

FOOD

Gluten-free

STARTERS

SALMON TIRADITOS

Mango, passion fruit,
pomegranate and ají amarillo
£12.25

SELECTION OF SPECIALIST HOMEMADE SAUSAGES

Choose from our selection of
specialist homemade sausages:

Chicken, tomato and basil
Lamb Merguez
Beef, piquillo pepper and chipotle
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

JERUSALEM ARTICHOKE RISOTTO

Baby kale
£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

SALMON NIÇOISE

Black truffle potato,
cherry tomato, black olive,
chimichurri and egg vinaigrette
£10.95
£21.95

CHICORY SALAD

Coriander mayonnaise, apple,
pomegranate and pecans
£7.95
£15.50

LOMO CARPACCIO

Marinated tenderloin,
provolone, baby kale,
pine nuts and pumpkin seeds
£9.95

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

Marinated in citrus zest,
ají molido and honey. Served with
cucumber and coriander salsa
£21.95

SIDES

£4.95

GREENS & SALADS

SPINACH

With garlic and lemon

SUGAR SNAP PEAS

Shallots, garlic, ají molido and
chopped mint

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

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
- Anchovy butter

GAMBAS SKEWERS

Four grilled Argentine red prawns with churrasco dressing
£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
- Salsa Verde

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' 2014

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

MANGO MESS

Whipped cream and passion fruit
£7.25

Recommended wine:

Amalaya 'Dulce' 2013

Torrontés/Riesling, 125ml £6.00

CHOCOLATE TRUFFLES

£4.75

CHEESE

A selection of Cryer & Stott cheeses. Served with caramelised onion 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

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 2015

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' 2013

Malbec (Port-style)

800m Maipù, Mendoza

Glass 50ml £4.75

Bottle 750ml £61.00