# **GAUCHO** THE COOKBOOK

Ask for a copy in the restaurant today

We have just launched our first-ever cookbook, featuring over 80 legendary recipes from Gaucho restaurants across the last 31 years. Interwoven among the dishes are a series of stories, drawn from moments in time. taken first-hand from experiences in Argentina between pampas and plains; bar and restaurant; vineyard and winery. With stunning photography by Sam A. Harris, recipes by our Culinary Director Anthony Ekizian and essays by Mark Sansom, the book is our love letter to Argentina. Ask your server for a copy, priced at £35, which can be simply added to your bill.

#### **COCKTAILS & APERITIVO**

### WAGYU MARTINI | 14.5

Wagyu-washed The Botanist Gin, Grey Goose Vodka, Regal Rogue Lively White, burnt lemon oil

#### CHIMICHURRI MARGARITA | 14.5

El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red bell pepper, citrus blend

#### SOBERONI (NA) | 10

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

#### **STRAWBERRY** NEGRONI | 14.5

Bombay Sapphire Gin, Lillet Rose, Campari, Amaro Santoni, Fernet-Branca, strawberry

#### THE ALFAJORES | 13

Hennessy VS Cognac, Johnnie Walker Black Label Whisky, coconut water, dulce de leche, Mozart dark chocolate liqueur, roasted cocoa nibs, 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.

The cover illustration for the Gaucho Festive Menu was commissioned from emerging Argentine artist, Inés Maria Fraschina. @inesfraschina



#### **ALLERGEN & NUTRITIONAL INFORMATION**

Scan the QR code to find out more

Add crispy bacon | 1.5



#### **SNACKS**

#### SOURDOUGH BREAD V | 5.95

Cultured butter, chimichurri

#### OLIVES V Ve | 5.95 Gordal large pitted green olives

### **CHEESE & TRUFFLE** CROQUETTES V | 5.95

Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip

#### PAN DE BONO ☑ | 4.5 BEEF TARTARE Two cheese-stuffed

breads, chimichurri

# TACOS | 9.5

Cornichons, shallots, parsley

#### **SALMON TARTARE** TACOS | 9.5

Mango salsa, avocado

#### **STARTERS**

#### SPICED SCALLOPS | 18.5

Confit tomatoes, brown butter, chilli emulsion and capers

#### TUNA TARTARE | 13.95

Crushed avocado, lime, watercress

#### ARGENTINE PRAWN COCKTAIL | 16.95

Prawns with a Latin Marie Rose sauce and sourdough

#### **PUMPKIN, RICOTTA** AND SAGE RAVIOLI V | 10.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

### TRUFFLED BURRATA V | 13.95

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

#### SEA BASS CEVICHE | 13.95

Tiger's Milk, pickled jalapeños and avocado crema

### **GRILLED CHICKEN SALAD | 11.95**

Chicken breast, herb salad, peas, broad beans, lettuce and dill dressing

### CRAB ON TOAST | 12.95

Picked white crab meat with cucumber, apple and soft herbs

#### GAUCHO-CURED SMOKED SALMON | 14.5

Crème fraîche, pickled red onions, watercress and lemon

#### **CHUNKY MINESTRONE** SOUP V ve I 6.5

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

#### **EMPANADAS**

Beef and olive | 7.5 Ham and cheese | 7.5 Three cheese V | 7.5 Wagyu beef | 9.5

#### MAINS

#### GAUCHO STEAK PIE | 21.95

Malbec braised beef with mushrooms in shortcrust pastry. Served with creamed mashed potato and red wine jus

#### **CHICKEN MILANESE | 18.5**

Chicken breast and rocket salad with lemon and Parmesan

#### SALMON STEAK | 24.5

Seared salmon served with Puttanesca sauce

### GRILLED SEA BASS | 25.95

Lemon, fresh herbs and early harvest olive oil

### AUBERGINE MILANESE V. Ve | 14.95

Superstraccia, piquillo peppers and confit tomato sauce

#### PUMPKIN, RICOTTA AND SAGE RAVIOLI V 115.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

#### THE GAUCHO BURGER | 19.95

Thick-stacked 100% Argentine beef, pickled red onion and cucumber, cheese, smoked ketchup. chimichurri mayo. Served with chips

### **GRILLED CHICKEN SALAD | 15.95**

Chicken breast, herb salad, peas, broad beans, lettuce and dill dressing

### **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 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 & fresh herbs

#### SPICE-RUBBED FILLET MEDALLIONS

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

### **CHIMICHURRI RIBEYE**

Spiral cut and slow grilled with chimichurri 400g - 52.5 | 700g - 77

#### LATIN-MARINATED SIRLOIN

Spiral cut, marinated in garlic, parsley and olive oil 300g - 38 | 500g - 52.5

#### LATIN-MARINATED FILLET

Spiral cut, marinated in garlic, parsley and olive oil 350g - 63

Caesar dressing, pancetta lardons,

### MUSTARD SEED AND BLACK PEPPER FILLET

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

### CHIPOTLE RIBEYE

Oversize ribeve 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

CHIPS V Ve | 5.75 TOMATO SALAD V ve | 6.95 GREEN SALAD V ve | 6.5 **GARLIC-ROASTED** MUSHROOMS V | 8.5 SAUTÉED SPINACH V ve | 6 CHARGRILLED BABY GEM | 6.5 LATIN MAC & CHEESE | 7.25

Parmesan

SIDES

'Nduja butter | 2 **GRILLED TENDERSTEM** BROCCOLI V ve | 5.75 Ajo blanco, toasted almonds Mustard onions V | 2 MASHED POTATO V | 5.25 Grilled king prawns | 8

# **TOPPINGS & SAUCES**

Chimichurri V ve | 2.5 Fried egg V 2 Peppercorn | 3.75 Béarnaise V 3.25 Truffle and black pepper butter | 3.5 Malbec & bone marrow jus | 3.75 Mushroom | 3.75 Firecracker V ve | 2.5 Crispy bacon | 1.5

#### **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.

#### **FESTIVE SET MENU**

#### Three courses | 45



# **STARTERS GAUCHO-CURED SMOKED SALMON**

Rocket, Granny Smith and pickled red onion salad. Served with toasted sourdough

#### CHEESE AND TRUFFLE EMPANADA V

Mozzarella, cheddar, feta and black truffle, rocket salad, pickled red onion & salsa golf

#### **BEETROOT AND ORANGE**

Fresh herbs, Superstraccia and toasted sourdough

#### CHUNKY MINESTRONE SOUP V

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

#### MAINS

All served with roast potatoes, spinach and roasted mushrooms

#### **TURKEY BALLOTINE**

Turkey rolled in bacon, chestnut stuffing, braised red cabbage, truffle crematta, red wine jus

### **RUMP AND CHIPS**

With truffle butter

#### PUMPKIN, RICOTTA AND SAGE RAVIOLI V

Pumpkin purée, walnuts, sage and vegetarian Parmesan

#### **AUBERGINE MILANESE** V. 100

Superstraccia, piquillo peppers and confit tomato sauce

### PAN-FRIED HADDOCK

In a brown butter, lemon, parsley and caper sauce with rocket salad & pickled red onion

### **DESSERTS**

### **GAUCHO STICKY TOFFEE PUDDING**

With vanilla ice cream

#### **LEMON MERINGUE TART** V

Strawberry sauce, strawberries

#### **DULCE DE LECHE CHEESECAKE V**

Toasted marshmallow, biscuit crumb

V Vegetarian Ve Vegan

