GAUCHO
ALL DAY MENU

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 The Botanist Gin, Grey Goose Vodka,Regal Rogue Lively White, burnt lemon oil

CHIMICHURRI MARGARITA | 14.5
El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red bell pepper, citrus blend

SOBERONI (NA) **| 10**
Pentire Adrift, Pentire Coastal Spritz, Roots Divino Rosso, strawberry

STRAWBERRY NEGRONI | 14.5
Bombay Sapphire Gin, Lillet Rose, Campari, Amaro Santoni, Fernet-Branca, strawberry

THE ALFAJORES | 13
Hennessy VS Cognac, Johnnie Walker Black Label Whisky, coconut water, dulce de leche, Mozart dark chocolate liqueur, roasted cocoa nibs, shortbread biscuit, clarified

FERNET CON COCA | 11.5
Fernet-Branca, Coke

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.

The cover illustration for the Gaucho Festive Menu Menu was commissioned from emerging Argentine artist, Inés Maria Fraschina. @inesfraschina

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.

LDN-ALC-10.25

SNACKS

SOURDOUGH BREAD V | 5.95
Cultured butter, chimichurri

OLIVES V Ve | 5.95
Gordal large pitted green olives

CHEESE & TRUFFLE CROQUETTES V | 5.95
Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip

PAN DE BONO V | 4.5
Two cheese-stuffed breads, chimichurri

BEEF TARTARE TACOS | 9.95
Cornichons, shallots, parsley

SALMON TARTARE TACOS | 9.95
Mango salsa, avocado

STARTERS

SPICED SCALLOPS | 19
Confit tomatoes, brown butter, chilli emulsion and capers

TUNA TARTARE | 14.5
Crushed avocado, lime, watercress

ARGENTINE PRAWN COCKTAIL | 17.95
Prawns with a Latin Marie Rose sauce and sourdough

PUMPKIN, RICOTTA AND SAGE RAVIOLI V | 12.5
Pumpkin purée, walnuts, sage and vegetarian Parmesan

TRUFFLED BURRATA V | 14.95
Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

SEA BASS CEVICHE | 14.5
Tiger's Milk, pickled jalapeños and avocado crema

GRILLED CHICKEN SALAD | 12.95
Chicken breast, herb salad, peas, broad beans, lettuce and dill dressing

CRAB ON TOAST | 13.5
Picked white crab meat with cucumber, apple and soft herbs

GAUCHO-CURED SMOKED SALMON | 15.5
Crème fraîche, pickled red onions, watercress and lemon

CHUNKY MINESTRONE SOUP V Ve | | 6.95
Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

EMPANADAS
Beef and olive | 7.95
Ham and cheese | 7.95
Three cheese V | 7.95
Wagyu beef | 9.95

MAINS

GAUCHO STEAK PIE | 21.95
Malbec braised beef with mushrooms in shortcrust pastry. Served with creamed mashed potato and red wine jus

CHICKEN MILANESE | 19.5
Chicken breast and rocket salad with lemon and Parmesan

SALMON STEAK | 25.95
Seared salmon served with Puttanesca sauce

GRILLED SEA BASS | 25.95
Lemon, fresh herbs and early harvest olive oil

AUBERGINE MILANESE V Ve | 15.5
Superstraccia, piquillo peppers and confit tomato sauce

PUMPKIN, RICOTTA AND SAGE RAVIOLI V | 16.5
Pumpkin purée, walnuts, sage and vegetarian Parmesan

THE GAUCHO BURGER | 19.95
Thick-stacked 100% Argentine beef, pickled red onion and cucumber, cheese, smoked ketchup, chimichurri mayo. Served with chips

GRILLED CHICKEN SALAD | 16.95
Chicken breast, herb salad, peas, broad beans, lettuce and dill dressing

100% ARGENTINIAN STEAKS

Gaucho serves the world's best steak. All our beef comes from premium Aberdeen Angus cattle that graze the vast Pampas in Argentina, feasting on 17 different species of lush grass. The cows live an outstanding free-range life, resulting in meat that is beautifully marbled with an incredible depth of flavour.

