

CEVICHE	Fresh seafood cured with citrus juices traditionally served with red onion, chilli and coriander	
	<b>LEMON SOLE</b>	£13.25
	Cured in citrus juices, vine tomato sauce Recommended wine: Selección G Sauvignon Blanc 125ml £4.35	
TIRADITOS	<b>ARGENTINE BABY SCALLOPS</b>	£11.95
	Maize cancha, mango and roasted yellow pepper Recommended wine: Selección G Torrontés 125ml £3.65	
	<b>KING SCALLOPS</b>	£13.25
CAUSTIAS	Fresh seafood, sliced and served with onion, chilli and lime	
	<b>SALMON</b>	£9.95
	Apple and chilli dressing, avocado, onion, coriander Recommended wine: Corte G Blanco 125ml £6.50	
EMSPANADAS	<b>CRAB</b>	£10.25
	Quails egg, red chilli, aji amarillo potatoes	
	<b>OCTOPUS</b>	£10.50
STARTERS	Peruvian olives, red onion, aji amarillo potatoes	
	Traditional savoury pastries. Choose a minimum of two:	
	<b>BEEF</b>	£4.65
CUADRIL	Olive, red peppers, onion, aji amarillo	
	<b>MOZZARELLA</b>	£4.65
	Provolone, Spanish onion, oregano	
SPECIALITIES	<b>CHICKEN</b>	£4.65
	Tomato, onion, chilli, basil	
	<b>PAN FRIED SQUID</b>	£9.95
SPECIALITIES	Argentine baby squid, chorizo, cannellini bean salad	
	<b>GRILLED PROVOLETA CHEESE</b>	£8.95
	Salad criolla	
SPECIALITIES	<b>BROWN SHRIMP SALAD</b>	£11.95
	Hearts of palm, red pepper, arepa bread, spiced tomato mayonnaise	
	<b>SMOKED HADDOCK FISH CAKES</b>	£10.95
SPECIALITIES	Pasilla chilli mayonnaise and cucumber salad	
	<b>SAUSAGE PLATTER</b>	£19.95
	Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper	
SPECIALITIES	<b>CHORIZO SAUSAGE</b>	£8.95
	Roasted romero pepper, balsamic and olive oil	
	Rump — The leanest cut with a pure, distinctive flavour	
SPECIALITIES	<b>BIFE DE CUADRIL 225g</b>	£14.25
	<b>BIFE DE CUADRIL 300g</b>	£17.95
	<b>PICANA 300g</b>	£19.95
SPECIALITIES	Top of the Cuadril	
	<b>COLITA DE CUADRIL 250g</b>	£16.95
	Tail of the Cuadril	
SPECIALITIES	<b>CHURRASCO DE CUADRIL 400g</b>	£22.95
	A marinated spiral cut. Garlic, parsley and olive oil	

