

## 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 any side and any sauce

## 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 any side and any sauce**

### 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