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

MARINATED STEAKS

An elite selection of Gaucho-grade beef, marinated and rubbed with authentic spices & fresh herbs

SPICE-RUBBED FILLET MEDALLIONS
Spicy medallions of fillet marinated in chilli, sweet paprika, garlic and parsley served with salsa Argentina
200g - 40

CHIMICHURRI RIBEYE
Spiral cut and slow grilled with chimichurri
400g - 52.5 | 700g - 77

LATIN-MARINATED SIRLOIN
Spiral cut, marinated in garlic, parsley and olive oil
300g - 38 | 500g - 52.5

LATIN-MARINATED FILLET
Spiral cut, marinated in garlic, parsley and olive oil
350g - 63

MUSTARD SEED AND BLACK PEPPER FILLET
Spiral-cut fillet tail marinated in a zingy mustard seed, black pepper and juniper berry rub
300g - 50

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

SHARING STEAKS

CHATEAUBRIAND
Centre cut of fillet, slow grilled
450g - 78.5 | 700g - 115

THE GAUCHO SAMPLER
Sirloin, rump, ribeye and fillet
1.2kg - 130

SIDES

CHIPS V Ve | 6
GREEN SALAD V Ve | 6.5
GARLIC-ROASTED MUSHROOMS V | 8.5
SAUTÉED SPINACH V Ve | 6
LATIN MAC & CHEESE | 7.5
Add crispy bacon | 1.5

TOMATO SALAD V Ve | 6.95
GRILLED TENDERSTEM BROCCOLI V Ve | 5.95
Ajo blanco, toasted almonds
MASHED POTATO V | 5.5
CHARGRILLED BABY GEM | 6.75
Caesar dressing, pancetta lardons, Parmesan

TOPPINGS & SAUCES

Fried egg V | 2
'Nduja butter | 2.5
Truffle and black pepper butter | 3.5
Mustard onions V | 2.5
Grilled king prawns | 8
Crispy bacon | 1.5

Chimichurri V Ve | 3
Peppercorn | 4
Béarnaise V | 3.5
Malbec & bone marrow jus | 4
Mushroom | 4
Firecracker V Ve | 3

SUNDAY ROAST | 26.95

Available Sunday at selected restaurants, 12pm – 5pm

Allow us to bring an Argentine vibe to your Sunday session, as we present our roast rump of beef, served with outlandishly fluffy roast potatoes and unlimited Yorkshire puddings cooked in beef dripping.

FESTIVE SET MENU

Three courses | 55

STARTERS

GAUCHO-CURED SMOKED SALMON
Rocket, Granny Smith and pickled red onion salad. Served with toasted sourdough

CHEESE AND TRUFFLE EMPANADA V
Mozzarella, cheddar, feta and black truffle, rocket salad, pickled red onion & salsa golf

BEETROOT AND ORANGE V Ve
Fresh herbs, Superstraccia and toasted sourdough

CHUNKY MINESTRONE SOUP V Ve
Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

MAINS
All served with roast potatoes, spinach and roasted mushrooms

TURKEY BALLOTINE
Turkey rolled in bacon, chestnut stuffing, braised red cabbage, truffle crematta, red wine jus

RUMP AND CHIPS
With truffle butter

PUMPKIN, RICOTTA AND SAGE RAVIOLI V
Pumpkin purée, walnuts, sage and vegetarian Parmesan

AUBERGINE MILANESE V Ve
Superstraccia, piquillo peppers and confit tomato sauce

PAN-FRIED HADDOCK
In a brown butter, lemon, parsley and caper sauce with rocket salad & pickled red onion

DESSERTS

GAUCHO STICKY TOFFEE PUDDING V
With vanilla ice cream

LEMON MERINGUE TART V
Strawberry sauce, strawberries

DULCE DE LECHE CHEESECAKE V
Toasted marshmallow, biscuit crumb

V Vegetarian Ve Vegan

Adults need around 2000kcal a day