CHORIZO	Sirloin — Tender, yet succulent with its strip of juicy crackling	
	<b>BIFE DE CHORIZO 300g</b>	£22.50
	<b>BIFE DE CHORIZO 400g</b>	£26.50
CHORIZO	<b>CHURRASCO DE CHORIZO 300g</b>	£23.50
	A marinated spiral cut. Garlic, parsley and olive oil	
	<b>BIFE DE CHORIZO 2kg</b>	£119.00
ANCHO	To share. Marinated in aji amarillo, smoked garlic, parsley, olive oil. Allow 35 minutes grilling time	
	Rib-eye — Delicately marbled throughout for incredible, full-bodied flavour	
	<b>BIFE DE ANCHO 300g</b>	£20.50
LOMO	<b>BIFE DE ANCHO 400g</b>	£25.25
	<b>TIRA DE ANCHO 500g</b>	£31.95
	To share. Spiral cut slow grilled with chimichurri. Allow 25 minutes grilling time	
LOMO	Fillet — Lean and tender with a delicate flavour	
	<b>MEDALLION 225g</b>	£25.00
	Eye of the Lomo	
LOMO	<b>BIFE DE LOMO 300g</b>	£31.00
	<b>PAILLARD DE LOMO 200g</b>	£21.50
	Tenderised Lomo	
LOMO	<b>CHURRASCO DE LOMO 400g</b>	£40.95
	A marinated spiral cut. Garlic, parsley and olive oil	
	<b>CHATEAUBRIAND 500g</b>	£52.50
LOMO	Centre cut Lomo, slow grilled. Allow 25 minutes grilling time	
	<b>GAUCHO SAMPLER</b>	£89.95
	Chorizo, Ancho, Lomo and Cuadril (1200g)	
LOMO	<b>GAUCHO BURGER</b>	£16.00
	A blend of Lomo, Chorizo, Ancho and Cuadril with a tomato, onion and chipotle chutney, Dansglad cheddar cheese, malbec mustard mayonnaise	
	<b>SPATCHCOCKED CHICKEN</b>	£17.50
SPECIALITIES	Roast garlic, lemon and lime chimichurri	
	<b>GRILLED PORK MATAMBRE</b>	£17.50
	Mango chutney	
SPECIALITIES	<b>FILLETS OF BREAM</b>	£25.95
	Crispy serano ham, fennel & orange salad, criolla sauce	
	<b>LOMO MILANESA</b>	£18.95
SPECIALITIES	Marinated in chilli, parsley, lemon	
	<b>CANNON OF LAMB</b>	£24.95
	Slow roasted, stuffed with a herb crust, potato rosti, cherry and malbec jus	
SPECIALITIES	<b>RICOTTA AND BASIL TORTELLINI</b>	£16.25
	Datarino tomatoes, shallots and parmesan	
	<b>RISOTTO DE GAMBAS</b>	£15.95
SPECIALITIES	Sweetcorn, leeks and parmesan	

# GAUCHO

SAUCES	<b>BÉARNAISE</b>	£2.75
	<b>PEPPERCORN</b>	£2.75
	<b>MUSHROOM</b>	£2.75
	<b>MUSTARD</b>	£2.75

SIDES	<b>CHIPS</b>	£3.10
	<b>POTATO PURÉE</b>	£3.10
	<b>PURPLE STEM BROCCOLI</b>	£5.25
	<b>SWEET POTATO CHIPS WITH CHORIZO</b>	£4.00
	<b>HUMITAS</b>	£4.00
	<b>SPINACH WITH GARLIC AND LEMON</b>	£4.25
	<b>SAUTÉED SWISS CHARD WITH SHALLOTS AND CREAM</b>	£5.00
	<b>SAUTÉED OYSTER MUSHROOMS</b>	£5.25
<b>MIXED LEAF SALAD</b>	£5.25	
<b>TOMATO SALAD</b>	£5.25	

DESSERTS	<b>DULCE DE LECHE FLAN</b>	£8.00
	Italian meringue and walnuts	
	Recommended wine: Parral de los Monjes 2008 100ml	£5.25
	<b>DON PEDRO</b>	£9.95
	Ice cream, whiskey and walnuts	
	<b>BAKED CHEESECAKE</b>	£8.50
	Malbec sauce, poached pear, quince	
	Recommended wine: Zuccardi 'Tardio' 2008 100ml	£5.95
	<b>ALMENDRADO</b>	£8.00
	Chocolate sauce, orange and almond praline	
	Recommended wine: El Porvenir 'Laborum' 2009 100ml	£11.00
	<b>PASSION FRUIT TOCINO</b>	£8.00
	Coconut cream, crumble and fruit salad	
	Recommended wine: Luigi Bosca Gewürztraminer 2007 100ml	£8.50
<b>CHOCOLATE TART</b>	£8.50	
Coffee, chocolate sauce, vanilla ice-cream and raspberries		
Recommended wine: Zuccardi Malamado 50ml	£4.20	
<b>FREGGO</b>	£7.50	
An assortment of Argentine ice creams and sorbets		
<b>DESSERT SAMPLER</b>	£14.95	
Almendrado, dulce de leche flan and passion fruit tocino		
<b>CHEESE</b>		
Selection of British cheeses, oat cakes, malbec and torrонтés pastes		
<b>3 CHEESES</b>	£7.95	
<b>4 CHEESES</b>	£10.25	
<b>5 CHEESES</b>	£11.50	

The low humidity in the wine regions makes the growth of botrytis on the grapes virtually impossible, but the extraordinary length of time that the grapes can hang on the vine allows for the production of late harvest wines which have remarkable intensity of flavour and balance.

