

Treasury for the

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 12.5% service charge will be added to your bill.

RED3-ALC-12.25

GAUCHO ALL DAY MENU								
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 9.5 Cornichons, shallots, parsley	SALMON TARTARE TACOS 9.5 Mango salsa, avocado			
STARTERS								
SPICED SCALLOPS 18.5 Confit tomatoes, brown butter, chilli emulsion, capers	CHUNKY MINESTRONE SOUP 6.5 Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth	GRILLED CHICKEN SALAD 11.95 Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing	TRUFFLED BURRATA 13.95 Cherry tomatoes, truffle balsamic dressing, sweet tomato relish					
EMPANADAS Beef and olive 7.5 Ham and cheese 7.5 Three cheese 7.5	GAUCHO-CURED SMOKED SALMON 14.5 Crème fraîche, pickled red onions, watercress, lemon	SEA BASS CEVICHE 13.95 Tiger's Milk, pickled jalapeños, avocado crema	ARGENTINE PRAWN COCKTAIL 16.95 Latin Marie Rose sauce, sourdough bread					
TUNA TARTARE 13.95 Crushed avocado, lime, watercress								
MAINS								
GAUCHO STEAK PIE 21.95 Beef braised in red wine and mushrooms. Served with creamed mashed potato and red wine jus	PUMPKIN, RICOTTA AND SAGE RAVIOLI 15.5 Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan	CHICKEN MILANESE 18.5 Chicken breast, creamed corn, watercress salad, lemon <i>Add an egg 2</i>	THE GAUCHO BURGER 19.95 Thick-stacked beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichurri mayonnaise. Served with chipss					
SALMON STEAK 24.5 Seared salmon, Puttanesca sauce	GRILLED CHICKEN SALAD 15.95 Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing	AUBERGINE MILANESE 14.95 Superstraccia, piquillo peppers, confit tomato 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. Steaks are served with chimichurri and a choice of chips, creamed mashed potato or green salad								
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	LARGE CUTS Steaks are served with your choice of any two sides and two sauces					
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	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

CHIPS | 5.75

GREEN SALAD | 6.5

GARLIC-ROASTED WOOD MUSHROOMS | 8.5

SAUTÉED SPINACH | 6

LATIN MAC & CHEESE | 7.25
Add crispy bacon | 1.5

MASHED POTATO | 5.25

TOMATO SALAD | 6.95

GREEN VEGETABLES | 5.75

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

Fried egg | 2

’Nduja butter | 2

Truffle and black pepper butter | 3.5

Mustard onions | 2

Grilled king prawns | 8

Crispy bacon | 1.5

Chimichurri | 2.5

Peppercorn | 3.75

Béarnaise | 3.25

Malbec & bone marrow jus | 3.75

Mushroom | 3.75

Firecracker | 2.5

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 Fraschina. @inesfraschina

Vegetarian Vegan

Adults need around 2000kcal a day