

APERITIVO

NOBLE CUP

Wild Turkey 101 whiskey, churned over crushed ice with mint and sugar
£7.50

BRAMBLE

Hayman's gin, Merlet Crème de Mure and sweetened citrus
£9.50

JIM'S MARY

Jim Beam Double Oak and smokey bloody mary mix
£9.50

TANQUERAY NO. TEN

Grapefruit, orange and lime, floral chamomile, juniper and a hint of white pepper, Fever Tree tonic
£10.50

STARTERS

CLASSICS

EMPANADAS Minimum of two per order
Choose between beef, humita or sun dried tomato and mozzarella
£4.50 each
£19.95 selection of six

BURRATA SALAD

Burrata with avocado puree, heirloom tomatoes and pistachio vinaigrette
£11.50

SAUSAGE BOARD

Pinchos, chorizo and morcilla served with romesco sauce. Ideal for sharing
£19.95

BAKED PROVOLETA

Caramelised onions, ají molido, oregano and sourdough toast
£7.95

NUEVO

SWEETBREAD

Glazed sweetbread with a veal jus, causita puree, ají amarillo and plantain chips
£8.95

SEARED SCALLOPS

Two king scallops, served in the shell with blood pudding, spiced orange butter, charred orange, chorizo crumble and nasturtium
£15.95

CURED PATAGONIAN RED PRAWN TIRADITO

Pickled cucumber, salsa verde, whipped crème fraîche
£15.50

TUNA & PALMITO CEVICHE

Tuna, charred palmito, grapefruit, coriander, pomegranate and popping yuzu pearls
£13.50

MAINS

CLASSICS

THE GAUCHO BURGER

Bacon, onion two ways, pepper mayo and Guindilla chilli served with chips
£14.50

WILD MUSHROOM TAGLIATELLE

Eyrngii and enoki mushrooms, wild mushroom dust, torrontés cream, tarragon and raw yolk
£16.50

SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar. Simply served with roasted garlic and lemon
£17.95

BYOB

We are inviting guests who dine with us on Mondays on an ongoing basis to bring their own wine or Champagne of any size, to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

NUEVO

PORK BELLY

Slow cooked, five spiced pork belly with apple cider puree, sautéed eyrngii mushrooms and chicharrón crumb
£21.00

PEARL BARLEY ARRABBIATA

Grilled courgette, artichoke heart, Peruvian olive and cipolline onion and cherry tomato
£16.95

GRILLED SWORDFISH

Mixed bean cassoulet, palourde clams and grilled lemon
£24.50

Terms and conditions can be found on our website. We promote responsible drinking in all of our restaurants.

THE BEEF

Our steaks come from premium Black Angus cattle, bred in Argentina at hand-selected farms, reared by our partners, who we have worked with for many years. Grazing on seventeen different types of grass from the Pampas provinces of Argentina, our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil.

CLASSICS

CUADRIL

RUMP
The leanest cut with a pure, distinctive flavour

250g £16.95
300g £19.95
400g £26.95

ANCHO

RIBEYE
Delicately marbled throughout for superb, full-bodied flavour

300g £26.50
400g £33.00

CHORIZO

SIRLOIN
Tender yet succulent with a strip of juicy crackling

250g £22.50
300g £26.50
400g £33.00

LOMO

FILLET
Lean and tender with a delicate flavour

225g £30.50
300g £37.00
400g £48.00

SPECIAL CUTS

PICAÑA

Top of the cuadril
300g £23.00

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri
500g £40.50
800g £63.00

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil
300g £28.50
500g £40.00

COLITA DE LOMO

Spiral cut tender fillet tail
300g £33.95

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil
400g £49.50

FOR GLUTTONY OR SHARING

CHATEAUBRIAND

Centre cut of lomo, slow grilled
450g £60.00
700g £87.50

THE GAUCHO SAMPLER

Cuadril, Chorizo, Ancho and Lomo
1.2kg £99.50

TOPPINGS

Stilton £1.50
Fried egg £1.50
Truffle and black pepper butter £1.50
Pan fried black pudding £4.95
Gambas – four grilled Argentine red prawns with churrasco dressing £8.95

