

A LA CARTE MENU

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 menu features interpretations of dishes which have been loved across the company for many years and are considered classics. Our new Argentine Executive 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.

SET LUNCH MENU

12-7PM

Two courses £23.00 | three courses £26.00

STARTERS

TEMPURA COURGETTE FLOWER

Stuffed with Pisto, creamy pistachio pesto and orange honey

GRILLED ASPARAGUS

Smoked mayonnaise, pea shoots and cured egg yolk

EMPANADA (choose one)

Beef, humita,  sun-dried tomato and mozzarella 

MAINS

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

CHORIZO 250g

SIRLOIN

LOMO 200g (£6 supplement)

FILLET

PAN FRIED, BLACKENED

SEA TROUT 

Apple, fennel, celery salad, citrus dressing

CHICKEN MILANESE

Fried egg, rocket, parmesan

GREEN RISOTTO

Asparagus, peas, chimichurri

DESSERTS

YUZU MARINATED MIXED BERRIES

Whipped lime cream, raspberry meringue

AFFOGATO

Espresso, dulce de leche ice cream, shortbread crumble

DULCE DE LECHE FLAN

Coconut crumble

APERITIVO

ELDER 75

Tanqueray gin, St. Germain elderflower liqueur, lemon juice and Chandon sparkling Argentine wine
£9.50

NEGRONI

Ron Zacapa 23 rum, Campari, Belsazar Rose vermouth
£10.50

PEDRINO SPRITZ

Tanqueray N° TEN gin, Pedrino Sherry & tonic, fresh lemon and thyme
£10.50

RHUBARB BLUSH

Ketel One vodka, Chambord, egg white, lemon juice and rhubarb syrup
£11.00

STARTERS

BURRATA SALAD

Avocado puree, heirloom tomato, pistachio vinaigrette
£11.50

MIXED CORN SALAD

Red pepper, jalapeno, tomatoes, onions, nachos Arepa, citrus dressing, Aji Amarillo aioli
£9.00/£14.00

CITRUS CURED TUNA

Radish, avocado mousse, tomatoes with Aguachile dressing
£13.50



BEETROOT TARTARE

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing
£8.00

YELLOWTAIL TIRADITO

Truffle mayo, yuzu soy pearls, panko crumb
£12.50

EMPANADAS

(Minimum of two per order)
Beef, humita  or sun-dried tomato and mozzarella 
£5.00 each

BIG SAUSAGE PLATTER

Morcilla and chorizo selection, romesco sauce (to share)
£20.00

SEARED DIVER SCALLOPS

Pea and lemongrass purée and cured Lardo
£15.50

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

RUMP

The leanest cut with a pure, distinctive flavour

225g £15.00

300g £20.00

400g £27.00

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g £27.00

400g £33.50

500g £39.00

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g £27.00

400g £33.50

500g £39.00

LOMO

FILLET

Lean and tender with a delicate flavour

225g £30.50

300g £37.50

400g £48.00

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g £40.00

800g £63.00

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g £28.50

500g £40.00

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g £49.50

COLITA DE LOMO

Spiral cut tender fillet tail

300g £34.00

FOR GLUTTONY OR SHARING

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g £60.00

700g £87.50

GALICIAN RIBEYE

On the bone

1kg (to share) £100.00

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg £99.50

MAINS

ARGENTINE BEEF BURGER

Monterey Jack, bacon, onion,
peppered mayo, chips
£16.50

ATLANTIC COD

Quinoa, edamame, blood orange
dressing
£21.50

MARINATED RACK OF LAMB

Ají panca sauce
Half rack £40.00/full rack £80.00

CORN-FED CHICKEN BREAST

Carrot, ginger, humita purée,
£18.00

CHARRED AUBERGINE

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

PEA & MINT TORTELLONI

Garden vegetables and cucumber
consommé
£17.00

SIDES AND SAUCES

SAUCES £3.00

Peppercorn 
Béarnaise 
Blue cheese hollandaise 
Chimichurri 

TOPPINGS

Fried egg £1.50 
Truffle and black pepper butter £2.50 
Grilled Argentine gambas, churrasco £7.50 