The Torrontés Licoroso hails from a monastery high in the mountains of Catamarca, and is made in a similar way to sherry, benefiting from a slight oxidation, giving colour and nutty flavours to this unique grape variety. It is also very good when a little is poured over our Don Pedro.

DESSERT WINE	<b>EL PORVENIR DE LOS ANDES</b>	Glass	Bottle
	'Laborum' 2009	100ml	500ml
	Cafayate Salta	£11.00	£52.00
	<b>PARRAL DE LOS MONJES</b>		750ml
	Torrontés Licoroso 2008	£5.25	£36.00
	Santa Maria Catamarca		
	<b>ZUCCARDI 'Tardio' 2008</b>		500ml
	Santa Rosa Mendoza	£5.95	£29.50
	<b>LUIGI BOSCA Gewürztraminer 2007</b>		500ml
	Maipù Mendoza	£8.50	£42.00
<b>ZUCCARDI 'Malamado'</b>		50ml	
Malbec (Port style)	£4.20	£53.00	
Maipù Mendoza			
<b>FAMILIA SCHROEDER 'Deseado'</b>	125ml	750ml	
Sparkling sweet Torrontés 2008	£7.25	£36.50	
San Patricio del Chañar Neuquén Patagonia			
HOT BEVERAGES	<b>ESPRESSO</b>		£3.00
	<b>CAPPUCCINO</b>		£3.25
	<b>LIQUEUR COFFEE</b>		£4.80
	<b>HERBAL TEA</b>		£3.25

All prices include VAT. Service charge is not included; however, a discretionary 10% will be added to parties of six persons or more.

Some dishes may contain nuts.



# INFORMATION SHEET

## GAUCHO GROUP DINING

### SHARING MENU – £57.00 PER PERSON

This informal and sociable menu brings you the sample dishes listed below for you to share with your friends and colleagues in true Argentine style.

