

## OUR STORY

Welcome to Gaucho – a vision of modern Argentina

Cuisine, wine and design align to create a setting for the world's best steak. Our centrepiece beef is the stuff of legend, reared from premium Black Angus cattle raised on pristine Argentine pastures at hand-selected farms across the country. The Gaucho legacy dates back 30 years – since our launch in London's Piccadilly in 1994 – over which time relationships have been fostered with Argentine farmers to create a model whereby you are guaranteed nothing but the very best steak on your plate. Next time you're on your travels, be safe in the knowledge that Gaucho has grown across the UK. We have 12 restaurants in London and another eight across the UK, in Cardiff, Leeds, Manchester, Birmingham, Liverpool, Newcastle, Glasgow and Edinburgh. Our teams look forward to hosting you soon.

## COCKTAILS & APERITIVO

### WAGYU MARTINI WITH BURNT LEMON OIL | 14.5

Wagyu-washed The Botanist gin and Grey Goose 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

### NO-GRONI (NA) | 10

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

### STRAWBERRY NEGRONI | 14

Bombay Sapphire gin, Lillet Rosé, Campari, Amaro Santoni, Fernet Branca, strawberry cordial

### THE ALFAJORES | 12.5

Hennessy VS Cognac and Johnnie Walker Black Label whisky infused with roasted cocoa nibs, dark chocolate liqueur, shortbread biscuit, clarified

### FERNET CON COCA | 11.5

Fernet-Branca, Coke

## 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.

# GAUCHO

ALL DAY MENU

## SNACKS

**SOURDOUGH BREAD**  | 5.95  
Cultured butter, chimichurri

**OLIVES**   | 5.95  
Gordal large pitted green olives

**CHEESE & TRUFFLE CROQUETTES**  | 5.95  
Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip

**TUNA TARTARE TACOS** | 9.5  
Gochujang sauce, avocado, lime

**BEEF TARTARE TACOS** | 9.5  
Cornichons, shallots, parsley

**SALMON TARTARE TACOS** | 9.5  
Mango salsa, avocado

## STARTERS

**GAZPACHO** | 6.5  
Vine-ripe cherry tomatoes, cucumber and yellow beetroot

**SPICED SCALLOPS** | 18.5  
Confit tomatoes, brown butter, chilli emulsion and capers

**CRAB ON TOAST** | 12.95  
Picked white crab meat with cucumber, apple and soft herbs

**PUMPKIN, RICOTTA AND SAGE RAVIOLI**  | 10.5  
Pumpkin purée, walnuts, sage and vegetarian Parmesan

**TUNA TARTARE** | 13.95  
Crushed avocado, lime, watercress

**TRUFFLED BURRATA**  | 13.95  
Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

**GRILLED CHICKEN SALAD** | 11.95  
Chicken breast and herb salad with peas, broad beans and lettuce

### EMPANADAS

Beef and olive | 7.5  
Ham and cheese | 7.5  
Humita (corn) | 7.5  
Wagyu beef | 9.5

