweet • Strong • Nutty

An Argentine twist on a classic Old Fashioned made with high-quality rums, served over ice. A perfect digestif.

15.5

Diplomatico Reserva Exclusiva Rum, Flor de Caña 7 rum, roasted pecan, banana, dark chocolate

THE ALFAJORES



Sweet • Full-bodied • Intense

A liquid representation of Alfajores, a traditional Argentinian cookie filled with dulce de leche marshmallow and sprinkled with coconut. A mix of cognac and whisky blended with a clarified milk punch made from shortbread biscuits.

13

Hennessy VS Cognac, Johnnie Walker Black Label Whisky, coconut water, dulce de leche, Mozart dark chocolate liqueur, roasted cocoa nibs, shortbread biscuit, clarified

YERBA MATÉ JASMINE FIZZ



Botanical • Light • Refreshing

Inspired by the Welsh expat community who emigrated to Patagonia. Jasmine and yerba maté - a traditional Argentine herb-based drink - work together in effervescent harmony.

13

Cygnet 22 gin, MUYU Jasmine, Yerba Maté, Chandon NV sparkling wine

MID-STRENGTH

CHIMICHURRI PALOMA



Long • Fresh • Sour

A lower-ABV take on a Classic Paloma, using our own homemade bell pepper cordial. Served with a chimichurri salt rim.

11.5

Quarter Agave Spirit, Lime, Bell Pepper, Three Cents Pink Grapefruit Soda

FIG & PLUM LITE



Fruity • Herbaceous • Effervescent

A long, fresh and fruity highball made with chamomile-aromatised gin, fresh plum cordial and a slightly bitter liqueur. Served with a lively lemon salt rim.

11.5

Quarter London Dry Spirit, chamomile, MUYU Chinotto Nero, plum, citrus blend, Three Cents Fig Leaf Soda

FERNET CON COCA



Earthy • Sweet • Herbal

Argentina's most-popular all-day drink. Fernet-Branca, the ubiquitous herbal liqueur found all over the country, served topped with cola, over mountains of ice.

11.5

Fernet-Branca, Coke

NON-ALCOHOLIC

WATERMELON AMERICANO



Sweet • Light • Long

Long drink perfectly designed for sunny afternoons. Earthy, clean notes make the perfect partner to be drunk alongside food.

9.5

Pentire Coastal Spritz, watermelon, gomme, citrus blend, Double Dutch Watermelon & Cucumber Tonic

NO-GRONI



Bittersweet • Intense • Aromatic

Our ever-popular non-alcoholic Negroni. A blend of no-ABV botanicals and tinctures, sweetened with a hint of strawberry cordial.

10

Pentire Adrift, Pentire Coastal Spritz, Roots Divino Rosso, strawberry

NON-ALCOHOLIC

PATAGONIAN ZOMBIE



Light • Sweet • Fresh

Totally tropical with fruity, sour and sweet notes. A take on the famous summer favourite, with an Argentine twist.

II

Everleaf Forest, Everleaf Marine, lime, lemon, pineapple, guava, papaya, Demerara, falernum

YELLOW MELLOW BREEZE



Sweet • Sour • Balanced

A non-alcoholic gin-style spirit, perfectly balanced with our own cantaloupe cordial. The edible dust garnish is made from cantaloupe melons. Perfect for enjoying on a sunny terrace (or with long sunny days in mind).

9

Everleaf Marine, cantaloupe, gomme, citrus blend