

# FOOD

## LUNCH MENU

2 COURSES £24.50

3 COURSES £27.50

12–6pm

## ELECTRO BRUNCH

£45 PER PERSON

EVERY SATURDAY

11am–3pm

## SUNDAY ROAST

2 COURSES £24.50

3 COURSES £27.50

Available all day

## STARTERS

### EMPANADAS

Choose a minimum of two from:

**Beef:** Hand-diced beef, red peppers, raisins, Spanish onions and cumin

**Sun-dried tomato and basil:**

Emmental, Cheddar and mozzarella

**Smoked ham and mozzarella:**

Shredded ham hock and mozzarella

£4.95 each

### 48-HOUR DRY-AGED

#### PROVOLETA

Pan fried with aji molido and oregano, served with plum tomato and basil bruschetta  
£9.95

### ROASTED PUMPKIN SALAD

Crumbled feta, pine nuts, watercress, with a mint and cumin yoghurt dressing  
£7.95  
£15.50

### CURED BEEF SALAD

Manchego, baby kale, red chicory, balsamic glaze  
£9.50  
£17.50

### CHOPPED CHICKEN LIVERS

Toasted sourdough, with an endive and shallot dressing  
£8.50

### CHORIZO SAUSAGE

Crushed chickpeas, smoked paprika, lime, coriander and roasted red onion  
£8.50

### BRAISED BEEF BACK RIBS

Glazed in hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled chillies  
£14.00  
£28.00

### SELECTION OF SPECIALIST HOMEMADE SAUSAGES

Choose from our selection of specialist homemade sausages

Chicken and cumin  
Pork and Jamón serrano  
Lamb and mint  
Beef and cranberry  
Spanish chorizo pincho  
Argentine chorizo  
4 sausages £19.95  
5 sausages £24.95  
6 sausages £29.25

### PAN-FRIED RISOTTO CAKE

Cucumber salad, black olive and basil tapenade  
£8.75

### TUNA TOSTADA

Traditional Latin American fried tortillas with tuna, sesame oil, fresh apple, coriander and aji amarillo sauce  
£11.50

### SCALLOPS SUCCOTASH

Roasted fresh corn, nduja, smoked paprika, fresh lime  
£17.50

### CRAYFISH CAUSITA

Red onion, celery, green olive, coriander mayonnaise with boiled egg  
£9.95

### POTTED SALT BEEF

Horseradish, thyme, served with caramelised onion chutney and toasted sourdough  
£9.50

### TUNA CEVICHE

With guacamole  
£13.75

*Recommended wine:*

*El Esteco 2016*

*Torrentés, 125ml £5.00*

### SCALLOP TIRADITOS

Soy and sesame vinaigrette, fennel, avocado and chilli  
£12.25

*Recommended wine:*

*Finca Sopenia 2015*

*White blend, 125ml £5.00*

### SEAFOOD SAMPLER

Crayfish causita  
Tuna ceviche  
Scallop tiraditos  
£16.95

*Recommended wine:*

*Luigi Bosca 'Corte G Blanco' 2015*

*White blend, 125ml £7.50*

## **MAINS**

### **PORK MATAMBRE**

Ibérico pork fed on a rich diet of acorns from the Iberian Peninsula, giving it a unique flavour

£19.95

### **BRAISED LAMB SHANK PIE**

Topped with parmesan potato purée and dressed watercress

£19.50

### **BUTTERNUT SQUASH RAVIOLI**

Spinach and parmesan cream

£19.50

### **CHESTNUT MUSHROOM AND TRUFFLE RISOTTO**

Wilted baby spinach

£16.95

### **GAUCHO BURGER**

A blend of our four cuts with smoked bacon, caramelised onions, provolone cheese, garlic mayonnaise and homemade ketchup. Served with chips

£16.50

Add a fried egg £1.75

### **OVEN-ROASTED SALMON**

Crushed potato and spiced corn bisque

£21.95

### **SALT BAKED CORN FED CHICKEN**

Infused with chimichurri butter, roasted garlic and grilled lemon

Half £19.25

Whole £35.95

### **LOMO A LA MILANESA**

Tenderised fillet steak coated with chilli and parsley breadcrumbs

£19.95

## **THE BEEF**

## THE BEEF

### LOMO

#### FILLET

Lean and tender with a delicate flavour

225g Medallions £30.45

300g £36.95

400g £47.95

500g £60.40

(From 600g)

Per 100g £11.30

### CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil  
400g £50.45

### GARNISHES £1.75

- Stilton
- Fried egg
- Anchovy butter

### ANCHO

#### RIB-EYE

Delicately marbled throughout for superb, full-bodied flavour

225g Medallions £19.95

300g £26.95

400g £32.95

500g £40.20

(From 600g)

Per 100g £7.65

### TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri  
500g £40.45

### GAMBAS SKEWERS

Four grilled Argentine red prawns with churrasco dressing  
£8.95

### CHORIZO

#### SIRLOIN

Tender yet succulent with its strip of juicy crackling

300g £25.45

400g £32.95

500g £40.20

(From 600g)

Per 100g £7.70

### CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil  
300g £28.45, 500g £39.95

### MARINADES £1.00

- Chimichurri
- Garlic, parsley and olive oil
- Ají molido, smoked garlic, parsley and olive oil
- Ají amarillo, red jalapeño chilli and olive oil

### CUADRIL

#### RUMP

The leanest cut with a pure, distinctive flavour

300g £20.45

400g £26.95

500g £33.40

(From 600g)

