








GAUCHO

SMOKE & FIRE

BRUNCH

SNACKS

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

SMOKE & FIRE STEAKS | All steaks are served with unlimited chips

Larger steaks cut to order are available at 100g increments

CHORIZO SIRLOIN Tender yet succulent with a strip of juicy crackling 200g 402kcal 24	ANCHO RIBEYE Delicately marbled throughout for superb, full-bodied flavour 200g 507kcal 28	CUADRIL RUMP The leanest cut with a pure, distinctive flavour 200g 252kcal 18	LOMO FILLET Lean, tender with a delicate flavour 200g 280kcal 38.5
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MARINATED STEAKS

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





CUADRIL AL DIABLO RUMP. Prepared with a sticky, spicy rub and served with aji molido crushed chilli salsa 180g 409kcal 20	TIRA DE ANCHO Spiral cut, slow grilled with chimichurri 400g 1036kcal 52.5
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BUTCHER'S SELECTION

Our three most popular steak cuts, designed for sharing.

ANCHO RIBEYE 200g 507kcal CHORIZO SIRLOIN 200g 402kcal CUADRIL RUMP 200g 252kcal	70
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SIDES

GARLIC-ROASTED MUSHROOMS  224kcal Shiitake and chestnut mushrooms, tarragon, chives, parsley, garlic, sherry vinegar	6	TRUFFLE DAUPHINOISE  454kcal Layered potatoes roasted in truffle cream	6
SAUTÉED SPINACH   117kcal Garlic, chilli, lemon	5.5	CHARGRILLED BABY GEM 226kcal Caesar dressing, pancetta lardons, Parmesan	6
LATIN MAC & CHEESE 331kcal Taleggio, Gruyère, aji amarillo (Peruvian yellow pepper) paste	6		

 Vegetarian  Vegan

ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details



Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross-contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'may contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk. Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

We want to ensure your experience at Gaucho is memorable, as our teams strive to deliver exceptional service alongside excellent food. We expect our guests to treat our staff with respect and common courtesy, so they are able to complete their work without fear. We will not tolerate harassment or sexual harassment of our staff in any form and will act on any allegation appropriately.

MAINS

STEAK 'N' EGGS 561kcal Churrasco de cuadril, potato rosti with provolone, poached egg, roast cherry tomatoes and chimichurri hollandaise	17.5	LEMON CHIMICHURRI-MARINATED HALF SPATCHCOCK CHICKEN 1062kcal Free-range chicken served with the iconic Gaucho marinade of parsley, coriander and garlic	21
AVOCADO TOAST 817kcal Two poached eggs, smoked salmon, lemon, fresh herbs, early harvest olive oil	16.5	BAKED CELERIAC 206kcal Wild mushrooms, black truffle cremata	14.5
PAN-FRIED SEA BREAM 503kcal Salsa verde with pickled onions and rocket salad	20		

COCKTAILS

The Smoke & Fire Brunch package includes your pick of the below bottomless cocktails - £30 for our 90-minute experience

CUCUMBER RED SNAPPER Bombay Sapphire gin, Laphroaig 5, Gaucho spiced tomato, cucumber espuma	14.5
MARGARITA WITH CHIMICHURRI SALT El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red pepper cordial, citrus blend	14
YERBA MATÉ JASMINE FIZZ Bombay Sapphire gin, MUYU Jasmine, Yerba Maté, Chandon NV sparkling wine	13
PINEAPPLE PALOMA El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Agave, Citrus Blend, Pineapple Soda	14.5

NON ALCOHOLIC

FOREST PALOMA Everleaf Forest, lime, pink grapefruit soda	8.5
KIWI BREEZE Everleaf Marine, kiwi cordial, citrus blend	9.5

DESSERTS

CHOCOLATE BROWNIE 328kcal White chocolate ice cream	8.5
DULCE DE LECHE CHEESECAKE 328kcal Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries	9.5
CHOCOLATE TORTE 846kcal Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream	10.5
ICE CREAM 402-650kcal Selection of flavours	6
DULCE DE LECHE PANCAKE 416kcal Banana split ice cream	9.5

COCKTAIL ALLERGEN INFORMATION

Scan the QR code to find out more about cocktail allergen details



PLEASE DRINK RESPONSIBLY

One drink per person at any one time (A maximum of eight drinks per guest will be served as we operate a responsible drinking policy). Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/ seating time. Last orders will be served at 90 minutes with the last 30 minutes to finish your food and drinks. Gaucho promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party do not respect these rules.