

**FOOD**

## STARTERS

### EMPANADAS

Choose a minimum of two from:

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

**Humita:**

Sweetcorn, provolone and chive

**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

### CHICORY SALAD

Coriander mayonnaise, apple, pomegranate and pecans  
£7.95  
£15.50

### LOMO CARPACCIO

Marinated tenderloin, provolone, baby kale, pine nuts and pumpkin seeds  
£9.95

### CHOPPED CHICKEN LIVERS

Toasted sourdough, with an endive and shallot dressing  
£8.50

### CHORIZO SAUSAGE

Chipotle bacon jam, coriander cress  
£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, tomato and basil  
Pork and honey  
Lamb Merguez  
Beef, piquillo pepper and chipotle  
Spanish chorizo pincho  
Argentine chorizo  
4 sausages £19.95  
5 sausages £24.95  
6 sausages £29.25

### SALMON NIÇOISE

Black truffle potato, cherry tomato, black olive, chimichurri and egg vinaigrette  
£10.95  
£21.95

### SCALLOPS SUCCOTASH

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

### TUNA TOSTADA

Traditional Latin American fried tortillas with tuna, sesame oil and sriracha mayonnaise  
£11.50

### SOFT SHELL CRAB CAUSITA

Red onion, coriander, smoked paprika mayonnaise, egg vinaigrette  
£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*

### SALMON TIRADITOS

Mango, passion fruit, pomegranate and aji amarillo  
£12.25

*Recommended wine:*

*Finca Sopenia 2015*

*White blend, 125ml £5.00*

### SEAFOOD SAMPLER

Soft shell crab causita  
Tuna ceviche  
Salmon 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

### **GRILLED LAMB RUMP**

Salsa Verde, asparagus, sugar snap peas, cherry tomato, chicory

£21.95

### **PEA AND MARJORAM RAVIOLI**

Petit pois, mint, watercress and parmesan butter sauce

£19.50

### **JERUSALEM**

#### **ARTICHOKE RISOTTO**

Baby kale

£16.95

### **GAUCHO BURGER**

A blend of our four cuts with chipotle bacon jam, provolone cheese, guacamole. Served with chips

£16.50

Add a fried egg £1.75

### **GRILLED SWORDFISH STEAK**

Marinated in citrus zest, aji molido and honey. Served with cucumber and coriander salsa

£21.95

### **SALT BAKED**

#### **CORN FED CHICKEN**

Infused with chimichurri butter, roasted garlic and grilled lemon

Half £19.50

Whole £36.50

### **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
- Salsa Verde

## 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  
400g £32.45

### ENTRAÑA FINA

Succulent marbled skirt  
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

Salsa Verde and toasted almonds

#### SUGAR SNAP PEAS

Shallots, garlic, ají molido and chopped mint

#### HEIRLOOM TOMATO SALAD

Basil cress and shallots

#### MIXED SALAD

With cucumber, sugar snap peas and spring onion

#### ROCKET AND KALE SALAD

Parmesan and pumpkin seeds

### 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

#### BRAISED PETIT POIS

Spanish chorizo, white wine, egg and coriander cress

#### WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

#### OVEN BAKED GNOCCHI

Truffle sauce

## DESSERT AND CHEESE

### ARGENTINE RICE PUDDING

Cinnamon and raisins  
£8.75

*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  
£2.95 per scoop

### DON PEDRO

Whipped ice cream and walnuts with a choice of:

Jameson whiskey £7.95

El Dorado 12yr rum £17.95

### MANGO MESS

Whipped cream and passion fruit  
£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 ELDERFLOWER CRUMBLE

Ideal for sharing  
£9.95

*Recommended wine:*

*Zuccardi 'Tardío' 2015*

*Torrontés, 75ml £4.95*

### COCONUT TRES LECHES

Dulce de leche, whipped cream and pecans  
£8.95

*Recommended wine:*

*Familia Schroeder 'Deseado' NV*

*Sparkling sweet Torrontés, 125ml £8.25*

### DESSERT SAMPLER

Mango mess  
Apple and elderflower crumble  
Coconut tres leches  
£16.50

### 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.