SIDES £5.00

ASPARAGUS

Bacon crumb

SPINACH

Garlic, lemon

MAC & CHEESE

Provolone, parmesan

MUSHROOM CONFIT

Beef dripping, garlic, chilli

HEIRLOOM TOMATO SALAD

Oregano dressing

HUMITA

Sweetcorn, mozzarella,
chives

CREAMED MASHED POTATO

Milk, cream

CHIPS

Thyme salt

BYOB

Guests who dine with us on Mondays are welcome 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!

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

 Denotes the vegan options  Denotes the vegetarian options  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

DON PEDRO

Whipped ice cream,
walnuts, rum
£9.50

SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow
£9.50

FRUIT MEDLEY

Compressed melon, coriander, mango,
chilli, mint, blood orange granita
£7.00

COCONUT TRES LECHE

Coconut, flourless cake,
pear sorbet
£7.50

CHOCOLATE GANACHE

Caramelised banana, honeycomb,
banana ice cream
£8.50

ARGENTINE ICE CREAM

Selection of flavours
£5.00

CHEESE SELECTION

Cryer & Stott cheeses, apple cider chutney,
oat cakes
One £8 | two £14 | three £18

DESSERT COCKTAILS

ARGENTINE COFFEE

Ron Zacapa 23 rum, banana syrup,
fresh coffee shaken, dulce de
leche cream float
£10.00

BUTTERSCOTCH BONBON

Grey Goose vodka, butterscotch
schnapps, limoncello, lemon juice
and vanilla syrup
£10.50

BUENAS NOCHES

Bulleit Rye bourbon, Cynar, Noilly Prat
and cacao liqueur
£9.00

DESSERT WINES

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

AROUND THE RESTAURANTS

BEEF & BOTTLE

Gaucha Smithfield (located next to London's iconic meat market) has launched 'Beef and Bottle', bottomless beef and wine. Enjoy free flowing red, white and rosé wine, an ever-changing steak menu featuring different, delicious cuts of meat plus unlimited chips and chimichurri all for £70 per person, every Saturday from 7pm

.....

BOTTOMLESS CHAMPAGNE SUNDAYS

All day each Sunday, those of our restaurants which are open will serve bottomless Pommery Brut Royal Champagne for £50 per person. This offering is only available for a maximum of 90 minutes from the reservation/seating time. Please ask your server for more information

.....

GAUCHO PRIVATE SUITE AT THE O2

Our VIP suite is the ultimate way to enjoy all of the O2 arena's entertainment from the best seats in the house. You and your guests will be welcomed with a champagne reception in our restaurant private dining room before enjoying our renowned feasting menu accompanied by our cellar's finest wines. After which, you'll head to our exclusive suite to enjoy the performance with complimentary refreshments flowing-freely from your private bar.

For more information or to enquire please contact O2box@gauchorestaurants.com

.....

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.

.....

SUNDAY ROAST

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

.....

ELECTRO BRUNCH

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 every Saturday between 11am and 4pm. Sit back and enjoy our signature salt beef, eggs benedict and smooth beats, 'Choripan' and chill out vibes all served up with an epic line-up of free-flowing cocktails. Gather the gang and join our Electro Brunch.

.....

DOGGY SUNDAY

At Gaucha Hampstead each Doggy Sunday, we invite our favourite dog brands to take over our terrace to entertain all our four-legged guests. Join us on the first Sunday of every month with your furry friends.

.....

FILM CLUB

Join us for our unique film club, a series of immersive culinary cinema events where you eat and drink everything you see on the silver screen. Now, we're not just talking popcorn and pick 'n' mix, all the dishes and cocktails you'll enjoy have been inspired by the movies' most memorable, edible moments. Our unique eat-along experience features an eclectic mix of titles, from the best cult classics to award-winning new releases. Arrival time is 11.30am and the film starts at 12.

