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

Scarrine QR code to find out more



SNACKS

SOURDOUGH BREAD V | 5.95 Cultured butter,

chimichurri

PAN DE BONO | 4.5 Two cheese-stuffed breads, chimichurri CHEESE & TRUFFLE CROQUETTES ☑ | 5.95

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

OLIVES V ve | 5.95 Gordal large pitted green olives SALMON TARTARE TACOS | 9.95

Mango salsa, avocado

STARTERS

PRAWNS CHICHARRÓN | 9.75

Crispy prawns with sweet and spicy aji amarillo chili sauce, pickled red onion and jalapeños

SAUSAGE & RED PEPPER CONFIT | 9.75

Traditional Argentine sausage with sweet confit peppers

ECUADORIAN CEVICHE | 9.75

Prawns 'cooked' in Tiger's Milk with avocado, red onions and coriander

TRUFFLED BURRATA 🗓 | 14.95

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

THREE CHEESE EMPANADA V 17.95

MAINS

GRILLED CHICKEN SALAD | 16.95

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

CHICKEN MILANESE | 19.5

Chicken breast and rocket salad with lemon and Parmesan

AUBERGINE MILANESE V. ve | 15.5 Superstraccia, piquillo peppers

and confit tomato sauce

GRILLED SEA BASS | 25.95

Lemon, fresh herbs and early harvest olive oil

STEAK & CHIPS - RUMP | 15 180g rump steak, served on a

bed of chips

STEAK & CHIPS - SIRLOIN | 20

200g sirloin steak, served on a bed of chips

THE GAUCHO BURGER | 19.95

Thick-stacked 100% Argentine beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichuri mayonnaise. Served with chips

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

LATIN-MARINATED SIRLOIN

Spiral cut, marinated in

garlic, parsley and olive oil

300g - 38 | 500g - 52.5

RIBEYE

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

MARINATED STEAKS

An elite selection of Gaucho-grade beef, marinated and rubbed with authentic spices and

fresh herbs to enhance its natural flavour.

CHIMICHURRI RIBEYE

Spiral cut and slow grilled

with chimichurri

400g - 52.5

RUMP

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

LATIN-MARINATED FILLET

Spiral cut, marinated in

garlic, parsley and olive oil

350g - 63

FILLET

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

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

GREEN SALAD V ve | 6.5

SAUTÉED SPINACH V Ve | 6

GRILLED TENDERSTEM

Ajo blanco, toasted almonds

BROCCOLI V ve | 5.95

GARLIC-ROASTED

MUSHROOMS V | 8.5

CHIPS V Ve | 6

LATIN MAC & CHEESE | 7.5 Add crispy bacon | 1.5

TOMATO SALAD V Ve | 6.95

MASHED POTATO V | 5.5

TOPPINGS & SAUCES

Fried egg 🗓 | 2 'Nduja butter | 2.5

Truffle and black pepper butter | 3.5

Crispy bacon | 1.5

Chimichurri V ve 3

Peppercorn | 4

Béarnaise V | 3.5 Firecracker V | Ve | 3

FESTIVE SET MENU

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.

Three courses | 55



STARTERS

GAUCHO-CURED SMOKED SALMON

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

CHEESE AND TRUFFLE EMPANADA VI

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

BEETROOT AND ORANGE V Ve

Fresh herbs, Superstraccia and toasted sourdough

CHUNKY MINESTRONE SOUP VIVE

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 V

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 V

Toasted marshmallow, biscuit crumb

V Vegetarian Ve Vegan



