

# A LA CARTE LUNCH

# GAUCHO

## STARTERS

### EMPANADAS [D]

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

### BEETROOT TARTARE [D][V]

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

### TUNA CEVICHE

Avocado puree, sweetcorn, pickled shallots, white soy and apricot vinegar dressing  
£10.00

### CHORIZO SAUSAGE [D][G]

With pepper balsamic reduction  
£7.50

### SALMON AND POTATO SALAD [G]

Poached salmon, crispy Ratte potatoes, spring onion, endive, onion puree, lemon mayonnaise  
£9.00

### BEEF CARPACCIO

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

## SALADS AND SANDWICHES

### FILLET STEAK SALAD [D]

Marinated tomato, charred sweetcorn, thyme roasted croutons, coconut dressing, soft boiled egg and roasted onion. Served with chips  
£15.50

### BURRATA SALAD [G][D][N][V]

Butternut squash, apple, lambs lettuce, candied walnuts chimichurri dressing  
£11.50

### GRILLED CHICKEN SALAD [D][G]

Purple sprouting broccoli, peas, baby spinach, avocado, parmesan and yoghurt dressing  
£12.50

### BURNT CAULIFLOWER AND RED CHICORY SALAD [V][Ve]

With hummus, sweetcorn and a raisin dressing  
£9.50

### FILLET STEAK SANDWICH [D]

Mustard onions, lettuce, tomato, chimichurri. Served in a soft milk bun  
£14.00

### CLASSIC BURGER [D]

Argentine beef burger, lettuce, tomato, beef ketchup, mayo. Served in a soft milk bun with chips  
£16.00

## 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.

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

Please ask your server if you wish to see our full range of cuts

### CUADRIL [G]

RUMP  
The leanest cut with a pure, distinctive flavour

200g | £14.50

### ANCHO [G]

RIBEYE  
Delicately marbled throughout for superb, full-bodied flavour

200g | £18.50

### CHORIZO [G]

SIRLOIN  
Tender yet succulent with a strip of juicy crackling

200g | £17.50

### CHURRASCO DE

CHORIZO [G]  
Lean and tender with a delicate flavour

200g | £19.50

## MAINS

### WILD MUSHROOM TAGLIATELLE D:V

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

### BASIL GNOCCHI V:Ve

Truffle infused tomato, basil oil and tomato sauce  
£10.50

### STUFFED CHICKEN MILANESE D

White truffle and garlic butter, tomato sauce and chive oil  
£18.50

### FISH & CHIPS

Beer battered hake, tartare sauce, lemon  
£15.00

## SIDES AND SAUCES

### SIDES £5.00

#### CHIPS G:V:Ve

Thyme salt

#### SPINACH G:V:Ve

Garlic, lemon

#### BUTTERED LETTUCE D:G:V

Served with pickled shallot, avocado and yoghurt dressing

#### CREAMED MASHED POTATO D:G:V

Milk, cream

#### KING OYSTER MUSHROOMS D:G:V

Pan fried, chilli, garlic and chive dressing

#### GREEN BEANS D:G:V

Confit garlic, lemon, butter

#### INVISIBLE CHIPS £3.50

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.  
*(donation - not actual chips)*

### SAUCES £3.00

#### Firecracker chimichurri G

Chimichurri G:V:Ve

Peppercorn D:G

Béarnaise D:G:V

Blue cheese

hollandaise D:G:V

Smoked chipotle bbq

### TOPPINGS

Fried egg G:V £1.50

Chorizo butter D:G £2.50

Mustard onions D:G:V £2.50

Truffle and black pepper

butter D:G £2.50

## DESSERTS

### DULCE FLAN D:V

Burnt meringue, coconut crumble  
£5.00

### BROWNIE SUNDAE D:N:V

Dulce de leche ice cream, whipped cream  
£6.00

### LEMON MERINGUE PIE D:N:V

Soft Italian meringue, sweet crust pastry, lemon curd, blackcurrant sorbet  
£5.00

### AFFOGATO D:N:V

Espresso, dulce de leche ice cream, shortbread crumble  
£5.00

### ARGENTINE ICE CREAM D:G:V

Selection of flavours  
£2 per scoop

 @gauchogroup  
gauchorestaurants.com

 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.

# GAUCHO

## APERITIVO

### ZACAPA NEGRONI

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

### RHUBARB BLUSH

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

### PEDRINO SPRITZ

Tanqueray N° TEN gin,  
Pedrino Sherry & tonic,  
fresh lemon and thyme  
£10.25

### ELDER 75

Tanqueray gin, St. Germain  
elderflower liqueur, lemon  
juice and Chandon sparkling  
Argentine wine  
£9.00

## STARTERS

### BREAD £4.00

Sourdough bagetini, pan de bono, chimichurri with butter 

### SEABASS CEVICHE

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

### BEEF CARPACCIO

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

### BURRATA

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

### EMPANADAS

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

### BIG SAUSAGE PLATTER

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

### SEARED DIVER SCALLOPS

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

### BETROOT TARTARE

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

### TUNA CEVICHE

Avocado puree, pickled shallot,  
sweetcorn, white soy and  
apricot vinegar dressing  
£13.00

## 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 £28.50

400g £35.00

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 £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

