

FOOD

Gluten-free

LUNCH MENU

2 COURSES £23
3 COURSES £26
12–6pm

ELECTRO BRUNCH

£45 PER PERSON
EVERY SATURDAY
11am–3pm

SUNDAY ROAST

2 COURSES £23
3 COURSES £26
Available all day

STARTERS

CRAYFISH CAUSITA

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

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

SCALLOPS SUCCOTASH

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

MAINS

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

CHORIZO SAUSAGE

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

PAN-FRIED RISOTTO CAKE

Cucumber salad, black olive and basil tapenade
£8.75

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

PORK MATAMBRE

Ibérico pork fed on a rich diet of acorns from the Iberian Peninsula, giving it a unique flavour
£19.95

CHESTNUT MUSHROOM AND TRUFFLE RISOTTO

Wilted baby spinach
£16.95

SIDES

£4.95

GREENS & SALADS

SPINACH

With garlic and lemon

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

SHARING

£9.95

RATATOUILLE

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

CLASSICS

THIN CHIPS

Finished with chimichurri vinegar on request

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

THE BEEF

LOMO

FILLET

Lean and tender with a delicate flavour

225g Medallions £29.95

300g £36.50

400g £47.50

500g £59.95

(From 600g)

Per 100g £10.50

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil
400g £49.95

ANCHO

RIB-EYE

Delicately marbled throughout for superb, full-bodied flavour

225g Medallions £19.50

300g £26.50

400g £32.50

500g £39.75

(From 600g)

Per 100g £7.25

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri
500g £39.95

CHORIZO

SIRLOIN

Tender yet succulent with its strip of juicy crackling

300g £24.95

400g £32.50

500g £39.75

(From 600g)

Per 100g £7.25

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil
300g £27.95, 500g £39.50

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

300g £19.95

400g £26.50

500g £32.95

(From 600g)

Per 100g £6.45

LOMITO PICANTE

Ají amarillo, red jalapeño chilli and olive oil
250g £19.95

GARNISHES £1.75

- Stilton
- Fried egg
- Anchovy butter

GAMBAS SKEWERS

Four grilled Argentine red prawns with churrasco dressing
£8.95

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

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 £36.95

MEDIA LUNA DE VACÍO

Tender flank marinated in garlic, parsley and olive oil
400g £31.95

ENTRAÑA FINA

Succulent marbled skirt, marinated in ají molido, smoked garlic, parsley and olive oil
300g £22.75

SHARING

CHATEAUBRIAND

Centre cut of lomo, slow grilled
450g £59.25
700g £86.95

ASADO DE CHORIZO

Ají molido, smoked garlic, parsley and olive oil
700g £53.95

TAPA DE ANCHO

Top of the rib-eye
300g £26.25

PICAÑA

Top of the cuadril
300g £22.50

TRIO OF MEDALLIONS

The most tender and lean cuts of lomo, ancho and lomito de cuadril
300g £30.95

CINTA DE ANCHO

Spiral cut, slow grilled with chimichurri
800g £69.50

BEEF SAMPLER

Cuadril, chorizo, ancho and lomo
1.2kg £99.00

DESSERT AND CHEESE

MILK CHOCOLATE AND PRALINE MOUSSE

Strawberry toasted hazelnuts
£8.95

Recommended wine:

El Porvenir de Cafayate 'Laborum' 2015
Late harvest Torrontés, 75ml £8.95

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 £9.95
El Dorado 12yr rum £17.95

BANANA MESS

Coconut cream, dulce de leche, honeycomb
£6.75

Recommended wine:

Zuccardi 'Tardío' 2014
Torrontés, 75ml £4.95

CHOCOLATE TRUFFLES

£4.75

COCONUT PANNA COTTA

Passion fruit and winter berries
£8.95

Recommended wine:

Familia Schroeder 'Deseado' NV
Sparkling sweet Torrontés, 125ml £7.95

CHEESE

A selection of Cryer & Stott cheeses. Served with caramelised onion chutney
1 cheese £7.00
2 cheeses £9.50
3 cheeses £12.50

Recommended wine:

Zuccardi 'Malamado'
Malbec (Port-style)
Glass 50ml £4.75
Bottle 750ml £59.50

LATE HARVEST WINES

AMALAYA 'DULCE' 2013

Torrontés Riesling
1750m Cafayate, Salta
125ml £5.95
750ml bottle £36.50

ZUCCARDI 'MALAMADO'

Malbec (Port-style)
800m Maipù, Mendoza
50ml £4.75
750ml bottle £59.50

ZUCCARDI 'TARDÍO' 2015

Torrontés
680m Santa Rosa, Mendoza
75ml £4.95
500ml bottle £33.50

LUIGI BOSCA 2015

Gewürztraminer
800m Maipù, Mendoza
75ml £7.25
500ml bottle £46.90

FAMILIA SCHROEDER 'DESEADO' NV

Sparkling sweet Torrontés
250m San Patricio del Chañar,
Neuquén, Patagonia
125ml £7.95
750ml bottle £39.95

EL PORVENIR DE CAFAYATE 'LABORUM' 2013/14

Late harvest Torrontés
1750m Cafayate, Salta
75ml £8.95
500ml bottle £55.95