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.

### STEAKS

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<tr>
<th>Cut</th>
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</table>
| **CUADRIL**       | Rump, the leanest cut with a pure, distinctive flavour                      | 225g £18.00  
|                   |                                                                             | 300g £22.00  
|                   |                                                                             | 400g £28.00  |
| **ANCHO**         | Sirloin, delicately marbled throughout for superb, full-bodied flavour      | 300g £28.50  
|                   |                                                                             | 400g £35.00  
|                   |                                                                             | 500g £40.00  |
| **CHORIZO**       | Chorizo, 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 £31.00  
|                   |                                                                             | 300g £38.00  
|                   |                                                                             | 400g £49.00  |
| **TIRA DE ANCHO** | Spiral cut, slow grilled with chimichurri                                 | 500g £40.50  
|                   |                                                                             | 800g £63.50  |
| **CHURRASCO DE CHORIZO** | Spiral cut, marinated in garlic, parsley and olive oil | 300g £29.00  
|                   |                                                                             | 500g £40.00  |
| **CHURRASCO DE LOMO** | Spiral cut, marinated in garlic, parsley and olive oil | 400g £49.50  |
| **COLITA DE LOMO** | Spiral cut fillet tail                                                     | 300g £35.00  |

### FOR GLUTTONY OR SHARING

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| **CHATEAUBRIAND** | centre cut of lomo, slow grilled                                            | 450g £60.00  
|                   |                                                                             | 700g £87.50  |
| **GALICIAN T-BONE** | On the bone                                                                 | £98.00  |
| **THE GAUCHO SAMPLER** | Cuadril, chorizo, ancho and lomo                                            | 1.2kg £100  |

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**APERTIVO**

<table>
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<tr>
<td><strong>ELDER 75</strong></td>
<td>Tanqueray gin, St. Germain elderflower liqueur, lemon juice and Chandon sparkling Argentine wine</td>
<td>£10.00</td>
</tr>
<tr>
<td><strong>ZACAPA NEGRONI</strong></td>
<td>Ron Zacapa 23 rum, Campari, Belsazar Rose vermouth</td>
<td>£10.50</td>
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<tr>
<td><strong>PEDRINO SPRITZ</strong></td>
<td>Tanqueray N° TEN gin, Pedrino Sherry &amp; tonic, fresh lemon and thyme</td>
<td>£10.50</td>
</tr>
<tr>
<td><strong>CHAMPAGNE COCKTAIL</strong></td>
<td>Casamigos Añejo tequila, peach liqueur, brown sugar, topped up with Pommery Brut Royal Champagne</td>
<td>£16.50</td>
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<td><strong>BEEF CARPACCIO</strong></td>
<td>Smoked, salt cured in juniper, mustard seeds and bay leaf, umami chimichurri</td>
<td>£10.50</td>
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<tr>
<td><strong>SEARED DIVER SCALLOPS</strong></td>
<td>Cauliflower puree, pickled cauliflower, morcilla crumb with oats</td>
<td>£15.00</td>
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<tr>
<td><strong>BIRRATA</strong></td>
<td>Tomato salad infused with winter truffle, aged balsamic, toasted sourdough</td>
<td>£11.50</td>
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<tr>
<td><strong>YELLOWTAIL TIRADITO</strong></td>
<td>Truffle mayo, yuzu soy pearls, panko crumb</td>
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<tr>
<td><strong>EMPANADAS</strong></td>
<td>Beef, humita or sun-dried tomato and mozzarella</td>
<td>£5.00 each</td>
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<tr>
<td><strong>BIG SAUSAGE PLATTER</strong></td>
<td>Morcilla and chorizo selection, romesco sauce (to share)</td>
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## MAINS

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<tr>
<td>LAMB CUTLETS</td>
<td>Juniper and mustard dry rub, cooked over fire, served with firecracker chimichurri</td>
<td>£30.00</td>
</tr>
<tr>
<td>WILD MUSHROOM TAGLIATELLE</td>
<td>Eyrngii &amp; enoki mushrooms, torrontés cream, tarragon, raw yolk</td>
<td>£17.50</td>
</tr>
<tr>
<td>SPATCHCOCK CHICKEN</td>
<td>Half a spatchcock in Ají Amarillo and chive marinade, finished over fire with a lime and tomatillo salsa</td>
<td>£18.00</td>
</tr>
<tr>
<td>ATLANTIC COD</td>
<td>Quinoa, edamame, blood orange dressing</td>
<td>£21.50</td>
</tr>
<tr>
<td>ARGENTINE BEEF BURGER</td>
<td>Monterey Jack, bacon, onion, peppered mayo, chips</td>
<td>£16.50</td>
</tr>
<tr>
<td>BEETROOT RISOTTO</td>
<td>Puree, roasted and crisp beetroot, toasted almonds</td>
<td>£16.50</td>
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## SIDES AND SAUCES

