

COCKTAILS & APERITIVO

WAGYU MARTINI | 14.5

Wagyu-washed Grey Goose Vodka and Cygnet 22 Gin, Regal Rogue Lively White, burnt lemon oil

EL PATRON | 14.5

Patron Silver Tequila, Limoncè Limoncello, cucumber, elderflower, citrus blend, soda water

STRAWBERRY NEGRONI | 14.5

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

 Vegetarian  Vegan



Available for groups of up to 8 guests | From 5pm - 6.30pm
Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

LDN-THE-12.25

THEATRE MENU

Two courses 17.95 | Three courses 19.95

GAUCHO

STARTERS

PRAWN CHICHARRÓN

Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

CHUNKY MINESTRONE SOUP

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

THREE CHEESE EMPANADA

Rocket, pickled red onion, salsa golf

MAINS

RUMP AND CHIPS

The leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

BREADED AUBERGINE WITH MOZZARELLA

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

SALMON FISH CAKE

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

DESSERTS

SORBET SELECTION

Lemon, Chocolate, Raspberry

DULCE DE LECHE PANCAKE

Banana split ice cream

CHOCOLATE BROWNIE

White chocolate ice cream

SIDES | 5

Green vegetables with confit lemon gremolata | Green salad | Sautéed spinach | Hand-cut chips

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.

SUNDAY ROAST | 26.95

Available Sunday 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.



GIFT CARDS

Explore our selection of gift vouchers and experiences, or speak to reception today to purchase