

GAUCHO



Our Story

A cultural blend of Mediterranean and indigenous cooking, Argentine food has a distinctly European heritage. Early explorers brought with them cattle, poultry and vegetables in their provisions integrating with the local ingredients. Even the quintessentially Argentine dish, the empanada, was a gift from Spain - a beef and vegetable filled pastry, baked in the oven and eaten as a snack or starter for any meal.

The expansive landscape of the country holds delights of its own in the rich grasses of the Pampas, ideal for cattle grazing and providing Argentina's most famous contribution to world cuisine, beef.

Chorizo, lomo, cuadril or ancho – however you like your steak cut, there's only one way to cook it and that's over an open flame. From the smoky campsite of the gauchos to the kitchens of the most sought after restaurants and chefs, the asado (barbecue) is a permanent fixture on their menu. Eaten with friends and family, the traditional Sunday asado can feature anything from sweetbreads to sausages, beef ribs to offal – but it's the steak that remains the star of the show. Served hot and directly from the flames, sprinkled with salt, topped with chimichurri and served with a glass of Malbec.

Gaucha restaurants celebrate a milestone 25th anniversary this year, having matured into a much-loved collection of special places to eat, known for the finest Argentine steak and wine in the UK with locations all across London and in Leeds, Manchester, Edinburgh and Birmingham. This Spring menu features interpretations of dishes which have been loved across the company for many years and are considered classics. Our new Argentine Executive Head Chef, Max Castaldo, has also introduced a selection of dishes which are a reflection of the innovation and creativity now inspiring a new generation of chefs and emerging restaurants celebrated across Latin America.

Spring Set Lunch Menu

12-7PM

Two courses £23.00 | three courses £26.00

STARTERS

EMPANADA (choose one)
Beef, humita, [V](#) sun-dried tomato
and mozzarella [V](#)

CURED TROUT [G](#)
Burnt grapefruit, apple, citrus
dressing

ROASTED SWEET POTATO SALAD [V](#) [G](#)
Red onion, glazed figs, goats curd,
yoghurt dressing

MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

CUADRIL 200g [G](#)
RUMP

ANCHO 250g (£5 supplement) [G](#)
RIBEYE

PAN SEARED BREAM [G](#)
Pickled fennel, dill

CHICKEN MILANESE
Fried egg, rocket, parmesan

SPRING RISOTTO [V](#)
Asparagus, peas, chimichurri

DESSERTS

LEMON TART [V](#)
Toasted Italian meringue

AFFOGATO [V](#)
Espresso, dulce de leche ice cream,
shortbread crumble

DULCE DE LECHE FLAN [V](#)
Coconut crumble, meringue

Aperitivo

WHITE NEGRONI

Tanqueray No.10 gin, Italicus Bergamot liqueur and Martini Bianco vermouth
£9.00

BLOOD ORANGE PALOMA

Casamigos Blanco tequila, Grand Marnier orange liqueur, blood orange and pineapple
£11.50

TÍO

Aperol, St-Germain elderflower liqueur, Cîroc vodka and citrus
£8.50

GRAPEFRUIT MARTINI

Belvedere grapefruit vodka and Cocchi Americano rosa aperitif
£12.00

Starters

BEETROOT TARTARE ^V

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing
£8.50

CORN SALAD ^V

Edamame, feta, cherry tomato, lemongrass vinaigrette
£7.50/£14.00

TUNA CEVICHE ^G

Charred palmito, pomegranate, grapefruit, coriander, popping yuzu pearls
£13.50

BURRATA SALAD ^V

Avocado puree, heirloom tomato, pistachio vinaigrette
£11.50

EMPANADAS

(minimum of two per order)
Beef, humita ^V or sun-dried tomato and mozzarella ^V
£4.50 each

YELLOWTAIL TIRADITO

Truffle mayo, yuzu soy pearls, panko crumb
£12.50

BIG SAUSAGE BOARD

Morcilla and chorizo selection, romesco sauce
£20.00

SEARED SCALLOPS

Black pudding and chorizo crumb, spiced orange butter
£13.50

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.

CUADRIL ^G

RUMP
The leanest cut with a pure, distinctive flavour

225g £15.00
300g £20.00
400g £27.00

ANCHO ^G

RIBEYE
Delicately marbled throughout for superb, full-bodied flavour

300g £27.00
400g £33.50
500g £39.00

CHORIZO ^G

SIRLOIN
Tender yet succulent with a strip of juicy crackling

300g £27.00
400g £33.50
500g £39.00

LOMO ^G

FILLET
Lean and tender with a delicate flavour

225g £30.50
300g £37.50
400g £48.00

PICAÑA ^G

Top of the cuadril
300g £23.00

TIRA DE ANCHO ^G

Spiral cut, slow grilled with chimichurri

500g £40.00
800g £63.00

CHURRASCO DE CHORIZO ^G

Spiral cut, marinated in garlic, parsley and olive oil

300g £28.50
500g £40.00

COLITA DE LOMO ^G

Spiral cut tender fillet tail
300g £34.00

CHURRASCO DE LOMO ^G

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

FOR GLUTTONY OR SHARING

CHATEAUBRIAND ^G

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

THE GAUCHO SAMPLER ^G

Cuadril, chorizo, ancho and lomo
1.2kg £99.50

Mains

CORN-FED CHICKEN BREAST

Carrot, ginger, humita puree, romesco sauce
£18.00

ARGENTINE BEEF BURGER

Monterey Jack, bacon, onion, peppered mayo, guindilla chilli pepper, chips
£16.50

