

Tasting for Dishes

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 | 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

SALMON TARTARE TACOS | 9.95


Mango salsa,
avocado

STARTERS

EGGS THREE WAYS

Benedict | 13.95

Royale | 15.95

Florentine  | 12.95

SPICED SCALLOPS | 19

Confit tomatoes, brown butter,
chilli emulsion, capers

SEA BASS CEVICHE | 14.5

Tiger's Milk, pickled jalapeños,
avocado crema

ARGENTINE PRAWN COCKTAIL | 17.95

Latin Marie Rose sauce,
sourdough bread

GRILLED CHICKEN SALAD | 12.95

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

GAUCHO-CURED SMOKED SALMON | 15.5

Crème fraîche, pickled red onions,
watercress, lemon

TRUFFLED BURRATA | 14.95

Cherry tomatoes, truffle balsamic
dressing, sweet tomato relish


TUNA TARTARE | 14.5

Crushed avocado, lime,
watercress

EMPANADAS

Beef and olive | 7.95

Ham and cheese | 7.95

Three cheese  | 7.95

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

AUBERGINE MILANESE | 15.5

Superstraccia, piquillo peppers,
confit tomato sauce

SALMON STEAK | 25.95

Seared salmon, Puttanesca sauce

CHICKEN MILANESE | 19.5

Chicken breast, creamed corn,
watercress salad, lemon

Add an egg | 2

PUMPKIN, RICOTTA AND SAGE RAVIOLI | 16.5

Pumpkin purée, walnuts, sage,
butter, vegetarian Parmesan

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

LATIN-MARINATED FILLET

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

MUSTARD SEED AND BLACK PEPPER FILLET

Spiral-cut fillet tail marinated in a
zingy mustard seed, black pepper,
juniper berry rub
300g - 50

CHIPOTLE RIBEYE

Oversize ribeye marinated in a
smoky chipotle chilli paste
500g - 65.5

GAUCHO STEAK & EGGS | 17.5

Chimichuri, chips, fried egg

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

MASHED POTATO  | 5.5

TOMATO SALAD   | 6.95

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

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

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