

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, Quikiri Qui 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 Santi, 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

All prices include VAT and a discretionary 13% service charge will be added to your bill.
LDN-ALC-10.25

BRUNCH

Available 11am - 4pm

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

PAN DE BONO | 4.5

Two cheese-stuffed breads, chimichurri

BEEF TARTARE TACOS | 9.95

Cornichons, shallots, parsley

SALMON TARTARE TACOS | 9.95

Mango salsa, avocado

STARTERS

EGGS THREE WAYS

Benedict  | 13.95

Royale | 15.95

Florentine  | 12.95

SPICED SCALLOPS | 19

Confit tomatoes, brown butter, chilli emulsion and capers

CHUNKY MINESTRONE SOUP | 6.95

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

CRAB ON TOAST | 13.5

Picked white crab meat with cucumber, apple and soft herbs

ARGENTINE PRAWN COCKTAIL | 17.95

Prawns with a Latin Marie Rose sauce and sourdough

GRILLED CHICKEN SALAD | 12.95

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

AVOCADO TOAST | 12.95

Confit tomatoes, sourdough, poached eggs, olive oil

EMPANADAS

Beef and olive | 7.95

Ham and cheese | 7.95

Three cheese  | 7.95

Wagyu beef | 9.95

MAINS

GRILLED CHICKEN SALAD | 16.95

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

SALMON STEAK | 25.95

Seared salmon served with Puttanesca sauce

AUBERGINE MILANESE | 15.5

Superstraccia, piquillo peppers and confit tomato sauce

THE GAUCHO BURGER | 19.95

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

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 16.5

Pumpkin purée, walnuts, sage and vegetarian Parmesan

GRILLED SEA BASS | 25.95

Lemon, fresh herbs and early harvest olive oil

CHICKEN MILANESE | 19.5

Chicken breast and rocket salad with lemon and 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.

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

LATIN-MARINATED SIRLOIN

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

MUSTARD SEED AND BLACK PEPPER FILLET

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

CHIMICHURRI RIBEYE

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

LATIN-MARINATED FILLET

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

CHIPOTLE RIBEYE

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

GAUCHO STEAK & EGGS | 17.5

Chimichurri, chips, fried egg

SHARING STEAKS

CHATEAUBRIAND

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

THE GAUCHO SAMPLER

Sirloin, rump, ribeye and fillet
1.2kg - 130

SIDES

CHIPS | 6

GREEN SALAD | 6.5

GARLIC-ROASTED MUSHROOMS | 8.5

SAUTÉED SPINACH | 6

LATIN MAC & CHEESE | 7.5

Add crispy bacon | 1.5

TOMATO SALAD | 6.95

GRILLED TENDERSTEM BROCCOLI | 5.95

Ajo blanco, toasted almonds

MASHED POTATO | 5.5

CHARGRILLED BABY GEM | 6.75
Caesar dressing, pancetta lardons, Parmesan

TOPPINGS & SAUCES

Fried egg  | 2

‘Nduja butter | 2.5

Truffle and black pepper butter | 3.5

Mustard onions  | 2.5

Grilled king prawns | 8

Crispy bacon | 1.5

Chimichurri   | 3

Peppercorn | 4

Béarnaise  | 3.5

Malbec & bone marrow jus | 4

Mushroom | 4

Firecracker   | 3

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 | 55

STARTERS

GAUCHO-CURED SMOKED SALMON

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

CHEESE AND TRUFFLE EMPANADA

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

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

Pumpkin purée, walnuts, sage and vegetarian Parmesan

AUBERGINE MILANESE

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

Strawberry sauce, strawberries

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

 Vegetarian  Vegan

Adults need around 2000kcal a day