ATLANTIC COD ^G

Quinoa, edamame, blood orange dressing
£21.00

WILD MUSHROOM TAGLIATELLE ^V

Eyngii and enoki mushrooms, Torrontés cream, tarragon, raw yolk
£16.50

IBÉRICO PORK ^G

Kombucha apple, Malbec mustard kohlrabi
£24.00

CHARRED AUBERGINE ^V

Chimichurri, roasted red onion, sundried and baked tomato, parmesan, smoked aubergine puree
£14.50

Sides and Sauces

SAUCES £3.00

Peppercorn ^G
Béarnaise ^V ^G
Blue cheese hollandaise ^V ^G
Chimichurri ^V ^G ^{Ve}

TOPPINGS

Fried egg £1.50 ^V ^G
Truffle and black pepper butter £1.50 ^V ^G
Grilled Argentine gambas, churrasco £9.00 ^G

SIDES £5.00

ASPARAGUS

Bacon crumb

MUSHROOM CONFIT ^G

Beef dripping, garlic, chilli

POTATO PUREE ^V ^G

Buttermilk, cream

SPINACH ^V ^G ^{Ve}

Garlic, lemon

HEIRLOOM TOMATO SALAD ^V

Oregano dressing

CHIPS ^V ^G ^{Ve}

Thyme salt

MAC & CHEESE ^V

Provolone, parmesan

HUMITA ^V

Sweetcorn, mozzarella, pine nuts, goats curd

BYOB

Guests who dine with us on a Monday are invited to bring their own wine or champagne to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

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

^{Ve} Denotes the vegan options

^V Denotes the vegetarian options

^G Denotes our gluten-free options

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances we are happy to provide you with any allergen information you need.

Desserts

COCONUT TRES LECHE V | G

Coconut flourless cake,
pear sorbet
£7.50

DON PEDRO V | G

Whipped ice cream,
walnuts, rum
£9.50

CHEESE SELECTION V

Cryer & Stott cheeses, apple cider chutney,
oat cakes
One £8 | two £10 | three £13

CHOCOLATE GANACHE V | G

Caramelised banana, honeycomb,
banana ice cream
£8.00

SALTED DULCE DE LECHE CHEESECAKE V

Toasted marshmallow
£9.50

FRUIT MEDLEY V | G | Vg

Compressed melon, coriander, mango,
chilli, mint, blood orange granita
£6.50

ARGENTINE ICE CREAM V | G

Selection of flavours
£5.00

ELECTRO BRUNCH

Every Saturday, 11–4pm
Electro Brunch Feast
Premium Electro Brunch Feast

Broaden your brunching horizons with our Electro Brunch— enjoy a Latin twist on the standard fare accompanied with the best, curated house music from a selection of the hottest DJs. Expect a table overflowing with unlimited food and drink. Sit back and enjoy our signature salt beef, eggs benedict and smooth beats, 'Choripan' and chillout vibes all served up with an epic line-up of free-flowing cocktails. Gather the gang and join our Electro Brunch.

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 and are only available in those restaurants which are open on Sundays.

ONLINE WINE SHOP

A curated selection of our wines are available on our website through our unique online wine store, so now you can have your favourite wine sent to your home or as a gift to a friend, colleague or loved one.

GAUCHO BOX AT THE 02

We offer unique dinner and show experiences for events and concerts at the 02 Arena in our own branded box. The box can accommodate up to 24 guests. For more information or to enquire please contact the restaurant directly.

Dessert Cocktails

THE ANTICA

Zacapa 23 rum, Ysabel Regina
and walnut bitters
£12.00

EL PRESIDENTE

Santa Teresa 1796 rum, Noilly Prat
dry vermouth, Cointreau and
Chambord liqueurs
£12.50

BUTTERSCOTCH BON BON

Ketel One vodka, butterscotch schnapps,
limoncello, lemon juice and vanilla sugar
£9.00

Dessert Wine

DULCE' AMALAYA

Cafayate, Salta, Torrontés, Riesling 2013

£4.50 75ml

LUIGI BOSCA 'GRANOS NOBLES'

Maipu, Mendoza, Gewurztraminer NV

£8.00 75ml

ROYAL TOKAJI ASZU 5 PUTTONYOS

Hungary, Tokaj 2013

£15.00 75ml

DOMINGO MOLINA 'HERMANOS' CAFAYATE

Salta, Torrontes 2016

£6.50 75ml

PETIT GUIRAUD SAUTERNES

France, Semillon, Sauvignon 2016

£10.00 75ml

MOSCATEL ORO

Spain, Torres Floralis, Penedes 2017

£6.50 75ml

Coffee and Tea

COFFEE

Americano, espresso single or double
latte and cappuccino

£3.50/£4.00

CAMELLIA'S TEA

Dragonwell, Earl Grey, Breakfast, Digestif Blend,
Jasmine, Orange or Yerba Mate

£4.00

IRISH COFFEE

Slane or Glenfiddich 12YR

£10.00

FRENCH COFFEE

Courvoisier V.S.O.P

£10.00

CARIBBEAN COFFEE

Mount Gay black barrel

£10.00



