

A LA CARTE MENU

GAUCHO

OUR STORY

The Gaucho food and wine menus have a contemporary global influence, based strongly around modern Argentina.

Our beef comes from Argentinian, premium Black-Angus cattle bred 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 - with everything they eat being 100% natural - our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil. Ever evolving, both our food and wine are authentic and diverse (the largest selection of Argentinian wines outside of the country, as well as the recent addition of some of the finest global wines the world has to offer) and our service, second to none.

Our collection of restaurants in the UK has grown to twelve in London and four regional sites in Leeds, Manchester, Birmingham and Edinburgh.

These restaurants continue to serve some of the finest beef in the world, now complemented by a broader food and wine offering in a contemporary setting, inspired by Modern Argentina and all of its global influences. An evolution in design is being introduced to showcase a more contemporary look and feel, reflecting the modern Gaucho and a more modern Argentina. Three new locations in the UK will also be launching soon, with a fully refurbished Charlotte Street opening in the coming months.

We create experiences beyond dining, with a unique and educated style. The affordable side of impressive.

SET LUNCH MENU

12-7PM

Two courses £24.00 | three courses £28.00

STARTERS

SCALLOP CEVICHE

Apple gel, compressed apple, pickled celery, cucumber and citrus dressing

SALMON AND POTATO SALAD

Poached salmon, crispy Ratte potatoes, spring onions, endive, onion puree, lemon mayonnaise

EMPANADA (choose one)

Beef, humita, sun-dried tomato and mozzarella

MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

CUADRIL 250g

RUMP

ANCHO 250g (£5 supplement)

RIBEYE

FILLET OF SEABASS

Grilled served with crispy and sautéed kale, burnt lime and tomatillo salsa

CHICKEN MILANESE

Fried egg, rocket, parmesan

BEETROOT RISOTTO

Puree, roasted and crisp beetroot, toasted almonds

DESSERTS

AFFOGATO

Espresso, dulce de leche ice cream, shortbread crumble

DULCE DE LECHE FLAN

Coconut crumble

YUZU MARINATED MIXED

BERRIES

Whipped lime cream, raspberry meringue

APERITIVO

ELDER 75

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

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

CHAMPAGNE COCKTAIL

Casamigos Añejo tequila, peach liqueur, brown sugar, topped up with Pommery Brut Royal Champagne
£16.50

STARTERS

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds and bay leaf, fire sealed over the grill, umami chimichurri
£10.50

SEARED DIVER SCALLOPS

Cauliflower puree, pickled cauliflower, morcilla crumb with oats
£15.00

TUNA CEVICHE

Avocado mousse, pickled radish, tomato and agua chilli dressing
£13.00

BEETROOT TARTARE

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

YELLOWTAIL TIRADITO

Truffle mayo, yuzu soy pearls, panko crumb
£12.50

EMPANADAS

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

BIG SAUSAGE PLATTER

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

BURRATA

Ecuadorian sauce, panko orange citrus crumb and smoked olive oil
£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

RUMP
The leanest cut with a pure, distinctive flavour

225g £18.00

300g £22.00

400g £28.00

ANCHO

RIBEYE
Delicately marbled throughout for superb, full-bodied flavour

300g £28.00

400g £34.50

500g £40.00

CHORIZO

SIRLOIN
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 £30.50

300g £37.50

400g £48.00

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g £40.00

800g £63.00

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 £34.00

FOR GLUTTONY OR SHARING

CHATEAUBRIAND

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

GALICIAN T-BONE

On the bone
1kg (to share) £95.00

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo
1.2kg £100

MAINS

LAMB CUTLETS

Juniper and mustard dry rub, cooked over fire, served with firecracker chimichurri
£30.00

WILD MUSHROOM TAGLIATELLE

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

SPATCHCOCK CHICKEN

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

ARGENTINE BEEF BURGER

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

ATLANTIC COD

Quinoa, edamame, blood orange dressing
£21.50

BEETROOT RISOTTO

Puree, roasted and crisp beetroot, toasted almonds
£16.50

SIDES AND SAUCES

SAUCES £3.00

Firecracker chimichurri
Chimichurri   
Peppercorn  
Béarnaise 
Blue cheese hollandaise   

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

HERITAGE CARROTS

Pan roasted, goats curd, toasted crushed almonds

TENDERSTEM BROCCOLI

Chilli, crispy garlic and soy dressing

MUSHROOM CONFIT

Beef dripping, garlic, chilli

BUTTERED LETTUCE

Served with pickled shallots, avocado and yoghurt dressing

CREAMED MASHED POTATO

Milk, cream

SPINACH

Garlic, lemon

CHIPS

Thyme salt

HUMITA

Sweetcorn, mozzarella, chives

MAC & CHEESE

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.

 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 DIET

Warm, classic date sponge with a salted dulce de leche sauce, served with clotted cream
£8.50

COCONUT TRES LECHE DIET

Flourless coconut cake, pear sorbet
£7.50

CHEESE SELECTION DIET

Cryer & Stott cheeses, apple cider chutney, oat cakes
One £8 | two £14 | three £18

DON PEDRO DIET

Whipped ice cream, walnuts, rum
£9.50

APPLE PANCAKE DIET

Caramel calvados, Nutella, dulce de leche mousse
£7.50

SALTED DULCE DE LECHE CHEESECAKE DIET

Toasted marshmallow
£9.50

ARGENTINE ICE CREAM DIET

Selection of flavours
£5.00

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
£10.50

BUENAS NOCHES

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

DESSERT WINES

HERMANOS , Domingo Molina, Cafayate, Salta, Torrontés	£6.50 75ml
ROZÈS LBV , Porto, Portugal, Port 2011	£7.50 75ml
LUIGI BOSCA GRANOS NOBLES , El Paraíso, Maipú, Mendoza, Gewürztraminer 2013	£8.00 75ml
PETIT GUIRAUD , Sauternes, Bordeaux, France, Sémillon/Sauvignon Blanc 2016	£10.00 75ml
QUINTA DO VALLADO , Porto, Portugal, 20 Year Old Tawny Port	£10.50 75ml
ROYAL TOKAJI 5 PUTTONYOS , Karoly Ats, Tokaj, Hungary, Furmint/Hárslevelű/Muskotály 2013	£15.00 75ml

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 will reopen this winter showcasing a new, exciting design direction. The restaurant will feature an upstairs bar and casual dining space, 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 will also welcome back the popular Film Club with a brand-new cinema screen being installed.