### CHATEAUBRIAND

Centre cut of lomo,  
slow grilled

450g £60.00

700g £87.50

### THE GAUCHO SAMPLER

Cuadril, chorizo, ancho  
and lomo

1.2kg £100

## MAINS

### STUFFED CHICKEN MILANESE **D**

White truffle and garlic butter, tomato sauce and chive oil  
£18.50

### HAKE MOQUECA **D**

Red pepper, red onion, coconut milk, ginger, fresh turmeric, coriander. Served with sautéed pearl barley and freekeh  
£20.00

### POTATO ROSTI **N D G V**

Chive oil, burnt cauliflower and raisin dressing  
£16.50

### WILD MUSHROOM TAGLIATELLE **D V**

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

### CLASSIC BURGER **D**

Argentine beef, lettuce, tomato, beef ketchup, mayo. Served in a soft milk bun with chips  
£16.00

### BRAISED LAMB SHANK **G D**

Ratte potatoes, mint chimichurri, lamb jus  
£26.50

### FILLET STEAK SALAD **D**

Marinated tomato, charred sweetcorn, thyme roasted croutons, coconut dressing, soft boiled egg and roasted onion  
£16.50

## SIDES AND SAUCES

### SAUCES £3.00

Firecracker chimichurri **G**

Chimichurri **G V Ve**

Peppercorn **D G**

Béarnaise **D G V**

Blue cheese

hollandaise **D G V**

Smoked chipotle bbq

### TOPPINGS

Fried egg **G V** £1.50

Chorizo butter **D G** £2.50

Truffle and black pepper butter **D G** £2.50

Mustard onions **D G V** £2.50

Grilled Argentine gambas, churrasco **G** £7.50

Half lobster, garlic and herb butter **D G** £20.00

### SIDES £5.00

#### LYONNAISE POTATOES **D G V**

Sautéed onion, chive

#### MAC & CHEESE **D V**

Mozzarella, taleggio, gruyere. Parmesan herb crumb

#### BUTTERED LETTUCE **D G V**

Served with pickled shallot, avocado and yoghurt dressing

#### KING OYSTER MUSHROOMS **D G V**

Pan fried, chilli, garlic and chive dressing

#### HERITAGE CARROTS **N D V**

Pan roasted goats curd, toasted crushed almond

#### SPINACH **G V Ve**

Garlic, lemon

#### CREAMED MASHED

#### POTATO **D G V**

Milk, cream

#### GREEN BEANS **D G V**

Confit garlic, lemon, butter

#### SAUTÉED PEARL BARLEY

#### WITH FREEKEH **D V Ve**

Spiced cumin yoghurt, roasted chickpea

#### CHIPS **G V Ve**

Thyme salt

#### INVISIBLE CHIPS £3.50

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.  
(donation - not actual chips)

## 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.

**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.

## DESSERTS

# GAUCHO

### SALTED DULCE DE LECHE CHEESECAKE NDV

Toasted marshmallow  
£9.50

### STICKY TOFFEE PUDDING DV

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

### ARGENTINE ICE CREAM DGV

Selection of flavours  
£5.00

### CHEESE PLATTER DV

Selection of three British cheeses,  
farmhouse chutney, crackers  
£16.50

### CHOCOLATE BROWNIE NVVe

Served warm, with vegan white  
chocolate ice cream  
£8.50

### DON PEDRO NDGV

Whipped ice cream, walnuts, rum  
£9.50

### LEMON MERINGUE PIE NDV

Soft italian meringue, sweetcrust  
pastry, lemon curd, blackcurrant sorbet  
£7.50

### APPLE AND QUINCE TART TATIN *To share*

Vanilla ice cream  
*(please allow 25 minutes to cook)*  
£14.00

## DESSERT COCKTAILS

### GOLDEN GOOSE

Grey Goose La Vanille, Licor 43,  
apple and lemon juice shaken  
with ginger syrup  
£10.00

### BUTTERSCOTCH BONBON

Grey Goose vodka, butterscotch  
schnapps, limoncello and lemon  
juice shaken with vanilla syrup  
£10.50

### ARGENTINE COFFEE

Ron Zacapa 23 rum, banana syrup and  
fresh coffee, served with a dulce de  
leche cream float  
£9.75

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## DESSERT AND FORTIFIED WINES

# GAUCHO

### **SAINT FELICIEN DOUX** 75ml

Sémillon 2012 Bodega Catena Zapata,  
Agrelo, Luján de Cuyo, Mendoza  
£5.25

### **SALENTEIN LATE HARVEST SV** 75ml

Sauvignon Blanc 2015, Tunuyán,  
Uco Valley, Mendoza  
£6.25

### **ROYAL TOKAJI 5 PUTTONYOS** 75ml

Furmint/Harslevelu/Mustotaly 2013,  
Károly Áts, Tokaj, Hungary  
£10.25

### **CHÂTEAU GUIRAUD** 75ml

Sémillon/Sauvignon Blanc 2010,  
Sauternes, Bordeaux, France  
£18.00

### **MALAMADO** 50ml

Malbec 2014, Bodega Zuccardi,  
Maipú, Mendoza  
£5.25

### **QUINTA DO VALLADO** 50ml

20 Year Old Tawny Port,  
Porto, Portugal  
£7.25

## COFFEE AND TEA

### **COFFEE**

Americano, single or double espresso,  
latte or cappuccino  
£3.50/£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

### **NEMI TEA**

Chamomile, Earl Grey, English  
Breakfast, Green, Moroccan Mint,  
Lemongrass and Ginger,  
Peppermint, Rooibos  
£4.00

### **CHAI LATTE**

£4.00

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