

## A LA CARTE MENU

**GAUCHO**

## ARGENTINE BEEF BAR

These dishes are exclusively available in this restaurant and are taken from our Beef Bar menu which offers an intimate counter dining experience for up to four guests

### CUADRIL CARPACCIO 237kcal

Juniper and mustard cure, smoked in yerba mate tea and finished with miso chimichurri  
£11.50

### LOMO TIRADITOS 187kcal

Green horseradish mayonnaise, leche de tigre, watermelon radish, chilli infused oil and crispy onion  
£11.50

### STEAK TARTARE 485kcal

Sirloin, palm heart emulsion, slow cooked duck egg, cracker  
£11.50

### SAMPLER 520kcal

Choose three dishes from the beef bar to sample in a smaller size  
£16.75

## STARTERS

### BREAD 688kcal £5.00

Sourdough bagetini, pan de bono, chimichurri with butter

### SHRIMP CEVICHE 305kcal £9.75

Picante rojo, avocado, arepa bread

### STEAK TARTARE 485kcal £11.00

Sirloin, palm heart emulsion, slow cooked duck egg, cracker

### SEARED DIVER SCALLOPS 277kcal £18.50

Nduja butter, Aguachilli verde, lemon crumb

### TUNA TIRADITO 145kcal £14.00

Coconut milk dressing, lime, plantain crisp

### BIG SAUSAGE PLATTER 1438kcal £20.00

Morcilla and chorizo selection, picante rojo, lemon aioli (to share)

### BEETROOT CEVICHE 53kcal £8.00

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

### BURRATA 507kcal £13.50

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### SAUTÉED PRAWNS 430kcal £13.50

Spiced tomato sauce, pepper, onion, chilli, toasted sourdough bread

### EMPANADAS £6.00 each

(Minimum of two per order)

Beef 236kcal

Sweet potato & provolone 231kcal

Chicken & chorizo 234kcal

## MAINS

### KING MUSHROOM SALAD 629kcal

Watercress and herb salad with peas, broadbeans, spring onions, cherry blossom vinegar  
£17.50

### CHICKEN BREAST 930kcal

Lightly floured chicken breast, red grape agrodolce  
£22.00

### WHOLE GRILLED SEABASS 298kcal

Early harvest olive oil, herbs, lemon  
£25.00

### MARINATED PORK MATAMBRE 768kcal

Malbec jam, herb salad  
£26.50

### FILLET STEAK SALAD 587kcal

Watercress and herb salad, pea, spring onion, broadbean, yoghurt sauce  
£19.50

### BLACK TRUFFLE STUFFED

### GNOCCHI 1071kcal

Kale and chestnut pesto, sautéed porcini mushrooms, cream, parmesan  
£20.00

### PASTA ALLA NORMA 564kcal

Sautéed aubergine, spiced tomato sauce, vegan parmesan  
£16.50

### CLASSIC BURGER 1255kcal

100% Argentine beef patty served in a brioche bun with a cherry tomato jam, baby gem lettuce, onion, mayonnaise. Served with chips  
£18.50

## SUNDAY SESSIONS

The ultimate Sunday in Liverpool is at Gaucho. Indulge in our Sunday Roast, all accompanied by the best local live music talent and our unparalleled wine selection

Tuck into our roast sirloin of beef, served with seasonal vegetables, Yorkshire puddings, roast potatoes and lashings of gravy for £26.00. Due to its popularity, we recommend booking to avoid disappointment

## SUSTAINABLE STEAKS | All steaks include a side and sauce of your choice

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon neutral. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting reforestation projects in the Amazon, taking local people out of danger of modern-day slavery

