

DRINKS & SNACKS

WAGYU MARTINI WITH BURNT LEMON OIL 16 Wagyu-washed Renais Gin, Ketel One Vodka, Regal Rogue Lively White, burnt lemon bitters	DOMAINE CHANDON BRUT, NV 13.5 / 82 Mendoza, <i>Argentina</i>
MARGARITA WITH CHIMICHURRI SALT 14 El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red pepper cordial, citrus blend	ROEBUCK ESTATES CLASSIC CUVÉE, NV 15.5 / 86 West Sussex, <i>England</i>
GRAND CRU SPRITZ 15 Axia Mastic Spirit, Cygnet 22 Gin, Aperol, elderflower, citrus blend, white grape cordial, Double Dutch Soda, Chandon NV	POMMERY BRUT ROYAL, NV 16.5 / 100 Champagne, <i>France</i>



BREAD 810kcal 6 Grilled rosemary focaccia, pan de bono, chimichurri and salted butter	YUCA CHIPS 135kcal 6 Spiked with chilli and lime with a crushed avocado dip
BBQ CORN RIBS 162kcal 6 Spring onion, fresh lime	OLIVES 166kcal 6 Gordal large pitted green olives

STARTERS

EMPANADAS

BEEF 260kcal 8	CHICKEN & CHORIZO 265kcal 8
SWEET POTATO & PROVOLONE 237kcal 8	WAGYU BEEF 340kcal 10

MODERN ARGENTINA

SEA BASS CEVICHE 130kcal 14 Aji amarillo (Peruvian yellow pepper) and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion
STEAK TARTARE 255kcal 13 Sirloin, chilli emulsion, pickled daikon, tortilla crisps
PRAWNS AL AJILLO 713kcal 14.5 Garlic, chilli, cherry tomatoes, basil, grilled rosemary focaccia
PRAWN CHICHARRÓN 207kcal 11 Crispy prawns with a sweet and spicy aji amarillo (Peruvian yellow pepper) chilli sauce, pickled red onions, jalapeños

GAUCHO CLASSICS

ARGENTINE SAUSAGE 12.5 PLATE 945kcal Morcilla and chorizo selection, picante rojo, lemon aioli
TO SHARE 1467kcal 20
MELTED PROVOLETA 648kcal 12.5 Wild mushrooms, rocket, sourdough toast
BURRATA 534kcal 15 Confit tomatoes and piquillo pepper purée, fresh basil, extra virgin olive oil, sourdough toast
CRAB CAUSITA 263kcal 10.5 Aji amarillo (Peruvian yellow pepper), potato purée layered with avocado, crab, coriander, red amaranth cress

TACOS AND TOSTADAS

BEEF TACOS 351kcal 10.5 Aji amarillo (Peruvian yellow pepper) crema, lemon zest, cornichons, shallots, parsley, chives, chilli and lime seasoning
CRAB TOSTADA 321kcal 10.5 Fresh white crab meat, corn tostada, red peppers, coriander, lime juice, homemade mayonnaise
SUPERSTRACCIA 10 TOSTADA 364kcal Fresh avocado, piquillo pepper purée, coriander
SALMON TARTARE 10.5 TACOS 295kcal Mango salsa, avocado

Vegetarian Vegan

Adults need around 2000kcal a day

100% ARGENTINIAN STEAKS

Gaucha serves the world's best steak. All our beef comes from premium Aberdeen Angus cattle that graze the vast Pampas in Argentina, feasting on 17 different species of lush grass. The cows live an outstanding free-range life, resulting in meat that is beautifully marbled with an incredible depth of flavour.

As part of our roadmap to becoming net zero, we are working on our vision of a regenerative supply chain. We work with our farmers in Argentina to reduce carbon emissions, regenerate the soil and support biodiversity. We have also partnered with anti-modern-day slavery charity 'Not For Sale', investing in reforestation projects that support carbon offsetting and provide income for vulnerable communities.

