

FOOD

Gluten-free

STARTERS

SELECTION OF SPECIALIST HOMEMADE SAUSAGES

Choose from our selection of specialist homemade sausages:

Pork and apple
Chicken and tarragon
Beef and cranberry
Winter lamb
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

SWEET POTATO RISOTTO

Crème fraîche, lemon and ají molido
£16.95

SALT BAKED CORN FED CHICKEN

Infused with chimichurri butter, roasted garlic and grilled lemon
Half £19.25
Whole £35.95

CHORIZO SAUSAGE

Chipotle bacon jam, coriander cress
£8.50

WEDGE SALAD

Charred iceberg, red and yellow chicory with a stilton cheese dressing*
£7.95
£15.50

BEEF TAMALE

Soft polenta, slow cooked salt beef with apricots, raisins and veal stock, wrapped and steamed in a corn husk
£11.50

PORK MATAMBRE

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

GRILLED SWORDFISH STEAK

Crushed and smoked chickpeas and coriander cress
£21.95

SIDES

£4.95

GREENS & SALADS

SPINACH

With garlic and lemon

FRENCH BEANS

Shallots, garlic, thyme and rosemary

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

SHARING

£9.95

BRAISED PETIT POIS

Spanish chorizo, white wine, egg and coriander cress

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 £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
- Truffle and black pepper

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 jus

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

DESSERT AND CHEESE

ARGENTINE RICE PUDDING

Cinnamon and raisins
£8.75

Recommended wine:

El Porvenir de Cafayate 'Laborum'

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:
Bumbu rum £9.95
Roe & Co whiskey £12.50

CHOCOLATE AND PRALINE MOUSSE

Biscotti and hazelnut
£7.25

Recommended wine:

Zuccardi 'Tardío'

Torrontés, 75ml £4.95

CHOCOLATE TRUFFLES

£4.75

CHEESE

A selection of Cryer & Stott cheeses. Served with apple cider chutney
1 cheese £7.25
2 cheeses £9.75
3 cheeses £12.95
Recommended wine:
Zuccardi 'Malamado'
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' 2014/15

Torrontés
1750m Cafayate, Salta
Glass 75ml £9.25
Bottle 500ml £59.50
(Single Vineyard)

ZUCCARDI 'TARDIO' 2015

Torrontés
680m Santa Rosa, Mendoza
Glass 75ml £4.95
Bottle 500ml £34.25

LUIGI BOSCA 2016

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' 2014

Malbec (Port-style)
800m Maipù, Mendoza
Glass 50ml £4.75
Bottle 750ml £61.00