

DRINKS & SNACKS

WAGYU MARTINI WITH BURNT LEMON OIL 16
Wagyu-washed Renais Gin, Ketel One Vodka, Regal Rogue Lively White, burnt lemon bitters

MARGARITA WITH CHIMICHURRI SALT 14
El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red pepper cordial, citrus blend

GRAND CRU SPRITZ 15
Axia Mastic Spirit, Cygnet 22 Gin, Aperol, elderflower, citrus blend, white grape cordial, Double Dutch Soda, Chandon NV

HEIDSIECK MONOPOLE BRUT SILVER, NV 13.5 / 80
Champagne, France

ROEBUCK ESTATES CLASSIC CUVÉE, NV 15.5 / 86
West Sussex, England

DOMAINE CHANDON BRUT, NV 13.5 / 82
Mendoza, Argentina



BREAD 810kcal 5
Grilled rosemary focaccia, pan de bono, chimichurri and salted butter

BBQ CORN RIBS 162kcal 5
Spring onion, fresh lime

YUCA CHIPS 135kcal 5
Spiked with chilli and lime with a crushed avocado dip

OLIVES 166kcal 5
Gordal large pitted green olives

STARTERS

EMPANADAS

BEEF 260kcal 7

SWEET POTATO & PROVOLONE 237kcal 7

CHICKEN & CHORIZO 265kcal 7

WAGYU BEEF 340kcal 9.5

MODERN ARGENTINA

SEA BASS CEVICHE 130kcal 13.5
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
Garlic, chilli, cherry tomatoes, basil, grilled rosemary focaccia

PRAWN CHICHARRÓN 207kcal 10
Crispy prawns with a sweet and spicy aji amarillo (Peruvian yellow pepper) chilli sauce, pickled red onions, jalapeños

GAUCHO CLASSICS

ARGENTINE SAUSAGE PLATE 945kcal 12
Morcilla and chorizo selection, picante rojo, lemon aioli

TO SHARE 1467kcal 19

MELTED PROVOLETA 648kcal 12
Wild mushrooms, rocket, sourdough toast

BURRATA 534kcal 14.5
Confit tomatoes and piquillo pepper purée, fresh basil, extra virgin olive oil, sourdough toast

CRAB CAUSITA 263kcal 10
Aji amarillo (Peruvian yellow pepper), potato purée layered with avocado, crab, coriander, red amaranth cress

TACOS AND TOSTADAS

BEEF TACOS 351kcal 10
Aji amarillo (Peruvian yellow pepper) crema, lemon zest, cornichons, shallots, parsley, chives, chilli and lime seasoning

CRAB TOSTADA 321kcal 10
Fresh white crab meat, corn tostada, red peppers, coriander, lime juice, homemade mayonnaise

SUPERSTRACCIA TOSTADA 364kcal 9.5
Fresh avocado, piquillo pepper purée, coriander

SALMON TARTARE TACOS 295kcal 9.5
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.

Steaks are served with chimichurri sauce and a choice of chips, creamed mashed potato or green salad

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. **Steaks are served with chimichurri sauce and a choice of chips, creamed mashed potato or green salad**

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

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

350g 554kcal | 63

COLITA DE LOMO

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

300g 436kcal | 50

CHIPOTLE ANCHO

Oversize ribeye marinated in a smoky chipotle chilli paste

500g 1342kcal | 65.5

LOMO AL DIABLO

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

200g 388kcal | 40

SHARING STEAKS

Large-format steaks, butchered in house and custom cut by our team to make them ideal for sharing. **Steaks are served with your choice of any two sides and two sauces**

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  123kcal	1.5
'Nduja butter 205kcal	2.5
Truffle and black pepper butter 128kcal	2.5
Mustard onions  89kcal	2.5
Grilled king prawns, churrasco dressing 227kcal	8
Lobster tail, herb butter 278kcal	20

SAUCES



Firecracker 81kcal	3
Chimichurri   239kcal	3
Peppercorn 40kcal	4
Béarnaise  293kcal	3.5
Malbec and bone marrow jus 26kcal	4
Mushroom 102kcal	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 13.5
Wild mushrooms, black truffle cremata



GRILLED SEA BASS 555kcal 25.5
Lemon, fresh herbs, early harvest olive oil



PUMPKIN, RICOTTA AND SAGE RAVIOLI   616kcal 16
Pumpkin purée, walnuts, sage and vegetarian Parmesan


LEMON CHIMICHURRI-MARINATED HALF SPATCHCOCK CHICKEN 1062kcal 20
Free-range chicken served with the iconic Gaucho marinade of parsley, coriander and garlic

THE GAUCHO BURGER 1092kcal 18.5
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