

FOOD

All our beef comes from Argentina.
Only free range, grass fed, British breeds
make the Gaucho grade. This, and a 35-day
wet ageing process, ensure that our beef
boasts an unparalleled leanness and richness

CEVICHE

ECUADORIAN CEVICHE

Shrimp, roasted tomato and pepper sauce, onion and coriander
£10.45

Recommended wine:

Rosé of Malbec Finca Sopenia 2011

125ml £4.60

TUNA TIRADITOS

Soy sauce, ginger, sesame oil, orange and avocado
£12.95

Recommended wine:

Luigi Bosca Viognier

125ml £4.65

LOBSTER CEVICHE

Pineapple, orange and leche de tigre, a Peruvian ceviche sauce
£17.60

Recommended wine:

Chardonnay Domaine Vistalba 2012

125ml £4.40

SHRIMP AGUA CHILLI

Green jalapeño, coriander, lime, avocado and cucumber soup
£7.50

Recommended wine:

Sauvignon Blanc Finca Sopenia 2011

125ml £4.50

MUSSEL CEVICHE

Poached in lemon infused water, chilli, onion, tomatoes in a Bloody Mary sauce
£10.95

Recommended wine:

Torrontés, Michel Torino 2011

125ml £4.00

CEVICHE SAMPLER

Ecuadorian ceviche, mussel ceviche and tuna tiraditos
£15.90

All ceviche wine matches are from our Selección G range made especially for Gaucho

STARTERS

SHRIMP CAUSITA

Ají amarillo purée, leche de tigre and quail's eggs
£9.00

EMPANADAS

Minimum of two. Choose from:

Beef: Hand diced beef, green olives, red peppers, Spanish onion and ají molido

Cheese and onion: Provolone, mozzarella and cheddar with onion and a touch of oregano

Chicken: Slow cooked chicken with tomatoes, onion, chilli, smoked paprika and fresh basil
£4.85 each

ARGENTINE KING PRAWNS

Black pudding, fresh orange and romesco sauce
£14.95

PROVOLETA

A typical Argentine dish with 48-hour dry aged Italian provolone cheese pan fried with almonds, oregano and honey
£9.00

CURED ORGANIC SALMON

Cured in maté tea, sugar, salt and dill for 12 hours and served with Torrontés pickled vegetables
£12.95

CHORIZO SAUSAGE

Our very own Argentine chorizo, a combination of pork and beef, served on a grilled Romero pepper
£8.00

SAUSAGE PLATTER

Argentine chorizo, chorizo picante, pinchos and morcilla
£19.95

SALADS

BURRATA AND COPPA SALAD

Wild rocket, figs and olive oil
£12.50

PICKLED VEGETABLE SALAD

Baby courgettes, carrots, fennel, peppers with fresh tomatoes, cucumber and English ricotta cheese
£10.50

DUO OF ROASTED BEETS SALAD

A light salad with yoghurt dressing, ricotta salata, garlic crisps and cress salad
£7.00

BEEF

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

BIFE DE CUADRIL

225g £15.45

300g £19.45

LOMITO PICANTE

The fillet of the cuadril infused with chilli

250g £18.70

PICAÑA

Top of the cuadril

300g £21.95

CHORIZO

SIRLOIN

Tender yet succulent with its strip of juicy crackling

BIFE DE CHORIZO

300g £24.15

400g £29.15

CHURRASCO DE CHORIZO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil

300g £25.80

500g £41.70

ASADO DE CHORIZO

Marinated in ají molido, smoked garlic, parsley and olive oil

2kg £127.55

Allow 35 minutes cooking time

SPECIAL CUTS

ENTRAÑA FINA

Succulent marbled skirt, marinated in smoked garlic, ají molido, parsley and olive oil

300g £22.15

MEDIA LUNA DE VACÍO

Tender flank steak marinated in parsley, garlic and olive oil

400g £29.95

GAUCHO TASTING PLATE

A taste of three of our most popular cuts in chorizo, vacío and entraña fina

450g £34.35

ANCHO

RIB-EYE

Delicately marbled throughout
for superb, full bodied flavour

ANCHO MEDALLIONS

225g £18.20

BIFE DE ANCHO

300g £22.65

400g £28.20

TAPA DE ANCHO

The top of the ancho

300g £22.95

TIRA DE ANCHO

Spiral cut, slow grilled
with chimichurri

500g £34.80

CINTA DE ANCHO

Spiral cut, slow grilled
with chimichurri

800g £64.65

TRIO OF MEDALLIONS

The most tender and lean cuts of
lomo, ancho and lomito cuadril

300g £27.20

LOMO

FILLET

Lean and tender with
a delicate flavour

MEDALLION

Eye of the lomo

225g £27.45

BIFE DE LOMO

300g £33.20

CHURRASCO DE LOMO

Spiral cut, marinated for
48 hours in garlic, parsley
and olive oil

400g £44.45

CHATEAUBRIAND

Centre cut lomo, slow grilled

450g £54.05

GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg £96.60

MAINS

PORK MATAMBRE

Marbled ibérico pork served with fresh watercress and Malbec mustard
£19.95

LOMO A LA MILANESA

Tenderised fillet rubbed in chilli, parsley and coated in breadcrumbs
£18.95

GAUCHO BURGER

A blend of our four cuts of beef with smoked bacon, Bermondsey Frier cheese, brioche bun, chipotle chutney, roasted onion mayonnaise and chips
£15.50

