

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

Sun dried tomato and mozzarella:

Parmesan, Emmental and basil
£4.95 each

48-HOUR DRY-AGED PROVOLETA

Pan fried with ají molido, oregano, honey, spring onion and basil cress. Served with toasted sourdough
£9.95

WEDGE SALAD

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

A SELECTION OF CURED MEATS

Cannon & Cannon meats, caperberries, cornichons and parmesan wafers
£10.25

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 a sweet chipotle sauce, with fresh orange and spring onion
£14.00
£28.00

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

SPICED CORN SOUP

Roasted sweetcorn, crème fraîche ají molido, coriander cress and seared blood pudding
£10.95

SCALLOPS SUCCOTASH

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

BEEF TAMALE

Soft polenta, slow cooked salt beef with apricots, raisins, wrapped and steamed in a corn husk
£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
Torrentes, 125ml £5.00

STONE BASS TIRADITOS

Grilled corn, grapefruit, wasabi mayonnaise and coriander cress
£12.25
Recommended wine:
Finca Sopenia 2015
White blend, 125ml £5.00

SEAFOOD SAMPLER

Soft shell crab causita
Tuna ceviche
Stone bass 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

SLOW BRAISED LAMB SHANK

Sweet potato mash and watercress
£21.95

MUSHROOM AND SUNFLOWER RAVIOLI

Truffle cream and chive
£19.50

SWEET POTATO RISOTTO

Crème fraîche, lemon and ají molido
£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

Crushed and smoked chickpeas with coriander cress
£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

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

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

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

GARNISHES £1.75

- Stilton
- Fried egg
- Truffle and black pepper butter

GAMBAS SKEWERS

Four grilled Argentine red prawns with churrasco dressing
£8.95

PAN FRIED BLOOD PUDDING

£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 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

SIDES

£4.95

GREENS & SALADS

SPINACH

With garlic and lemon

BROCCOLI

Stilton and toasted almond

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

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'

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

CHOCOLATE AND PRALINE MOUSSE

Biscotti and hazelnut
£7.25

Recommended wine:

Zuccardi 'Tardío'

Torrontés, 75ml £5.00

DULCE DE LECHE CHEESECAKE

Hot, salted dulce de leche and toasted marshmallow
£9.50

Recommended wine:

Luigi Bosca

Gewürztraminer, 75ml £7.50

CHOCOLATE TRUFFLES

£4.75

WINTER BERRY CRUMBLE

Ideal for sharing

£9.95

Recommended wine:

Amalaya 'Dulce' 2013

Torrontés/Riesling, 125ml £6.00

BANANA AND COCONUT BREAD PUDDING

Shortbread and banana split ice cream

£8.95

Recommended wine:

Familia Schroeder 'Deseado' NV

Sparkling sweet Torrontés, 125ml £8.25

DESSERT SAMPLER

Chocolate and praline mousse
Winter berry crumble
Coconut and banana bread pudding
£16.50

CHEESE

A selection of Cryer & Stott cheeses. Served with apple cider chutney and oat cakes

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 £5.00

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

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.