

## SPARKLING WINE | 125ml glass

Love by Léoube Sparkling Provence Rosé, NV | 10.5  
Domaine Chandon Brut, Argentina, NV | 12  
Pommery Brut Royal Champagne, NV | 15

## COCKTAILS & APERITIVO

### PEACH ROYALE | 9

Ketel One Vodka shaken with Briottet Peach Liqueur, citrus and topped with Chandon

### LAVENDER GIN & TONIC | 11.5

Bombay Sapphire Gin shaken with lavender, lemon, cucumber and topped with Double Dutch Skinny Tonic

### PASSION FRUIT BLOOM | 11

Grey Goose Vodka shaken with Aperol, hibiscus, passion fruit and citrus

### HUGO SPRITZ | 14

St-Germain Elderflower Liqueur, Prosecco, fresh mint and Double Dutch Soda Water

### PALOMA | 13.5

Patrón Silver Tequila built with lime juice and pink grapefruit soda, served with a salt rim

### MEZCALITA FRESCA | 13.5

llegal Joven Mezcal shaken with Cointreau, cucumber and lime


### NEGRONI | 12.5


Bombay Sapphire Gin stirred with Campari and Regal Rouge Red Vermouth


## À LA CARTE MENU

### SNACKS

**GORDAL OLIVES**   | 5.95  
Large green olives

**ROSEMARY FOCACCIA**  | 5.95  
Cultured butter, chimichurri



**CHEESE & TRUFFLE CROQUETTES**  | 5.95  
Mozzarella, cheddar,

**PAN DE BONO**  | 5.95  
Cheese breads, chimichurri


**BEEF TARTARE TACOS** | 9.95  
Chimichurri,

**TUNA TARTARE TACOS** | 9.95

### STARTERS

**GAZPACHO SOUP**   | 6.95  
Chilled tomato, cucumber, basil, olive oil

**RICOTTA & PARMESAN RAVIOLI** | 12  
Cacio e pepe, parmesan, crisp brioche


**BURRATA**  | 14.95  
Creamy burrata, grilled peppers, confit tomato, basil oil

**GRILLED CHICKEN SALAD** | 13.5  
Chargrilled chicken, gem lettuce, green beans, mint, chilli

**KING PRAWNS SUGO** | 16.5  
King prawns, rich tomato sugo, rocoto, basil

**STEAK TARTARE** | 18  
Hand-cut beef, chimichurri, crispy wonton, cornichon

**FILLET STEAK SALAD** | 15  
Sliced fillet, gem lettuce, green beans, mint

**EMPANADAS**  
Three cheese  | 7.95  
Wagyu beef | 9.95  
Chicken and chorizo | 7.95



**SCALLOPS** | 19.5  
Cucumber, lemongrass, green chilli, mango purée

**TUNA TARTARE** | 15.5  
Yellowfin tuna, avocado, citrus, ají amarillo

### MAINS

**SEABREAM** | 25.95  
Pan-fried seabream, corn humita, salsa macha

**RICOTTA AND PARMESAN RAVIOLI** | 18  
Cacio e pepe, parmesan, crisp brioche

**AUBERGINE MILANESE**   | 16.5  
Crisp aubergine, piquillo peppers, confit tomato

**FLAT IRON CHICKEN** | 21.5  
Half chicken, salsa macha mayo, salsa macha, watercress, lime

**GAUCHO STEAK PIE** | 21.95  
Slow-braised beef, mushroom, creamed mash, red wine jus

**SALMON FILLET** | 25.95  
Seared salmon, rich puttanesca sauce

**FILLET STEAK SALAD** | 24.5  
Sliced fillet, gem lettuce, green beans, mint

**THE GAUCHO BURGER** | 19.95  
Beef patty, smoked ketchup, melted cheese, chimichurri, chips

**GRILLED CHICKEN SALAD** | 19  
Chargrilled chicken, gem lettuce, green beans, mint, chilli

### STEAKS

Selected prime cuts of grass-fed beef

**SIRLOIN**  
Tender with a strip of juicy crackling  
300g - 37 | 400g - 46.5 | 500g - 55

**RIBEYE**  
Delicately marbled for superior flavour  
300g - 39.75 | 400g - 51.5 | 500g - 59

**FILLET**  
Lean and tender with a delicate flavour  
200g - 39.5 | 300g - 50 | 400g - 68

**RUMP**  
Lean with a pure, distinctive flavour  
200g - 20 | 300g - 28 | 400g - 36

### SIGNATURE MARINATED CUTS

Iconic cuts, each expertly marinated with authentic spices and fresh herbs for a bold flavour

**CHURRASCO RUMP**  
Spiral cut, marinated in garlic, parsley, olive oil  
250g - 27  
Add 100g | 9

**CHURRASCO SIRLOIN**  
Spiral cut, marinated in garlic, parsley, olive oil  
300g - 39  
Add 100g | 10

**CHURRASCO FILLET**  
Spiral cut, marinated in garlic, parsley, olive oil  
250g - 42  
Add 100g | 14

**CHIMICHURRI RIBEYE**  
Spiral cut, slow grilled with chimichurri  
300g - 41  
Add 100g | 12

### LARGE CUTS

Perfect for sharing

**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

**LATIN MAC AND CHEESE** | 7.5  
Add crispy bacon | 1.5

**TOMATO SALAD**   | 6.95

**MASHED POTATO**  | 5.5

**GREEN VEGETABLES**   | 5.95  
Green beans, peas, salsa verde

**SAUTÉED SPINACH**   | 6

**FRIED EGG**  | 2.5

**'NDUJA BUTTER** | 2.5

**TRUFFLE & BLACK PEPPER BUTTER** | 3.5

**GRILLED KING PRAWNS** | 8

**CRISPY BACON** | 2

### TOPPINGS & SAUCES

**CHIMICHURRI**   | 4

**PEPPERCORN** | 4

**BÉARNAISE**  | 4

**MALBEC AND BONE MARROW JUS** | 4



**FIRECRACKER**   | 4


## SET MENU

Two courses 18.95 | Three courses 20.95

Available Monday - Tuesday | All day  
Wednesday - Saturday | 12pm - 6pm

### STARTERS

**GAZPACHO SOUP**    
Chilled tomato, cucumber, basil, olive oil



**THREE-CHEESE EMPANADA**   
Rocket, pickled red onion, chimichurri

**SQUID CHICHARRÓN**  
Crispy squid, 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, chimichurri



**MUSSELS AND CHIPS**  
Green chili and lemongrass salsa, shallots, white wine. Served with chips

**MISO-CHIPOTLE CRISPY TOFU SALAD**    
Ancient grains, avocado, green beans, roasted corn, pickled onion, cucumber, mint, chili and mustard dressing

### DESSERTS

**MILK CHOCOLATE MOUSSE**   
Dulce de leche sauce, toasted cashew nuts, sea salt

**SORBET SELECTION**    
Lemon and raspberry

**COCONUT PANNA COTTA**    
Served with mango and passionfruit



### ALLERGEN & NUTRITIONAL INFORMATION

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