

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-01.26

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 MINSTRONE 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

Add an egg | 2

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

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

LARGE CUTS

Steaks are served with your
choice of any two sides and
two sauces

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 | 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

TOPPINGS & SAUCES

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 - Tuesday | All day

Wednesday - Saturday | 12pm - 4pm

Two courses 17.95 | Three courses 19.95

STARTERS

CHUNKY MINSTRONE 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

 Vegetarian  Vegan

Adults need around 2000kcal a day