A LA CARTE MENU
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.

Gaucho 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
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.

### 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 Nº 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

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**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
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
MUSHROOM CONFIT
Beef dripping, garlic, chilli
CREAMED MASHED POTATO
Milk, cream
SPINACH
Garlic, lemon
HEIRLOOM TOMATO SALAD
Oregano dressing
CHIPS
Thyme salt
MAC & CHEESE
Provolone, parmesan
HUMITA
Sweetcorn, mozzarella, chives

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
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

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  
Caramalised 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 GIURAUD 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
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.

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.

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 Gaucho 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.

AROUND THE RESTAURANTS

BEEF & BOTTLE
Gaucho 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 02
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

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