SALT BAKED CORN FED CHICKEN

Salt baked and infused with chimichurri butter. With roasted garlic and grilled lemon
Half £17.95
Whole £34.00

SHIITAKE MUSHROOMS AND PECORINO SARDO RISOTTO

Arborio rice, carrots, olive oil and chives
£14.50

GRILLED LAMB CUTLETS

Aubergine caviar with tomato, black olive & pine nut salsa
£23.95

CRAB SPAGHETTI CHITARRA

White crab, Torrontés, datterino tomatoes, coriander and lemon
£18.95

MONKFISH MOQUECA

South American-style rice with pineapple, shrimp and coconut sauce
£25.95

SIDES

CHIPS

Finished with deep fried thyme
£4.00

SWEET POTATO CHIPS AND CHORIZO

Twice cooked with parsley
£5.00

DOMINO POTATOES

Confit in butter, garlic
and rosemary
£4.00

BLACK QUINOA TAMAL SALTEÑO

Risotto-style quinoa cooked in
vegetable stock. Carrots,
peppers, onion, mushrooms
and goat's cheese
£5.00

HUMITA SALTEÑA

Originating from Salta, Argentina.
Served in a corn husk with roasted
pumpkin and sweetcorn
£4.25

SPINACH

Sautéed with garlic, olive oil
and lemon
£4.50

ASPARAGUS

Grilled with pan fried quail's egg
and parmesan
£6.00

SAUTÉED OYSTER MUSHROOMS

Shallots and garlic
£5.00

TOMATO SALAD

A selection of Italian tomatoes
with capers, lemon zest, chives
and olive oil
£5.00

MIXED SALAD

Black olives, carrots, red onion and
tomatoes in a shallot vinaigrette
£5.00

BABY GEM SALAD

Lettuce and toasted almonds
with mayonnaise vinaigrette
£5.00

SAUCES

PEPPERCORN

£2.95

BÉARNAISE

£2.95

MUSHROOM

£2.95

SMOKED GARLIC HOLLANDAISE

£2.95

DESSERTS

CHOCOLATE TRUFFLE PETIT FOURS

Whisky, coffee, salt, chilli and orange

£3.95

CARAMEL FLAN

Coconut crumble and caramel sauce

£6.50

Recommended wine:

Zuccardi Tardío Torrontés

75ml £4.65

MERINGUE, MASCARPONE AND BERRY ROULADE

Lemon curd, Freggo strawberry sorbet, blackberries and blueberries

£7.00

Recommended wine:

Sparkling Torrontés Familia Schroeder Deseado

125ml £7.65

PEACH AND APRICOT CRUMBLE

Pumpkin seeds, honey and Jersey cream

£8.00

Recommended wine:

Late Harvest Gewürztraminer Luigi Bosca

75ml £6.65

SALTED DULCE DE LECHE AND MACADAMIA CHEESECAKE

Dulce de leche

£9.25

Recommended wine:

Torrontés Licoroso Parral de los Monjes

75ml £3.75

CHOCOLATE AND ORANGE CAKE

Freggo white chocolate ice cream, oranges and chocolate sauce

£8.50

Recommended wine:

Late Harvest Torrontés El Porvenir de los Andes

75 ml £8.25

DON PEDRO

Whipped ice cream with whisky

£9.95

DESSERT SAMPLER

Chocolate and orange cake, salted dulce cheesecake, and peach and apricot crumble

£14.95

FREGGO

An assortment of Argentine ice cream and sorbets

£7.50

CHEESES

A selection of British and Irish cheeses including:

LITTLE STAWLEY

An exclusive cheese made for Gaucho. Unpasteurised goat's milk, traditional rennet, made by Caroline and Will Atkinson in Somerset

MONTGOMERY'S CHEDDAR

Unpasteurised cow's milk, made by Jamie Montgomery and Steve Bridges, Manor Farm, Somerset

STINKING BISHOP

Pasteurised cow's milk, made by Charles Martell, Laurel Farm, Gloucestershire

CROZIER BLUE

Pasteurised sheep's milk, made by Louis and Jane Grubb, Fethard near Cashel, County Tipperary

All served with Malbec & Torrontés paste and oat cakes

3 cheeses £7.95

4 cheeses £10.25

5 cheeses £12.50

LATE HARVEST WINES

EL PORVENIR DE LOS ANDES

2011 'Laborum' Torrontés
Cafayate, Salta
Glass 75ml £8.25
Bottle 500ml £54.60

PARRAL DE LOS MONJES

Torrontés Licoroso
Santa María, Catamarca
Glass 75ml £3.75
Bottle 750ml £37.80

ZUCCARDI

2012 'Tardío' Torrontés
Santa Rosa, Mendoza
Glass 75ml £4.65
Bottle 500ml £30.95

LUIGI BOSCA

2010 Gewürztraminer
Maipù, Mendoza
Glass 75ml £6.65
Bottle 500ml £44.10

ZUCCARDI

2008 'Malamado' Malbec
(Port-style)
Maipù, Mendoza
Glass 50ml £4.45
Bottle 750ml £55.65

FAMILIA SCHROEDER

'Deseado' NV Sparkling
Sweet Torrontés
San Patricio del Chañar,
Neuquén, Patagonia
Glass 125ml £7.65
Bottle 750ml £38.35

All prices include VAT
Service charge is not included; however,
a discretionary 10% will be added to parties
of six persons or more

Some dishes may contain nuts