

GAUCHO

ALL DAY MENU

SNACKS

SOURDOUGH BREAD <small>V, Ve</small> 5.95	GORDAL OLIVES <small>V, Ve</small> 5.95	CHEESE & TRUFFLE CROQUETTES <small>V, Ve</small> 5.95	PAN DE BONO <small>V, Ve</small> 4.5	BEEF TARTARE TACOS <small>V, Ve</small> 9.95	SMALL TARTARE TACOS <small>V, Ve</small> 9.95
Cultured butter, chimichurri	Large pitted green olives	Mozzarella, cheddar, truffle, confit tomatoes, piquillo pepper dip	Two cheese-stuffed breads, chimichurri	Cornichons, shallots, parsley	Mango salsa, avocado

STARTERS

SPICED SCALLOPS 19	PUMPKIN, RICOTTA AND SAGE RAVIOLI <small>V, Ve</small> 12.5	GRILLED CHICKEN SALAD 12.95	CHUNKY MINESTRONE SOUP <small>V, Ve</small> 6.95
Confit tomatoes, brown butter, chilli emulsion, capers	Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan	Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing	Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth
TUNA TARTARE 14.5	TRUFFLED BURRATA <small>V, Ve</small> 14.95	CRAB ON TOAST 13.5	EMPANADAS
Crushed avocado, lime, watercress	Cherry tomatoes, truffle balsamic dressing, sweet tomato relish	Picked white crab meat, cucumber, apple, soft herbs	Beef and olive 7.95 Ham and cheese 7.95 Three cheese <small>V</small> 7.95 Wagyu beef 9.95
ARGENTINE PRAWN COCKTAIL 17.95	SEA BASS CEVICHE 14.5	GAUCHO-CURED SMOKED SALMON 15.5	
Latin Marie Rose sauce, sourdough bread	Tiger's Milk, pickled jalapeños, avocado crema	Crème fraîche, pickled red onions, watercress, lemon	

MAINS

GAUCHO STEAK PIE 21.95	GRILLED CHICKEN SALAD 16.95	AUBERGINE MILANESE <small>V, Ve</small> 15.5	THE GAUCHO BURGER 19.95
Beef braised in red wine and mushrooms. Served with creamed mashed potato and red wine jus	Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing	Superstraccia, piquillo peppers, confit tomato sauce	Thick-stacked beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichurri mayonnaise. Served with chips
GRILLED SEA BASS 25.95	CHICKEN MILANESE 19.5	PUMPKIN, RICOTTA AND SAGE RAVIOLI <small>V, Ve</small> 16.5	SALMON STEAK 25.95
Lemon, fresh herbs, extra virgin olive oil	Chicken breast, creamed corn, watercress salad, lemon <i>Add an egg</i> / 2	Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan	Seared salmon, Puttanesca sauce

STEAKS

Gaucho is renowned for serving some of the finest steaks in the world. Our beef is sourced from carefully selected farms across Argentina & Uruguay, where cattle roam freely on open grasslands and graze on a rich, natural diet. The result is exceptionally tender, deeply flavoured meat with beautiful marbling; a true celebration of premium steak.

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
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SIGNATURE MARINATED CUTS

Discover our curated selection of our most iconic cuts, each expertly marinated and rubbed with authentic spices, fresh herbs, and bold flavours.

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, 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, 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, olive oil 350g - 63	CHIPOTLE RIBEYE Oversize ribeye marinated in a smoky chipotle chilli paste 500g - 65.5

SIDES

CHIPS <small>V, Ve</small> 6	TOMATO SALAD <small>V, Ve</small> 6.95
GREEN SALAD <small>V, Ve</small> 6.5	MASHED POTATO <small>V</small> 5.5
GARLIC-ROASTED WOOD MUSHROOMS <small>V</small> 8.5	GREEN VEGETABLES <small>V, Ve</small> 5.95
SAUTÉED SPINACH <small>V, Ve</small> 6	Grilled courgettes, green beans, peas, broad beans, confit lemon gremolata
LATIN MAC & CHEESE 7.5	CHARGRILLED BABY GEM 6.75
<i>Add crispy bacon</i> / 1.5	Caesar dressing, pancetta lardons, Parmesan

TOPPINGS & SAUCES

Fried egg <small>V</small> 2	Chimichurri <small>V, Ve</small> 3
'Nduja butter 2.5	Peppercorn 4
Truffle and black pepper butter 3.5	Béarnaise <small>V</small> 3.5
Mustard onions <small>V</small> 2.5	Malbec & bone marrow jus 4
Grilled king prawns 8	Mushroom 4
Crispy bacon 1.5	Firecracker <small>V, Ve</small> 3

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 Grey Goose Vodka and Cygnet 22 Gin, Regal Rogue Lively White, burnt lemon oil

EL PATRON | 14.5

Patron Silver Tequila, Limoncè Limoncello, cucumber, elderflower, citrus blend, soda water

STRAWBERRY NEGRONI | 14.5

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

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.



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

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