

The background of the entire advertisement is a faded image of the 'GAUCHO THE COOKBOOK'. The book cover features the title 'GAUCHO THE COOKBOOK' in large, bold, orange letters. Below the title, there is a subtitle 'Treasures for the Home' and a list of authors: 'Sam A. Harris, Anthony Ekizian, and Mark Sansom'. The book is shown from a slightly angled perspective, with its pages visible on the left. A red border frames the entire advertisement.

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.



All prices include VAT and a discretionary 12.5% service charge will be added to your bill.
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SNACKS

STARTERS

MAINS

STEAKS

Steaks are served with any side and any sauce

SIGNATURE MARINATED CUTS			LARGE CUTS
Discover our curated selection of our most iconic cuts, each expertly marinated and rubbed with authentic spices, fresh herbs, and bold flavours.			Steaks are served with your choice of any two sides and two sauces
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	CHATEAUBRIAND Centre cut of fillet, slow grilled 450g - 78.5 700g - 115
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	THE GAUCHO PLATTER Sirloin, rump, ribeye and fillet 1.2kg - 130

SIDES

TOPPINGS & SAUCES

Available on Sundays at selected restaurants | 12pm–5pm

Available Monday - Tuesday | All day
Wednesday - Saturday | 12pm - 4pm

White chocolate ice cream

Adults need around 2000kcal a day