

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.

REDI-ALC-12-25

GAUCHO

ALL DAY MENU

SNACKS

SOURDOUGH BREAD | 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, piquillo pepper dip

GORDAL OLIVES | 5.95
Large pitted green olives

SALMON TARTARE TACOS | 9.95
Mango salsa, avocado

STARTERS

PRAWNS CHICHARRÓN | 9.75
Crispy prawns, sweet and spicy aji amarillo chilli sauce, pickled red onions, 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, sweet tomato relish

THREE-CHEESE EMPANADA | 7.95

MAINS

GRILLED CHICKEN SALAD | 16.95
Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing

AUBERGINE MILANESE | 15.5
Superstraccia, piquillo peppers, confit tomato sauce

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

THE GAUCHO BURGER | 19.95

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

CHICKEN MILANESE | 19.5
Chicken breast, creamed corn, watercress salad, lemon
Add an egg | 2

GRILLED SEA BASS | 25.95
Lemon, fresh herbs, extra virgin olive oil

STEAK & CHIPS - SIRLOIN | 20
200g sirloin steak, served on a bed of chips

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

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.

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

CHIMICHURRI RIBEYE
Spiral cut and slow grilled with chimichurri
400g - 52.5

LATIN-MARINATED FILLET
Spiral cut, marinated in garlic, parsley, olive oil
350g - 63

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

GREEN SALAD | 6.5

GARLIC-ROASTED WOOD MUSHROOMS | 8.5

SAUTÉED SPINACH | 6

GREEN VEGETABLES | 5.95
Grilled courgettes, green beans, peas, broad beans, confit lemon gremolata

CHIPS | 6

LATIN MAC & CHEESE | 7.5
Add crispy bacon | 1.5

TOMATO SALAD | 6.95

MASHED POTATO | 5.5

TOPPINGS & SAUCES

Fried egg | 2
'Nduja butter | 2.5
Truffle and black pepper butter | 3.5
Crispy bacon | 1.5

Chimichurri | 3
Peppercorn | 4
Béarnaise | 3.5
Firecracker | 3

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 MINESTRONE 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 Frascina. @inesfrascina

Vegetarian Vegan

Adults need around 2000kcal a day