### SAUCES £3.00
- Firecracker chimichurri
- Chimichurri
- Peppercorn
- Béarnaise
- Blue cheese hollandaise
- Red wine and cranberry jus

### TOPPINGS
- Chorizo butter £2.50
- Fried egg £1.50
- Grilled Argentine gambas, churrasco £7.50
- Truffle and black pepper butter £2.50
- Half lobster, garlic and herb butter £20.00

### SIDES £5.00

#### SIDES
- HERITAGE CARROTS | N | V
  - Pan roasted, goats curd, toasted crushed almonds

- TENDERSTEM BROCCOLI | V
  - Chili, crispy garlic and soy dressing

- MUSHROOM CONFIT | G
  - Beef dripping, garlic, chilli

- BUTTERED LETTUCE | G | V
  - Served with pickled shallots, avocado and yoghurt dressing

- CREAMED MASHED POTATO | G | V
  - Milk, cream

- SPINACH | G | V
  - Garlic, lemon

- HUMITA | V
  - Sweetcorn, mozzarella, chives

- MAC & CHEESE | G | V
  - Cheddar, parmesan

### 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.

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Contains nuts | Contains dairy | Gluten-free | Vegetarian | Vegan

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

STICKY TOFFEE PUDDING
Date sponge, salted dulce de leche sauce, clotted cream
£8.50

DON PEDRO
Whipped ice cream, walnuts, rum
£9.50

SALTED DULCE DE LECHE CHEESECAKE
Toasted marshmallow
£9.50

COCONUT TRES LECHES
Flourless coconut cake, pear sorbet
£7.50

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 and fresh coffee shaken with a dulce de leche cream float
£10.00

BUTTERSCOTCH BONBON
Grey Goose vodka, butterscotch schnapps, limoncello, lemon juice and vanilla syrup
£12.00

BUENAS NOCHES
Bulleit Rye bourbon, Cynar, Noilly Prat and cacao liqueur
£9.00

DESSERT AND FORTIFIED WINES

SAINT FELICIEN DOUX, Sémillon 2012, Bodega Catena Zapata, Agrelo, Luján de Cuyo, Mendoza £5.00 75ml

SALENTEIN LATE HARVEST SV, Sauvignon Blanc 2015, Tunuyán, Uco Valley, Mendoza £6.00 75ml

ROYAL TOKAJI 5 PUTTONYOS, Furmint/Harslevelu/Mustotally 2013, Karoly Ats, Tokaj, Hungary £10.00 75ml

CHÂTEAU GUIRAUD, Sémillon/Sauvignon Blanc 2010, Sauternes, Bordeaux, France £10.50 75ml

MALAMADO, Malbec 2014, Bodega Zuccardi, Maipú, Mendoza £5.00 50ml

QUINTA DO VALLADO, 20 Year Old Tawny Port, Porto, Portugal £7.00 50ml

ROZÈS LBV, Porto, Portugal, Port 2011 £7.00 50ml

COFFEE AND TEA

COFFEE | Americano, single or double espresso, latte or 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
AROUND THE RESTAURANTS

**BEEF & BOTTLE**
Our restaurants now offer ‘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 sauce from £60 per person. Check our website for more information.

**GAUCHO PRIVATE SUITE AT THE O2**
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

**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.

**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.

**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.

**CHARLOTTE STREET RESTAURANT**
We are more than a little bit excited to announce that after a full makeover and redesign, our much-loved Charlotte Street restaurant opened in December showcasing a new, exciting design direction. The restaurant features an upstairs bar and casual dining space, a striking private dining room downstairs, as well as a fully redesigned main basement restaurant complete with a stunning new bar as the focal point. The new site also welcomes back the popular Film Club with a brand-new cinema screen installed.