

GAUCHO

You won't find our beef anywhere else.

At Gaucho the beef we serve is exclusive to us, and is sourced solely from the Pampas: an area of Argentine lowlands famous for its fertile soil.

Home to rivers flowing from the Andes and seventeen types of grass, the Pampas is the perfect terroir for rearing our distinctive beef. Every one of our steaks comes from Aberdeen-Angus cattle reared on this luscious grassland, so you'll always experience the taste of Argentina.

To ensure the highest quality meat, we remain closely involved with our farmers throughout. Our team of experts on the ground in Argentina have built relationships with some of the most accomplished beef farmers in the Pampas region, who now rear livestock exclusively for Gaucho.

The Gaucho, a nomadic horseman and folk hero on the Pampas is a man with assured skills in horsemanship who displays genuine passion and care for his livestock. The cows they breed enjoy a care-free and free-range lifestyle; roaming freely on the grassy plains of the Pampas.

Every cut of beef can be traced back to the farmer that reared the cow, so we know exactly where all our meat has come from. This commitment to quality allows us to produce the finest Argentine steak.

SHARING

Minimum of 4 guests

470AED per person

This informal and sociable menu brings you the sample dishes listed below for you to share with your friends and colleagues in true Argentine style.

STARTERS

EMPANADA SAMPLER

Beef:

Hand diced beef, red peppers, Spanish onion and ají molido

Provolone and onion:

Mozzarella, cheddar and oregano

Humita:

Creamed corn with basil and mozzarella

SEAFOOD SAMPLER

Scallops succotash

Roasted fresh corn, chilli, smoked paprika and fresh lime

Tuna ceviche

Guacamole and soy sauce

Salmon carpaccio

Grilled corn, grapefruit, wasabi mayonnaise and coriander cress

MAINS

Beef – 100g of each cut, served with chips, humita salteña and mixed salad with peppercorn sauce

LOMO

Fillet, lean and tender with a delicate flavour

CHORIZO

Sirloin, tender yet succulent with its strip of juicy marbling

ANCHO

Ribeye, delicately marbled throughout for superb, full bodied flavour

DESSERT

DESSERT SAMPLER

Trio of our signature desserts

TASTE OF ARGENTINA

Minimum of 2 guests

455AED per person for food set menu

570AED per person with wine pairing 

A luxury experience that takes you on an exciting journey exploring the unique flavours that combine to demonstrate the excellence of Argentine cuisine through the selection of some of Gaucho's finest dishes.

STARTER

BEEF CHORIZO SAUSAGE

Our own Argentinean recipe, served with crushed chickpeas, smoked paprika, lime, coriander and roasted red onion

Cabernet Sauvignon "Seleccion G"

Bodega Fabre 2017

Vistalba, Mendoza

MAIN

Beef - 100g of each cut, served with mixed salad, humita salteña and chips

CHURRASCO DE LOMO

Fillet, marinated for 48 hours in garlic, parsley and olive oil

Malbec "Seleccion G" Bodega Fabre 2017

Vistalba, Mendoza

CHORIZO

Sirloin, tender yet succulent with its strip of juicy marbling

Catena Malbec 2014

Luján de Cuyo, Mendoza

ANCHO

Ribeye, delicately marbled throughout for superb, full bodied flavour

Viña Patricia Malbec 2013

Lunlunta/Luján de Cuyo, Mendoza

DESSERT

MALBEC POACHED PLUMS

Orange compote, vanilla cream and shortbread crumble

Zuccardi 'Malamado'

Malbec (Port style)

Maipù, Mendoza

**Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu.*

DIETARY REQUIREMENTS

 Contains alcohol. Some dishes contain nuts

 Denotes the vegan options

 Denotes the vegetarian options

 Denotes our gluten-free options

STARTERS

BRAISED BEEF BACK RIBS

Glazed in a hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled jalapeños
90

BEEF CHORIZO SAUSAGE

Our own Argentinian recipe – crushed chickpeas, smoked paprika, lime, coriander and roasted red onion
75

TUNA CEVICHE

Lightly dressed in soy and sesame with ginger and red jalapeño. Finished off with fresh guacamole
85

SALMON CARPACCIO

Grilled corn, grapefruit, wasabi mayonnaise and coriander cress
85

LOBSTER TACOS

Coriander mayonnaise, red onion, iceberg lettuce and fresh lime
105

ARGENTINIAN KING PRAWNS

Oven-baked in a spiced garlic butter. Served with toasted brioche
95

BURRATA IN CARROZZA

Heirloom tomatoes, orange segments, crispy leeks and pesto
105

WATERMELON SALAD

Avocado, feta, chilli, mint, basil and toasted almonds with a lemon dressing
Starter 70
Main 135

48-HOUR DRY-AGED PROVOLETA

Pan fried with ají molido, oregano, honey, spring onion and basil cress. Served with toasted sourdough
75

SCALLOPS SUCCOTASH

Roasted fresh corn, chilli, smoked paprika and fresh lime
100

SIZZLING TUNA STEAK

Soy, sesame oil, chilli and spring onion dressing. Served with guacamole toast
Starter 95
Main 190

SHARING STARTERS

EMPANADAS

Choose a minimum of two from:

Beef: Hand diced beef, red peppers, raisins, Spanish onions and ají molido

Provolone and onion: Mozzarella, cheddar and oregano

Humita: Creamed corn with basil and mozzarella
35 each

SEAFOOD SAMPLER

Scallops succotash
Tuna ceviche
Salmon carpaccio
115

TACO PLATTER

Lobster taco
Braised beef rib taco
Tuna taco
120

SAUSAGE PLATTER ^{A}

A selection of beef chorizo, veal, chicken and lamb sausages with a Malbec and onion jus
150

