

APERITIVO

ELDER 75

Tanqueray gin, St. Germain elderflower liqueur, lemon juice and Chandon sparkling Argentine wine
£10.00

ZACAPA NEGRONI

Ron Zacapa 23 rum, Campari, Belsazar Rose vermouth
£10.50

PEDRINO SPRITZ

Tanqueray N° TEN gin, Pedrino Sherry & tonic, fresh lemon and thyme
£10.50

RHUBARB BLUSH

Ketel One vodka shaken with Chambord, egg white, lemon juice and rhubarb syrup
£11.00

STARTERS

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds, bay leaf, umami chimichurri
£10.50

BEETROOT TARTARE ^D_V

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing
£8.00

SEARED DIVER SCALLOPS ^D

Cauliflower puree, pickled cauliflower, morcilla crumb with oats
£15.50

SEABASS CEVICHE

Leche de tigre, papaya, watermelon, red onion, coriander
£13.00

BIG SAUSAGE PLATTER ^D

Morcilla and chorizo selection, romesco sauce (to share)
£20.00

EMPANADAS ^D

(Minimum of two per order)
Beef, lamb, humita ^V or sun-dried tomato and mozzarella ^V
£5.00 each

YELLOWFIN TIRADITO

Burnt lime dressing, pickled chillis, smoked chipotle barbecue sauce, toasted sesame seeds and nori
£13.00

BURRATA ^D_V

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough
£11.50

STEAKS

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.

CUADRIL ^G

RUMP

The leanest cut with a pure, distinctive flavour

225g £18.00

300g £22.00

400g £28.00

ANCHO ^G

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g £28.50

400g £35.00

500g £40.00

CHORIZO ^G

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g £27.00

400g £33.50

500g £39.00

LOMO ^G

FILLET

Lean and tender with a delicate flavour

225g £31.00

300g £38.00

400g £49.00

TIRA DE ANCHO ^G

Spiral cut, slow grilled with chimichurri

500g £40.50

800g £63.50

CHURRASCO DE CHORIZO ^G

Spiral cut, marinated in garlic, parsley and olive oil

300g £29.00

500g £40.00

CHURRASCO DE LOMO ^G

Spiral cut, marinated in garlic, parsley and olive oil

400g £49.50

COLITA DE LOMO ^G

Spiral cut fillet tail

300g £35.00

FOR GLUTTONY OR SHARING

CHATEAUBRIAND ^G

Centre cut of lomo, slow grilled
450g £60.00
700g £87.50

THE GAUCHO SAMPLER ^G

Cuadril, chorizo, ancho and lomo
1.2kg £100

MAINS

LEMON SOLE

Half lemon sole, burnt lime, garum, watercress, pickled radish and lemon oil
£20.00

POTATO ROSTI N D G V

Chive oil, burnt cauliflower and raisin dressing
£16.50

FILLET STEAK SALAD D

Marinated tomato, charred sweetcorn, thyme roasted croutons, coconut dressing, soft boiled egg and roasted onion
£14.00

LAMB CUTLETS G

Cooked over fire, with juniper and mustard seasoning, served with firecracker chimmichurri
£30.00

WILD MUSHROOM TAGLIATELLE D V

Eyrngii & enoki mushrooms, torrонтés cream, tarragon, raw yolk
£17.50

SPATCHCOCK CHICKEN G

Half a spatchcock in Ají Amarillo and chive marinade, finished over fire with a lime and tomatillo salsa
£18.00

ARGENTINE BEEF BURGER D

Monterey Jack, bacon, onion, peppered mayo, chips
£16.50

SIDES AND SAUCES

SAUCES £3.00

Firecracker chimmichurri G
Chimmichurri G V Ve
Peppercorn D G
Béarnaise D G V
Blue cheese hollandaise D G V
Smoked chipotle bbq

TOPPINGS

Fried egg £1.50 G V
Chorizo butter £2.50 D G
Truffle and black pepper butter £2.50 D G
Mustard onions £2.50 D G V
Grilled Argentine gambas, churrasco £7.50 G
Half lobster, garlic and herb butter £20.00 D G

SIDES £5.00

KING OYSTER MUSHROOMS D G V

Pan fried, chilli, garlic and chive dressing

BUTTERED LETTUCE D G V

Served with pickled shallots, avocado and yoghurt dressing

CHIPS G V Ve

Thyme salt

HERITAGE CARROTS N D V

Pan roasted, goats curd, toasted crushed almonds

CREAMED MASHED POTATO D G V

Milk, cream

HUMITA D V

Sweetcorn, mozzarella, chives

TENDERSTEM BROCCOLI G V Ve

Chilli, crispy garlic and soy dressing

SPINACH G V Ve

Garlic, lemon

MAC & CHEESE D V

Cheddar, parmesan

SUNDAYS AT GAUCHO

BEEF AND BOTTLE From £60.00 per person | 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

SUNDAY ROAST £20.00 per person | Our roast sirloin of beef is served with all the trimmings and unlimited Yorkshire puddings, cooked in beef dripping

BOTTOMLESS ROAST £29.50 per person | Our take on the British tradition available at Richmond, Hampstead and Leeds

N Contains nuts D Contains dairy G Gluten-free V Vegetarian Ve 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.

GAUCHO