

# GAUCHO

ALL DAY MENU

## 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.  
RED1-ALC-12.25

## 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

### SMALL TARTARE TACOS | 9.95

Mango salsa, avocado

## STARTERS

### SPICED SCALLOPS | 19

Confit tomatoes, brown butter, chilli emulsion, capers

### EMPAÑADAS

Beef and olive | 7.95  
Ham and cheese | 7.95  
Three cheese | 7.95

### CHUNKY MINESTRONE SOUP | 6.95

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

### 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

### GAUCHO-CURED SMOKED SALMON | 15.5

Crème fraîche, pickled red onions, watercress, lemon

### SEA BASS CEVICHE | 14.5

Tiger's Milk, pickled jalapeños, avocado crema

### TUNA TARTARE | 14.5

Crushed avocado, lime, watercress

### ARGENTINE PRAWN COCKTAIL | 17.95

Latin Marie Rose sauce, sourdough bread

## 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 | 16.5

Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan

### GRILLED CHICKEN SALAD | 16.95

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

### THE GAUCHO BURGER | 19.95

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

### SALMON STEAK | 25.95

Seared salmon, Puttanesca sauce

### AUBERGINE MILANESE | 15.5

Superstraccia, piquillo peppers, confit tomato sauce

### 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

## 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

### CHIPS | 6

Green Salad | 6.5

Garlic-Roasted Wood

Mushrooms | 8.5

Sautéed Spinach | 6

Latin Mac & Cheese | 7.5

Add crispy bacon | 1.5

## TOPPINGS & SAUCES

### FRIED EGG | 2

'Nduja butter | 2.5

Truffle and black pepper butter | 3.5

Mustard onions | 2.5

Grilled king prawns | 8

Crispy bacon | 1.5

### CHIMICHURRI | 3

Peppercorn | 4

Béarnaise | 3.5

Malbec & bone marrow jus | 4

Mushroom | 4

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 | V | Vg

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 | Vg

Lemon | Chocolate | Raspberry

### CHOCOLATE BROWNIE | V | Vg

White chocolate ice cream

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

V Vegetarian Vg Vegan

Adults need around 2000kcal a day