#### STARTERS **CEVICHE AND TIRADITOS SAMPLER**

Lemon sole, Argentine baby scallops and salmon

#### **EMPANADA SAMPLER**

Chicken, beef and mozzarella

#### **SAUSAGE PLATTER**

Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper

**STARTERS** **CEVICHE AND TIRADITOS SAMPLER**  
Lemon sole, Argentine baby scallops and salmon

**STARTERS** **EMPANADA SAMPLER**  
Chicken, beef and mozzarella

**STARTERS** **SAUSAGE PLATTER**  
Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper

**STARTERS** **CEVICHE AND TIRADITOS SAMPLER**  
Lemon sole, Argentine baby scallops and salmon

**STARTERS** **EMPANADA SAMPLER**  
Chicken, beef and mozzarella

**STARTERS** **SAUSAGE PLATTER**  
Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper

**STARTERS** **CEVICHE AND TIRADITOS SAMPLER**  
Lemon sole, Argentine baby scallops and salmon

**STARTERS** **EMPANADA SAMPLER**  
Chicken, beef and mozzarella

**STARTERS** **SAUSAGE PLATTER**  
Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper

**STARTERS** **CEVICHE AND TIRADITOS SAMPLER**  
Lemon sole, Argentine baby scallops and salmon

**STARTERS** **EMPANADA SAMPLER**  
Chicken, beef and mozzarella

**STARTERS** **SAUSAGE PLATTER**  
Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper

**STARTERS** **CEVICHE AND TIRADITOS SAMPLER**  
Lemon sole, Argentine baby scallops and salmon

**STARTERS** **EMPANADA SAMPLER**  
Chicken, beef and mozzarella

**STARTERS** **SAUSAGE PLATTER**  
Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper

**STARTERS** **CEVICHE AND TIRADITOS SAMPLER**  
Lemon sole, Argentine baby scallops and salmon

**STARTERS** **EMPANADA SAMPLER**  
Chicken, beef and mozzarella

**STARTERS** **SAUSAGE PLATTER**  
Argentine chorizo, morcilla, chorizo picante, pinchos, romero pepper

### SIGNATURE MENU – £49.95 PER PERSON

A selection of our signature Gaucho dishes to give you a true taste of Argentine culture and cuisine.

#### STARTERS **LEMON SOLE**

Cured in citrus juices, vine tomato sauce

#### **BEEF EMPANADAS**

Olive, red peppers, onion, aji amarillo

#### **GRILLED PROVOLETTA CHEESE**

Salad criolla

**STARTERS** **LEMON SOLE**  
Cured in citrus juices, vine tomato sauce

**STARTERS** **BEEF EMPANADAS**  
Olive, red peppers, onion, aji amarillo

**STARTERS** **GRILLED PROVOLETTA CHEESE**  
Salad criolla

**STARTERS** **LEMON SOLE**  
Cured in citrus juices, vine tomato sauce

**STARTERS** **BEEF EMPANADAS**  
Olive, red peppers, onion, aji amarillo

**STARTERS** **GRILLED PROVOLETTA CHEESE**  
Salad criolla

**STARTERS** **LEMON SOLE**  
Cured in citrus juices, vine tomato sauce

**STARTERS** **BEEF EMPANADAS**  
Olive, red peppers, onion, aji amarillo

**STARTERS** **GRILLED PROVOLETTA CHEESE**  
Salad criolla

**STARTERS** **LEMON SOLE**  
Cured in citrus juices, vine tomato sauce

**STARTERS** **BEEF EMPANADAS**  
Olive, red peppers, onion, aji amarillo

**STARTERS** **GRILLED PROVOLETTA CHEESE**  
Salad criolla

**STARTERS** **LEMON SOLE**  
Cured in citrus juices, vine tomato sauce

**STARTERS** **BEEF EMPANADAS**  
Olive, red peppers, onion, aji amarillo

**STARTERS** **GRILLED PROVOLETTA CHEESE**  
Salad criolla

**STARTERS** **LEMON SOLE**  
Cured in citrus juices, vine tomato sauce

**STARTERS** **BEEF EMPANADAS**  
Olive, red peppers, onion, aji amarillo

**STARTERS** **GRILLED PROVOLETTA CHEESE**  
Salad criolla

# GAUCHO

### VIRTUOSO MENU – £105.00 PER PERSON

This culinary experience explores the excellence that Argentine cuisine offers, featuring signature dishes of our celebrated Argentine Executive Chef, Fernando Trocca.

#### **ARGENTINE BABY SCALLOPS CEVICHE**

Maize cancha, mango and roasted yellow pepper

#### **OCTOPUS CAUSITA**

Peruvian olives, red onion and aji amarillo potatoes

#### **ARGENTINE CHORIZO SAUSAGE**

Roasted romero pepper, balsamic and olive oil

#### **RISOTTO DE GAMBAS**

Sweetcorn, leeks and parmesan

#### **MEDALLION**

Eye of the Lomo. Served with Swiss chard and chips

#### **PICAÑA**

Top of the Cuadril. Served with humitas

#### **TIRA DE ANCHO**

To share. Served with oyster mushrooms

#### **DESSERT SAMPLER**

Baked cheesecake, Almendrado and passion fruit tocino

#### **CHEESE**

Selection of British cheeses, oat cakes, malbec and torrонтés pastes

**DESSERT SAMPLER**  
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**DESSERT SAMPLER**  
Baked cheesecake, Almendrado and passion fruit tocino

All prices include VAT. Service charge is not included; however, a discretionary 10% will be added to parties of six persons or more. Some dishes may contain nuts.