Per 100g £6.90

### LOMITO PICANTE

Ají amarillo, red jalapeño chilli and olive oil  
250g £20.45

### SAUCES £3.00

- Peppercorn
- Béarnaise
- Mushroom
- Blue cheese
- Red wine

## SPECIAL CUTS

Unique to Gaucho

### TASTING PLATE

Three of our most popular cuts – chorizo, vacío and entraña fina  
450g £37.45

### MEDIA LUNA DE VACÍO

Tender flank marinated in garlic, parsley and olive oil  
400g £32.45

### ENTRAÑA FINA

Succulent marbled skirt, marinated in ají molido, smoked garlic, parsley and olive oil  
300g £23.25

## SHARING

### CHATEAUBRIAND

Centre cut of lomo, slow grilled  
450g £59.75  
700g £87.45

### ASADO DE CHORIZO

Ají molido, smoked garlic, parsley and olive oil  
700g £54.45

### TAPA DE ANCHO

Top of the rib-eye  
300g £26.75

### PICAÑA

Top of the cuadril  
300g £22.95

### TRIO OF MEDALLIONS

The most tender and lean cuts of lomo, ancho and lomito de cuadril  
300g £31.45

### CINTA DE ANCHO

Spiral cut, slow grilled with chimichurri  
800g £69.95

### BEEF SAMPLER

Cuadril, chorizo, ancho and lomo  
1.2kg £99.50

## SIDES

£4.95

### GREENS & SALADS

#### SPINACH

With garlic and lemon

#### BROCCOLI

Soy and sesame vinaigrette

#### FRENCH BEANS

Shallots, garlic, ají molido and crumbled feta

#### HEIRLOOM TOMATO SALAD

Basil cress and shallots

#### MIXED SALAD

With soft herbs

#### ROCKET AND PROVOLONE SALAD

Red onion and aged balsamic

### CLASSICS

#### THIN CHIPS

Finished with chimichurri vinegar on request

#### FAT CHIPS

Hand-cut and twice cooked

#### MASHED POTATOES

Finished with chives

#### HUMITA SALTEÑA

Served in a corn husk with sweetcorn and mozzarella

#### BUTTON AND CHESTNUT MUSHROOMS

Confit in beef fat, garlic, chilli and thyme

### SHARING

£9.95

#### RATATOUILLE

Aubergine, courgette, shallot, fennel, tomato, ají molido and thyme

#### WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

#### OVEN BAKED GNOCCHI

Truffle sauce

## DESSERT AND CHEESE

### MILK CHOCOLATE AND PRALINE MOUSSE

Biscotti and toasted hazelnuts  
£8.95

*Recommended wine:*

*El Porvenir de Cafayate 'Laborum' 2014*

*Late harvest Torrontés, 75ml £9.25*

### FREGGO

**Argentine ice cream:** Vanilla, dulce de leche, chocolate  
**Sorbet:** Malbec, strawberry, lemon  
£2.75 per scoop

### DON PEDRO

Whipped ice cream and walnuts with a choice of:

Jameson whiskey £7.95

El Dorado 12yr rum £17.95

### BANANA MESS

Coconut cream, dulce de leche, honeycomb  
£7.25

*Recommended wine:*

*Amalaya 'Dulce' 2013*

*Torrontés/Riesling, 125ml £6.00*

### DULCE DE LECHE

#### CHEESECAKE

Hot salted dulce de leche and toasted marshmallow  
£9.50

*Recommended wine:*

*Luigi Bosca 2015*

*Gewürztraminer, 75ml £7.50*

### CHOCOLATE TRUFFLES

£4.75

### APPLE AND MALBEC CRUMBLE

Ideal for sharing

£9.95

*Recommended wine:*

*Zuccardi 'Tardío' 2015*

*Torrontés, 75ml £4.95*

### COCONUT PANNA COTTA

Passion fruit and winter berries  
£8.95

*Recommended wine:*

*Familia Schroeder 'Deseado' NV*

*Sparkling sweet Torrontés, 125ml £8.25*

### DESSERT SAMPLER

Milk chocolate and praline mousse  
Banana mess  
Apple and Malbec crumble  
£15.95

### CHEESE

A selection of Cryer & Stott cheeses. Served with caramelised onion chutney and oat cakes

1 cheese £7.25

2 cheeses £9.75

3 cheeses £12.95

*Recommended wine:*

*Zuccardi 'Malamado' 2013*

*Malbec (Port-style)*

*Glass 50ml £4.75*

*Bottle 750ml £61.00*

## LATE HARVEST WINES

### AMALAYA 'DULCE' 2013

Torrontés/Riesling

1750m Cafayate, Salta

Glass 125ml £6.00

Bottle 750ml £37.50

### EL PORVENIR DE CAFAYATE

'LABORUM' 2014

Torrontés

1750m Cafayate, Salta

Glass 75ml £9.25

Bottle 500ml £59.50

(Single Vineyard)

### ZUCCARDI 'TARDIO' 2015

Torrontés

680m Santa Rosa, Mendoza

Glass 75ml £5.00

Bottle 500ml £34.25

### LUIGI BOSCA 2015

Gewürztraminer

800m Maipù, Mendoza

Glass 75ml £7.50

Bottle 500ml £48.00

(Single Vineyard)

### FAMILIA SCHROEDER

'DESEADO' NV

Sparkling Sweet Torrontés

250m San Patricio del Chañar,

Neuquén, Patagonia

Glass 125ml £8.25

Bottle 750ml £41.00

### ZUCCARDI 'MALAMADO' 2013

Malbec (Port-style)

800m Maipù, Mendoza

Glass 50ml £4.75

Bottle 750ml £61.00

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. Lunch menu is available until 4pm in Gaucho at the O2