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g 603kcal | 35

400g 804kcal | 46.5

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 759kcal | 39.5

400g 1012kcal | 51.5

500g 1265kcal | 59

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g 281kcal | 20

300g 375kcal | 26

400g 505kcal | 36

LOMO

FILLET

Lean and tender with a delicate flavour

200g 280kcal | 38.5

300g 420kcal | 50

400g 558kcal | 68

MARINATED STEAKS

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

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 667kcal | 38

500g 1069kcal | 52.5

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

400g 1036kcal | 52.5

700g 1819kcal | 73.5

CHIPOTLE ANCHO

Oversize ribeye marinated in a smoky chipotle chilli paste

500g 1342kcal | 65.5

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

350g 554kcal | 63

LOMO AL DIABLO

Spicy medallions of fillet marinated in chilli, sweet paprika, garlic and parsley served with salsa Argentina

200g 388kcal | 40

COLITA DE LOMO

Spiral-cut fillet tail marinated in a zingy mustard seed, black pepper and juniper berry rub

300g 436kcal | 50

SHARING STEAKS

Large-format steaks, butchered in house and custom cut by our team to make them ideal for sharing.

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 630kcal | 78.5

700g 980kcal | 115



THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo




1.2kg 2157kcal | 130

TOPPINGS AND SAUCES

TOPPINGS



Fried egg 	1.5
'Nduja butter	2.5
Truffle and black pepper butter	2.5
Mustard onions 	2.5
Grilled king prawns, churrasco dressing	8
Lobster tail, herb butter	20

SAUCES



Firecracker	3
Chimichurri  	3
Peppercorn	4
Béarnaise 	3.5
Malbec and bone marrow jus	4
Mushroom	4

MAINS

FILLET STEAK SALAD 294kcal 20
Quinoa, green beans, cucumber, red meat radish, mizuna, coriander, mint, lemon and olive oil dressing

BAKED CELERiac   206kcal 14.5
Wild mushrooms, black truffle cremata



GRILLED SEA BASS 555kcal 26
Lemon, fresh herbs, early harvest olive oil



PUMPKIN, RICOTTA AND SAGE RAVIOLI   616kcal 16.5
Pumpkin purée, walnuts, sage and vegetarian Parmesan


LEMON CHIMICHURRI-MARINATED HALF SPATCHCOCK CHICKEN 1062kcal 21
Free-range chicken served with the iconic Gaucho marinade of parsley, coriander and garlic

THE GAUCHO BURGER 1092kcal 19.5
Our legendary 100% Argentinian beef patty, brioche bun, ketchup, mayonnaise, caramelised onions, American cheese. Served with chips

SIDES

GRILLED TENDERSTEM BROCCOLI   147kcal 5.5
Ajo blanco, toasted almonds



GREEN SALAD   139kcal 6.5
Baby gem lettuce, radicchio, watercress, mizuna, lemon and olive oil dressing

GARLIC-ROASTED MUSHROOMS  336kcal 8
Shiitake and chestnut mushrooms, tarragon, chives, parsley, garlic, sherry vinegar

SAUTÉED SPINACH   117kcal 6.5
Garlic, chilli, lemon

ROAST BUTTERNUT SQUASH   336kcal 5.5
Walnut salsa

LATIN MAC & CHEESE 496kcal 7.5
Taleggio, Gruyère, aji amarillo (Peruvian yellow pepper) paste
Add crispy bacon 1

HAND-CUT CHIPS   335kcal 6
Homemade, hand cut with thyme salt

CREAMED MASHED POTATO  668kcal 6
Milk, cream



TRUFFLE DAUPHINOISE  681kcal 8.5
Layered potatoes roasted in truffle cream

CHARGRILLED BABY GEM 226kcal 6.5
Caesar dressing, pancetta lardons, Parmesan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan
Adults need around 2000kcal a day