# INFORMATION SHEET

## GAUCHO GROUP DINING

### FISH AND FIELD MENU – £44 PER PERSON

An alternative menu for those of your party with specific dietary requirements. Capturing the essence of the outstanding natural produce that Argentina has to offer beyond beef.

#### STARTERS

##### SALMON TIRADITO

Apple and chilli dressing, avocado, onion, coriander

##### MOZZARELLA EMPANADA

Provolone, Spanish onion, oregano

##### SMOKED HADDOCK FISH CAKES

Pasilla chilli mayonnaise and cucumber salad

#### MAINS

##### RICOTTA AND BASIL TORTELLINI

Datarino tomatoes, shallots and parmesan

##### RISOTTO DE GAMBAS

Sweetcorn, leeks and parmesan

##### FILLETS OF BREAM

Fennel & orange salad, criolla sauce

All main courses are served with purple stem broccoli

#### DESSERTS

##### BAKED CHEESECAKE

Malbec sauce, poached pear and quince

##### ALMENDRADO

Chocolate sauce, orange and almond praline

##### PASSION FRUIT TOCINO

Coconut cream, crumble and fruit salad

# GAUCHO

### PRIVATE DINING

Private dining is available at the following Gaucho restaurants:

- Broadgate
- Chancery
- Charlotte
- City
- Leeds
- Manchester
- O2
- Piccadilly
- Smithfield
- Tower Bridge

### GALLERY



Gaucho at the O2



Gaucho Tower Bridge



Gaucho Charlotte Street



Gaucho Piccadilly

All prices include VAT. Service charge is not included; however, a discretionary 10% will be added to parties of six persons or more. Some dishes may contain nuts.

# BAR MENU

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**PERUVIAN OLIVES** £4.75

Marinated in tomatoes, herb grappa

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**MINI BEEF MOLE EMPANADA** £2.50

Chocolate, olive, red peppers, onion, Aji Amarillo

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**MINI MOZZARELLA EMPANADA** £2.50

Provolone, Spanish onion, oregano

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**CHICKEN FLAUTITAS** £11.25

Tortilla, onion, chilli, cheddar cheese, guacamole

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**A SELECTION OF CEVICHE SPOONS** £12.75

King scallop, salmon, Argentine baby scallops, lemon sole

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**A SELECTION OF BRITISH CHEESE** £7.95

Gubbeen, Tynsboro, Shropshire blue

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**ARGENTINE BABY SQUID** £8.95

Chimichurri mayonnaise

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**PINCHOS DE BEEF CHORIZO** £9.95

Paprika crisp, tomato, onion and chipotle chutney

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**PORK CIGILINE** £9.95

Rocket, watercress, shallots, poached pear, malbec mustard vinaigrette

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**BABY SPINACH SALAD** £11.25

Mozzarella, bacon lardons, tomatoes, pistachio nut

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**CRAB SALAD** £15.75

Avocado, onion, pepper, rocket, coriander, lemon mayonnaise

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**LOMITO SANDWICH** £16.00

Rump, roasted romero pepper, tomato, baby gem, chips

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**CHIVITO SANDWICH** £15.75

Chorizo, crispy bacon, cheese, onion, tomato, lettuce, chips

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**CHORIPAN SANDWICH** £15.75

Argentine Chorizo sausage, Dijon mustard, rocket, caramelised malbec onions

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**CHURRASCO CHORIZO** 150g £11.75

Marinated 48 hours in garlic, parsley and olive oil, served with chips

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**CHURRASCO CUADRIL** 150g £9.95

Marinated 48 hours in garlic, parsley and olive oil, served with chips

All prices include VAT at the standard rate. Service charge is not included.  
However, a discretionary 10% will be added to parties of six persons and over.

[www.gauchorestaurants.com](http://www.gauchorestaurants.com)

