

## 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

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

LDN-ALC-12.25

BRUNCH

Available 11am - 4pm

SNACKS

SOURDOUGH BREAD | 5.95

Cultured butter, chimichurri

GORDAL OLIVES | 5.95

Large pitted green olives

CHEESE & TRUFFLE CROQUETTES | 5.95

Mozzarella, cheddar, truffle, confit tomatoes, 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, capers

CRAB ON TOAST | 13.5

Picked white crab meat, cucumber, apple, soft herbs

GRILLED CHICKEN SALAD | 12.95

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

TRUFFLED BURRATA | 14.95

Cherry tomatoes, truffle balsamic dressing, sweet tomato relish

CHUNKY MINSTRONE SOUP | 6.95

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

ARGENTINE PRAWN COCKTAIL | 17.95

Latin Marie Rose sauce, sourdough bread

AVOCADO TOAST | 12.95

Confit tomatoes, sourdough, poached eggs, olive oil

SEA BASS CEVICHE | 14.5

Tiger's Milk, pickled jalapeños, avocado crema

TUNA TARTARE | 14.5

Crushed avocado, lime, watercress

GAUCHO-CURED SMOKED SALMON | 15.5

Crème fraîche, pickled red onions, watercress, lemon

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, dill dressing

SALMON STEAK | 25.95

Seared salmon, Puttanesca sauce

AUBERGINE MILANESE | 15.5

Superstraccia, piquillo peppers, confit tomato sauce

THE GAUCHO BURGER | 19.95

Thick-stacked beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichurri mayonnaise. Served with chips

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 16.5

Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan

GRILLED SEA BASS | 25.95

Lemon, fresh herbs, extra virgin olive oil

CHICKEN MILANESE | 19.5

Chicken breast, creamed corn, watercress salad, lemon

Add an egg | 2

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

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

GAUCHO STEAK & EGGS | 17.5

Chimichurri, chips, fried egg

LARGE CUTS

CHATEAUBRIAND

Centre cut of fillet, slow grilled

450g - 78.5 | 700g - 115

THE GAUCHO PLATTER

Sirloin, rump, ribeye and fillet

1.2kg - 130

SIDES		TOPPINGS & SAUCES	
<b>CHIPS</b> <b>   6</b>	<b>TOMATO SALAD</b> <b>   6.95</b>	Fried egg <b>   2</b>	Chimichurri <b>   3</b>
<b>GREEN SALAD</b> <b>   6.5</b>	<b>MASHED POTATO</b> <b>   5.5</b>	'Nduja butter   2.5	Peppercorn   4
<b>GARLIC-ROASTED WOOD MUSHROOMS</b> <b>   8.5</b>	<b>GREEN VEGETABLES</b> <b>   5.95</b> Grilled courgettes, green beans, peas, broad beans, confit lemon gremolata	Truffle and black pepper butter   3.5	Béarnaise <b>   3.5</b>
<b>SAUTÉED SPINACH</b> <b>   6</b>	<b>CHARGRILLED BABY GEM</b>   6.75 Caesar dressing, pancetta lardons, Parmesan	Mustard onions <b>   2.5</b>	Malbec & bone marrow jus   4
<b>LATIN MAC &amp; CHEESE</b>   7.5 <i>Add crispy bacon   1.5</i>		Grilled king prawns   8	Mushroom   4
		Crispy bacon   1.5	Firecracker <b>   3</b>

### SUNDAY ROASTS | 26.95

Available on Sundays at selected restaurants | 12pm–5pm

Bring a touch of Argentine spirit to your Sunday with our indulgent roast offerings. Enjoy our beautifully roasted beef rump, served with outrageously fluffy potatoes and unlimited Yorkshire puddings cooked in rich beef dripping; or opt for our succulent half roast chicken, prepared with the same dedication to flavour and generosity.

A weekend ritual, elevated.

### SET MENU

Available Monday - Saturday | 12pm - 4pm

#### Two courses 17.95 | Three courses 19.95

##### STARTERS

**CHUNKY MINSTRONE SOUP**   
Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

**THREE-CHEESE EMPANADA**   
Rocket, pickled red onion, salsa golf

**PRAWN CHICHARRÓN**  
Crispy prawns, sweet and spicy aji amarillo chilli sauce, pickled red onions, jalapeños

##### MAINS

**RUMP AND CHIPS**  
The leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

**SALMON FISH CAKE**  
Potatoes, sweet and spicy aji amarillo chilli sauce, lime, coriander, red onion, red peppers. Served with poached egg, red pesto

**BREADED AUBERGINE WITH MOZZARELLA**   
Confit tomato sauce, mozzarella, tomatoes, rocket salad, chimichurri sauce

##### DESSERTS

**DULCE DE LECHE PANCAKE**   
Banana split ice cream

**SORBET SELECTION**   
Lemon | Chocolate | Raspberry

**CHOCOLATE BROWNIE**   
White chocolate ice cream

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