**ARGENTINE PRAWN COCKTAIL** | 16.95  
Prawns with a Latin Marie Rose sauce and sourdough

**SEA BASS CEVICHE** | 13.95  
Tiger's Milk, pickled jalapeños and avocado crema

**GAUCHO-CURED SMOKED SALMON** | 14.5  
Crème fraîche, pickled red onions, watercress and lemon

## MAINS

**GRILLED CHICKEN SALAD** | 15.5  
Chicken breast and herb salad with peas, broad beans, lettuce

**SALMON STEAK** | 24.95  
Seared salmon served with Puttanesca sauce

**AUBERGINE MILANESE**   | 14.95  
Superstraccia, piquillo peppers and confit tomato sauce

**THE GAUCHO BURGER** | 19.95  
Two beef patties, onions, cheese, served with chips

**CHICKEN MILANESE** | 18.5  
Chicken breast and rocket salad with lemon and Parmesan  
Add an egg / 2

**GRILLED SEA BASS** | 25.95  
Lemon, fresh herbs and early harvest olive oil

**PUMPKIN, RICOTTA AND SAGE RAVIOLI**  | 15.5  
Pumpkin purée, walnuts, sage and vegetarian Parmesan

## 100% ARGENTINIAN STEAKS

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

**SIRLOIN**  
Tender yet succulent with a strip of juicy crackling  
300g - 35 | 400g - 46.5 | 500g - 55

**RIBEYE**  
Delicately marbled throughout for superb, full-bodied flavour  
300g - 39.5 | 400g - 51.5 | 500g - 59

**RUMP**  
The leanest cut with a pure, distinctive flavour  
225g - 20 | 300g - 26 | 400g - 36

**FILLET**  
Lean and tender with a delicate flavour  
200g - 38.5 | 300g - 50 | 400g - 68

## MARINATED STEAKS

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

**CHURRASCO DE CHORIZO**  
Spiral cut sirloin, marinated in garlic, parsley and olive oil  
300g - 38 | 500g - 52.5

**TIRA DE ANCHO**  
Spiral cut ribeye, slow grilled with chimichurri  
400g - 52.5 | 700g - 77

**COLITA DE LOMO**  
Spiral-cut fillet tail marinated in a zingy mustard seed, black pepper and juniper berry rub  
300g - 50

**CHURRASCO DE LOMO**  
Spiral cut fillet, marinated in garlic, parsley and olive oil  
350g - 63

**LOMO AL DIABLO**  
Spicy medallions of fillet marinated in chilli, sweet paprika, garlic and parsley served with salsa Argentina  
200g - 40

**CHIPOTLE ANCHO**  
Oversize ribeye marinated in a smoky chipotle chilli paste  
500g - 65.5

## SHARING STEAKS

Steaks are served with your choice of any two sides and two sauces

**CHATEAUBRIAND**  
Centre cut of fillet, slow grilled  
450g - 78.5 | 700g - 115

**THE GAUCHO SAMPLER**  
Sirloin, rump, ribeye and fillet  
1.2kg - 130

## SIDES

**GREEN SALAD**   | 6.5

**GARLIC-ROASTED MUSHROOMS**  | 8.5

**SAUTÉED SPINACH**   | 6

**LATIN MAC & CHEESE** | 7.25  
Add crispy bacon | 1.5

**CHIPS**   | 5.75

**MASHED POTATO**  | 5.25

**TOMATO SALAD**   | 6.95

**GRILLED TENDERSTEM BROCCOLI**   | 5.75

**CHARGILLED BABY GEM** | 6.5

## TOPPINGS & SAUCES

Fried egg  | 2

'Nduja butter | 2

Truffle and black pepper butter | 3.5

Mustard onions  | 2

Grilled king prawns | 8

Firecracker | 2.5

Chimichurri   | 2.5

Peppercorn | 3.75

Béarnaise  | 3.25

Malbec & bone marrow jus | 3.75

Mushroom | 3.75

## SUNDAY ROAST | 26.95

Available Sunday at selected restaurants, 12pm – 5pm

Allow us to bring an Argentine vibe to your Sunday session, as we present our roast rump of beef, served with outlandishly fluffy roast potatoes and unlimited Yorkshire puddings cooked in beef dripping.

## SET MENU

Available Monday - Friday | 12pm - 4pm

Two courses 17.95 | Three courses 19.95

### STARTERS

**CUCUMBER AND TOMATO GAZPACHO**    
Vine-ripe cherry tomatoes, cucumber, yellow beetroot

### BEEF EMPANADA

The OG empanada recipe, perfected over 30 years

### PRAWN CHICHARRÓN

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

### MAINS

#### STEAK AND CHIPS

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

#### PAN-FRIED SEA BREAM

Salsa verde with pickled onions and rocket salad

#### PUMPKIN, RICOTTA AND SAGE RAVIOLI



Pumpkin purée, walnuts, sage and vegetarian Parmesan

### DESSERTS

**DULCE DE LECHE PANCAKE**   
Banana split ice cream

**SORBET SELECTION**    
Lemon | Chocolate | Raspberry

**CHOCOLATE BROWNIE**    
White chocolate ice cream



## GIFT CARDS

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



## ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

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

REG-ALC-05.25

 Vegetarian  Vegan

Adults need around 2000kcal a day