SAUCES £3.00

Peppercorn
Béarnaise
Mushroom
Blue cheese hollandaise
Red Wine Jus

ALL SIDES £5.00

TENDERSTEM BROCCOLI

Sautéed broccoli, red jalapeño oil and sumac popcorn

SPINACH

With garlic and lemon

MUSHROOM CONFIT

Beef dripping, garlic, chilli and thyme

TOMATO SALAD

Heirloom tomatoes, dressed with aromatic oregano

MASHED POTATOES

Truffle butter

HUMITA SALTEÑA

Served in a corn husk with sweetcorn and mozzarella

CHIPS

Thyme salt

SWEET POTATO

Baked sweet potato, spiced chimichurri

GAUCHO SET MENU

12–7PM

Two courses - £21.00 | Three courses - £24.50

STARTERS

EMPANADA

Choose one
Beef, humita or sun dried tomato and mozzarella.
Served with a dressed salad and fresh tomato salsa

BAKED PROVOLETA

Caramelised onions, ají molido, oregano and sourdough toast

ECUADORIAN CEVICHE

A Gaucho classic. Shrimp, avocado and a spicy citrus roast pepper and tomato sauce

MAINS

All steaks are served with chips or rocket and kale salad and your choice of peppercorn, mushroom, béarnaise, blue cheese hollandaise or red wine jus

CUADRIL

225g
Rump. The leanest cut with a pure distinctive flavour

LOMO

225g (£6 supplement)
Fillet. Lean and tender with a delicate flavour

HALF SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar, served with rocket and kale salad

CHORIZO

225g
Sirloin. Tender yet succulent with a strip of juicy crackling

ANCHO

300g (£6 supplement)
Ribeye. Delicately marbled throughout for superb, full-bodied flavour

POACHED SALMON SALAD

Pomelo, baby gem, coriander and sweet chilli

DESSERTS

AFFOGATO

Espresso, dulce de leche ice cream and shortbread crumble

CINNAMON CHURROS

Dulce de leche

LEMON TART

Toasted Italian meringue

ELECTRO BRUNCH

Every Saturday, 11–4pm

Electro Brunch Feast – £49.95 per person

Premium Electro Brunch – £59.95 per person

Imagine a fusion of cool beats, melodic tunes and bassy rhythms whilst you feast your way through our new brunch menu. All dishes and beverages are included in the price for two hours from the time of seating, so indulge yourself. Book online in advance.

SUNDAY ROAST

£20.00

Our roast sirloin of beef is served with roast potatoes and unlimited Yorkshire puddings, cooked in beef dripping. Accompanied by carrots tossed in churrasco marinade and broccoli. Served with a red wine gravy.

We can't guarantee roasts beyond 6.00pm.

GAUCHO | AN EXCITING NEW CHAPTER

As we approach our 25th Anniversary in 2019, Gaucho has evolved and entered a new, exciting era, complete with new owners, a highly skilled, determined new management team and strong direction, with a brand new set of menus to match. This year will see some of our restaurants go under major renovations in our new, Latin American style, which we know you will love. Our new (Argentine) executive chef carries an impressive background under his chef's hat, including Michelin starred restaurants as well as stints at Nobu, Sushisamba, Rosewood London and The Lanesborough.

EVENTS AND PRIVATE DINING

We have twenty private dining rooms across sixteen restaurants in London, Leeds, Manchester, Birmingham and Edinburgh, with multiple, flexible event spaces for use across our collection. Our restaurants, bars, mezzanines and private spaces can be used for any type of event whether that be a breakfast, a product launch, business dinner, anniversary or a birthday. Our experienced teams can offer suggestions, and help you with bespoke arrangements.

For group dining and event enquiries, please contact our events team on 020 7925 3909 or via events@gauchorestaurants.com. Based on our most popular dishes, we have created a selection of group dining menus, bookable in advance including:

CLASSIC

Three courses for £40.00 per person

SHARING

Three courses for £55.00 per person

SIGNATURE

Three courses for £65.00 per person

FEAST

£75.00 per person

ONLINE WINE SHOP

Visit our online wine shop to stock up on your favourites or send a gift to a colleague or loved one. With a hand-selected selection of wines at all different price points, cases of six can be ordered at the touch of a button via www.gauchorestaurants.com.

VISIT OUR OTHER RESTAURANTS

Broadgate • Canary • Chancery Lane • Charlotte Street • City • Hampstead • The O2 • Piccadilly • Richmond
Sloane • Smithfield • Tower Bridge • Birmingham • Leeds • Manchester • Edinburgh

FOLLOW US ON SOCIAL

  @gauchogroup #gauchorestaurants