THE BEEF

LOMO

FILLET

Lean and tender with a delicate flavour

225g Medallions 255

300g 345

400g 425

500g 540

(From 600g)

Per 100g 95

CHURRASCO DE LOMO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil

300g 365

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 265

400g 310

500g 380

(From 600g)

Per 100g 70

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g 425

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g 265

400g 310

500g 380

(From 600g)

Per 100g 70

CHURRASCO DE CHORIZO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil

300g 285

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

300g 230

400g 290

500g 360

(From 600g)

Per 100g 65

PICAÑA

Top of the cuadril

300g 240

STEAK ACCOMPANIMENTS

Select your perfect topping

MARINADES 10

- Chimichurri
- Garlic, parsley and olive oil
- Ají molido, smoked garlic, parsley and olive oil
- Ají amarillo, red jalapeño chilli and olive oil

GAMBAS SKEWER 70

Three grilled Argentine red prawns with churrasco dressing

FOIE GRAS 135

Pan seared in sherry vinegar

SAUCES 10

- Peppercorn
- Béarnaise
- Mushroom
- Blue cheese

GARNISHES 20

- Shropshire blue
- Fried egg
- Truffle and black pepper butter

SHARING

ASADO DE CHORIZO

Ají molido, smoked garlic, parsley and olive oil
700g 550

CHATEAUBRIAND

Centre cut of lomo, slow grilled
450g 575
700g 895

CINTA DE ANCHO

Spiral cut, slow grilled with chimichurri
800g 620

THE GAUCHO SAMPLER

Cuadril, Chorizo, Ancho and Lomo
1.2kg 1095

MAINS

RACK OF LAMB 450g

Beetroot, orange and grapefruit carpaccio, aubergine caviar and gremolata sauce
350

MIXED GRILL

200g of bife de ancho with truffle butter, marinated lamb cutlet, marinated half spatchcock, chorizo beef sausage and grilled beef tomato
365

GRILLED OCTOPUS

Marinated in garlic, parsley and aji molido, purple potato salad and wasabi mayonnaise
295

LOMO A LA MILANESA

Tenderised fillet steak, rubbed in chilli and parsley, coated in breadcrumbs
195

PAN-SEARED SALMON

Pea purée, truffle oil, trompette and girolle mushrooms and purple potatoes
195

CHARGRILLED BABY SPATCHCOCK CHICKEN

Chargrilled with an adobo marinated
195

GAUCHO BURGER

Cheddar cheese, chipotle chutney, baby gem and tomato. Served with chips
175
Add a fried egg 20

TRUFFLE & MUSHROOM RISOTTO

Black truffle, parmesan shavings, trompette and girolles
Starter 95
Main 180

SIDES

ALL 40

GREENS & SALADS

CREAMED SPINACH

Cheese sauce and gratin Parmesan

BROCCOLI

Toasted almond

GRILLED ASPARAGUS

Parmesan and quail egg

HEIRLOOM TOMATO SALAD

Basil cress and shallots

SAUTÉED CARROTS

Shallots, garlic, chilli flakes and honey

PALMITO SALAD

Mixed salad leaves, green apple, green olives, palm hearts with a honey and sherry vinaigrette

SHARING

80 each

WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

OVEN BAKED GNOCCHI

Black truffle and cheese sauce

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, mozzarella and basil

BUTTON AND CHESTNUT MUSHROOMS

Confit in beef fat, garlic, chilli and thyme

SWEET POTATO FRIES

Seasoned with thyme salt

MAC & BLUE CHEESE

Gratin pasta and blue cheese sauce

ADD TRUFFLE OIL TO ANY CHOSEN SIDE DISH

25

All prices are inclusive of 5% VAT
All prices are subject to 7% DIFC authority fee
{A} Contains alcohol. Some dishes contain nuts
Management have the right to refuse serious allergies

DESSERT AND CHEESE

DULCE DE LECHE CHEESECAKE

Hot, salted dulce de leche and toasted marshmallow
80

DON PEDRO {A}

Whipped ice cream and walnuts blended with Jameson's whiskey
90

SIZZLING BROWNIE

Sizzling pan of chocolate brownies, vanilla coffee sauce and vanilla ice cream
85

BANANA AND COCONUT MESS

Dulce de leche, sliced banana, whipped cream, broken meringue and coconut flakes
70

DULCE DE LECHE FONDANT

Almond curd, chocolate crumble, vanilla ice cream and fresh fruits
90

APPLE AND CINNAMON DOUGHBALLS

Cinnamon dusted doughballs with candied apples and apple sauce
80

MALBEC POACHED PLUMS {A}

Orange compote, vanilla cream and shortbread crumble
75

SHARING

THE GAUCHO DESSERT SAMPLER

Dulce de leche cheesecake
Malbec poached plums {A}
Banana and coconut mess
120

CHEESE PLATTER {A}

A selection of three British and Irish cheeses served with a Malbec chutney and oat cakes
110

DIGESTIVES AND LATE HARVEST WINES

DIGESTIVES

IRISH COFFEE

Americano mixed with Jameson's whiskey and topped up with cream
70

CALYPSO COFFEE

Americano mixed with cacao liqueur and rum topped up with whipped cream
70

ESPRESSO MARTINI

Vodka infused with coffee and vanilla blended with espresso and coffee liqueur. Shaken and served in a coupe glass
85

LATE HARVEST WINES

ZUCCARDI 'MALAMADO'

Malbec (port style)
760m Maipù, Mendoza
Glass 60ml 60
Bottle 750ml 750

LUIGI BOSCA 2010

Gewürztraminer
800m Maipù, Mendoza
Glass 100ml 75
Bottle 500ml 350

ZUCCARDI 'TARDIO' 2014

Torrontés
680m Santa Rosa, Mendoza
Glass 100ml 60
Bottle 500ml 270

