

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-BRU-12.25

BRUNCH

Available 11am - 4pm

SNACKS

SOURDOUGH BREAD V 5.95	GORDAL OLIVES V Ve 5.95	CHEESE & TRUFFLE CROQUETTES V 5.95	PAN DE BONO V 4.5	BEEF TARTARE TACOS V 9.95	SMALL TARTARE TACOS V 9.95
Cultured butter, chimichurri	Large pitted green olives	Mozzarella, cheddar, truffle, confit tomatoes, piquillo pepper dip	Two cheese-stuffed breads, chimichurri	Cornichons, shallots, parsley	Mango salsa, avocado

STARTERS

EGGS THREE WAYS Benedict 13.95 Royale 15.95 Florentine V 12.95	SPICED SCALLOPS 19 Confit tomatoes, brown butter, chilli emulsion, capers	GRILLED CHICKEN SALAD 12.95 Chicken breast, herb salad, peas, broad beans, lettuce, dill dressing	TUNA TARTARE 14.5 Crushed avocado, lime, watercress
CHUNKY MINESTRONE SOUP V Ve 6.95 Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth	SEA BASS CEVICHE 14.5 Tiger's Milk, pickled jalapeños, avocado crema	GAUCHO-CURED SMOKED SALMON 15.5 Crème fraîche, pickled red onions, watercress, lemon	EMPAÑADAS Beef and olive 7.95 Ham and cheese 7.95 Three cheese V 7.95
ARGENTINE PRAWN COCKTAIL 17.95 Latin Marie Rose sauce, sourdough bread	TRUFFLED BURRATA V 14.95 Cherry tomatoes, truffle balsamic dressing, sweet tomato relish		

MAINS

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	PUMPKIN, RICOTTA AND SAGE RAVIOLI V 16.5 Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan
AUBERGINE MILANESE V Ve 15.5 Superstraccia, piquillo peppers, confit tomato sauce	CHICKEN MILANESE 19.5 Chicken breast, creamed corn, watercress salad, lemon Add an egg 2		THREE-CHEESE EMPANADA V Rocket, pickled red onion, salsa golf

STEAKS

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

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	GAUCHO STEAK & EGGS 17.5 Chimichurri, chips, fried egg
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

SIDES

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

TOPPINGS & SAUCES

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 María Fraschina. @inesfraschina

V Vegetarian **Ve** Vegan

Adults need around 2000kcal a day