### ANCHO

#### RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g £34.00 | 767kcal

400g £40.50 | 1020kcal

500g £45.00 | 1273kcal

### CHORIZO

#### SIRLOIN

Tender yet succulent with a strip of juicy crackling

225g £22.50 | 581kcal

300g £29.50 | 607kcal

400g £38.00 | 808kcal

500g £44.00 | 1009kcal

### LOMO

#### FILLET

Lean and tender with a delicate flavour

225g £36.00 | 321kcal

300g £43.50 | 426kcal

400g £57.00 | 566kcal

### CUADRIL

#### RUMP

The leanest cut with a pure, distinctive flavour

225g £19.50 | 287kcal

300g £25.00 | 381kcal

400g £32.00 | 505kcal

## SPECIALITY CUTS

### TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g £47.50 | 1415kcal

800g £70.00 | 2228kcal

### CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g £33.50 | 870kcal

500g £45.00 | 1296kcal

### CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g £57.50 | 787kcal

### COLITA DE LOMO

Spiral cut fillet tail

300g £41.00 | 426kcal

## GO BIG OR SHARE

### CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g £70.00 | 636kcal

700g £100.00 | 968kcal

### THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg £115.00 | 2162kcal

### TOP WITH A TREE £2.00

Top any steak with a 'tree' and we will plant a further sapling as part of our reforestation project



To find out more about our pledge, scan the QR code

## SIDES AND SAUCES

### SIDES

#### SAUTÉED BROCCOLI 222kcal £5.50

Confit garlic, roasted almond, lemon zest

#### TOMATO SALAD 80kcal £5.50

Cherry blossom vinegar, shallot, chive cress

#### OYSTER MUSHROOMS 395kcal £6.50

Mushrooms, butter, citrus and pepper emulsion

#### BUTTERED LETTUCE 255kcal £5.50

Served with pickled shallot, avocado and yoghurt dressing

#### TRUFFLE MAC

#### & CHEESE 494kcal £6.50

Truffle, mozzarella, taleggio, gruyere, lemon herb crumb

#### HUMITA 392kcal £6.00

Whipped cheese, ancho chilli oil

#### SPINACH 123kcal £5.50

Garlic, lemon

#### CHIPS 335kcal £5.50

Thyme salt

#### CREAMED MASHED

#### POTATO 668kcal £5.50

Milk, cream

#### INVISIBLE CHIPS £3.50

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time (donation - not actual chips)

### SAUCES

#### Firecracker chimichurri 180kcal £3.00

Chimichurri  239kcal £3.00

Peppercorn 37kcal £3.75

Béarnaise  293kcal £3.50

Blue cheese  260kcal £3.50

Smoked chipotle BBQ 78kcal £3.00

### TOPPINGS

Fried egg  123kcal £1.50

Nduja butter 205kcal £2.50

Truffle and black pepper butter 128kcal £2.50

Mustard onion  89kcal £2.50

Grilled Argentine gambas, churrasco 361kcal £8.50

Half lobster, garlic and herb butter 440kcal £22.50



### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill

## OUR STORY

### **The Gaucho food and wine menus are a reflection of modern Argentina.**

Our beef comes from Argentinian, premium Black-Angus cattle bred 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 – with everything they eat being 100% natural – our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil. As part of our commitment to becoming a net zero business and in the first project of its kind, we have worked with the Carbon Group to gather carbon emission data at our cattle farms in Argentina, empowering all farmers and ranchers to participate in and learn from the results. Alongside the production of beef, transport from farm to table is also being mapped, allowing us to have complete overview of the supply chain and carbon footprint of our beef offering, which through reforestation projects is now 100% carbon neutral in all our restaurants.

Ever evolving, both our food and wine are authentic and diverse (the largest selection of Argentinian wines outside of the country, as well as the recent addition of some of the finest global wines the world has to offer) and our service, second to none.

Our collection of restaurants in the UK has grown across London to cover the city, central and neighbourhood sites such as Hampstead and Richmond as well as restaurants in Leeds, Manchester, Birmingham, Liverpool, Glasgow and Edinburgh.

We aim to create experience beyond dining, with a unique and educated style. The affordable side of impressive.

Enjoy your time at Gaucho.