

SPARKLING WINE | 125ml glass

Love by Léoube Sparkling Provence Rosé, NV | 10.5

Domaine Chandon Brut, Argentina, NV | 12

Pommery Brut Royal Champagne, NV | 15

COCKTAILS & APERITIVO

PEACH ROYALE | 9

Ketel One Vodka shaken with Briottet Peach Liqueur, citrus and topped with Chandon

LAVENDER GIN & TONIC | 11.5

Bombay Sapphire Gin shaken with lavender, lemon, cucumber and topped with Double Dutch Skinny Tonic

PASSION FRUIT BLOOM | 11

Grey Goose Vodka shaken with Aperol, hibiscus, passion fruit and citrus

HUGO SPRITZ | 14

St-Germain Elderflower Liqueur, Prosecco, fresh mint and Double Dutch Soda Water

PALOMA | 13.5

Patrón Silver Tequila built with lime juice and pink grapefruit soda, served with a salt rim

MEZCALITA FRESCA | 13.5

llegal Joven Mezcal shaken with Cointreau, cucumber and lime


NEGRONI | 12.5


Bombay Sapphire Gin stirred with Campari and Regal Rouge Red Vermouth


À LA CARTE MENU

SNACKS

GORDAL OLIVES   | 5.95
Large green olives

ROSEMARY FOCACCIA  | 5.95
Cultured butter, chimichurri



CHEESE & TRUFFLE CROQUETTES  | 5.95
Mozzarella, cheddar, truffle, piquillo dip

PAN DE BONO  | 5.95
Cheese breads, chimichurri


BEEF TARTARE TACOS | 9.95
Chimichurri, cornichon, shallots

TUNA TARTARE TACOS | 9.95
Honey, chilli, lime

STARTERS

GAZPACHO SOUP   | 6.95
Chilled tomato, cucumber, basil, olive oil

RICOTTA & PARMESAN RAVIOLI | 12
Cacio e pepe, parmesan, crisp brioche


BURRATA  | 14.95
Creamy burrata, grilled peppers, confit tomato, basil oil

GRILLED CHICKEN SALAD | 13.5
Chargrilled chicken, gem lettuce, green beans, mint, chilli

KING PRAWNS SUGO | 16.5
King prawns, rich tomato sugo, rocoto, basil

STEAK TARTARE | 18
Hand-cut beef, chimichurri, crispy wonton, cornichon

TUNA TARTARE | 15.5
Yellowfin tuna, avocado, citrus, ají amarillo

EMPANADAS
Three cheese  | 7.95
Wagyu beef | 9.95
Chicken and chorizo | 7.95



SCALLOPS | 19.5
Cucumber, lemongrass, green chilli, mango purée

FILLET STEAK SALAD | 15
Sliced fillet, gem lettuce, green beans, mint

MAINS

SEABREAM | 25.95
Pan-fried seabream, corn humita, salsa macha

RICOTTA AND PARMESAN RAVIOLI | 18
Cacio e pepe, parmesan, crisp brioche

AUBERGINE MILANESE   | 16.5
Crisp aubergine, piquillo peppers, confit tomato

FLAT IRON CHICKEN | 21.5
Half chicken, salsa macha mayo, salsa macha, watercress, lime

GAUCHO STEAK PIE | 21.95
Slow-braised beef, mushroom, creamed mash, red wine jus

SALMON FILLET | 25.95
Seared salmon, rich puttanesca sauce

FILLET STEAK SALAD | 24.5
Sliced fillet, gem lettuce, green beans, mint

THE GAUCHO BURGER | 19.95
Beef patty, smoked ketchup, melted cheese, chimichurri, chips

GRILLED CHICKEN SALAD | 19
Chargrilled chicken, gem lettuce, green beans, mint, chilli

STEAKS

Selected prime cuts of grass-fed beef. Steaks are served with any side and any sauce. Gaucho Platter and Chateaubriand are served with your choice of any two sides and two sauces.

SIRLOIN
Tender with a strip of juicy crackling
300g - 37 | 400g - 46.5 | 500g - 55

RIBEYE
Delicately marbled for superior flavour
300g - 39.75 | 400g - 51.5 | 500g - 59

FILLET
Lean and tender with a delicate flavour
200g - 39.5 | 300g - 50 | 400g - 68

RUMP
Lean with a pure, distinctive flavour
200g - 20 | 300g - 28 | 400g - 36

SIGNATURE MARINATED CUTS

Iconic cuts, each expertly marinated with authentic spices and fresh herbs for a bold flavour

CHURRASCO RUMP
Spiral cut, marinated in garlic, parsley, olive oil
250g - 27
Add 100g | 9

CHURRASCO SIRLOIN
Spiral cut, marinated in garlic, parsley, olive oil
300g - 39
Add 100g | 10

CHURRASCO FILLET
Spiral cut, marinated in garlic, parsley, olive oil
250g - 42
Add 100g | 14

CHIMICHURRI RIBEYE
Spiral cut, slow grilled with chimichurri
300g - 41
Add 100g | 12

LARGE CUTS

Perfect for sharing

CHATEAUBRIAND
Centre cut of fillet, slow grilled
450g - 78.5 | 700g - 115

THE GAUCHO PLATTER
Sirloin, rump, ribeye and fillet
1.2kg - 130

SIDES

CHIPS   | 6



GREEN SALAD   | 6.5



GARLIC-ROASTED WOOD MUSHROOMS  | 8.5

LATIN MAC AND CHEESE | 7.5
Add crispy bacon | 1.5

TOMATO SALAD   | 6.95

MASHED POTATO  | 5.5

GREEN VEGETABLES   | 5.95
Green beans, peas, salsa verde

SAUTÉED SPINACH   | 6

FRIED EGG  | 2.5

'NDUJA BUTTER | 2.5

TRUFFLE & BLACK PEPPER BUTTER | 3.5

GRILLED KING PRAWNS | 8

CRISPY BACON | 2



TOPPINGS & SAUCES

CHIMICHURRI   | 4

PEPPERCORN | 4

BÉARNAISE  | 4

MALBEC AND BONE MARROW JUS | 4



FIRECRACKER   | 4


SET MENU

Two courses 18.95 | Three courses 20.95

Available Monday - Tuesday | All day
Wednesday - Saturday | 12pm - 4pm

STARTERS

GAZPACHO SOUP  
Chilled tomato, cucumber, basil, olive oil



THREE-CHEESE EMPANADA 
Rocket, pickled red onion, chimichurri

SQUID CHICHARRÓN
Crispy squid, sweet and spicy ají amarillo chilli sauce, pickled red onions, jalapeños


MAINS



RUMP AND CHIPS
The leanest cut with a pure, distinctive flavour. Served with chips, chimichurri



MUSSELS AND CHIPS
Green chili and lemongrass salsa, shallots, white wine. Served with chips

MISO-CHIPOTLE CRISPY TOFU SALAD  
Ancient grains, avocado, green beans, roasted corn, pickled onion, cucumber, mint, chili and mustard dressing

DESSERTS

MILK CHOCOLATE MOUSSE 
Dulce de leche sauce, toasted cashew nuts, sea salt

SORBET SELECTION  
Lemon and raspberry

COCONUT PANNA COTTA  
Served with mango and passionfruit



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.
NWC-RED-ALC-06.26

 Vegetarian  Vegan

Adults need around 2000kcal a day

GAUCHO