

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

SNACKS

SOURDOUGH BREAD [V] [Ve] | 5.95

Cultured butter, chimichurri

PAN DE BONO [V] | 4.5

Two cheese-stuffed breads, chimichurri

CHEESE & TRUFFLE CROQUETTES [V] [Ve] | 5.95

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

GORDAL OLIVES [V] [Ve] | 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 [V] | 14.95

Cherry tomatoes, truffle balsamic dressing, sweet tomato relish

THREE-CHEESE EMPANADA [V] | 7.95

MAINS

GRILLED CHICKEN SALAD | 16.95

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

AUBERGINE MILANESE [V] [Ve] | 15.5

Superstraccia, piquillo peppers, confit tomato sauce

STEAK & CHIPS - RUMP | 15

180g rump steak, served on a bed of 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

THE GAUCHO BURGER | 19.95

Thick-stacked beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichurri mayonnaise. Served with 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 [V] [Ve] | 6.5

Grilled courgettes, green beans, peas, broad beans, confit lemon gremolata

CHIPS [V] [Ve] | 6

Fried egg

2

'Nduja butter | 2.5

Truffle and black pepper butter | 3.5

GARLIC-ROASTED WOOD MUSHROOMS [V] | 8.5

Crispy bacon | 1.5

SAUTÉED SPINACH [V] [Ve] | 6

TOMATO SALAD [V] [Ve] | 6.95

GREEN VEGETABLES [V] [Ve] | 5.95

MASHED POTATO [V] | 5.5

TOPPINGS & SAUCES

Fried egg

2

2.5

3.5

1.5

Chimichurri [V] [Ve] | 3

Peppercorn | 4

Béarnaise [V] | 3.5

Firecracker [V] [Ve] | 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 & 5pm - 6.30pm

Two courses 17.95 | Three courses 19.95

STARTERS

CHUNKY MINESTRONE SOUP [V] [Ve]

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

THREE-CHEESE EMPANADA [V]

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 [V]

Confit tomato sauce, mozzarella, tomatoes, rocket salad, chimichurri sauce

DESSERTS

DULCE DE LECHE PANCAKE [V]

Banana split ice cream

SORBET SELECTION [V] [Ve]

Lemon | Chocolate | Raspberry

CHOCOLATE BROWNIE [V] [Ve]

White chocolate ice cream

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