

FOOD

GAUCHO

CEVICHEs

PICADA £19.50

Cured meats with selected cheeses, marinated artichoke hearts, olives and peppers

Fresh seafood cured with citrus juices traditionally served with red onion, chilli and coriander

ECUADORIAN £9.25

Marinated tiger prawns in a roasted tomato and lime sauce

FIRE & ICE £15.50

Lobster and shrimp, coconut, lime and citrus sauce with red onion, jalapeño and coriander

SALT WATER TROUT £9.25

White radish, soy, ginger, lime and coriander

TUNA £9.75

Fennel, dill, lime, olive oil and rock salt

RAINBOW £9.75

Tuna, seabass, saltwater trout, chilli, coriander and sesame seeds

SCALLOPS £9.25

Orange citrus with red onion, baby coriander and purple carrot

CEVICHE SAMPLER £18.00

Any 3 of our ceviches

STARTERS

EMPANADAS

Traditional savoury pasties

Choose a minimum of two from the following selection:

CHOPPED BEEF WITH OLIVE AND EGG £4.50

CORN AND TOMATO £4.50

HAM AND CHEESE £4.50

SWEETBREADS £16.50

Watercress, red onion and chimichurri

CHORIZO SAUSAGE £7.50

Roasted Romero pepper

YERBA SMOKED BEEF £11.50

Sliced lomo, flavoured with maté and chimichurri

GRILLED PALMITO AND SHRIMP SALAD £9.75

Hearts of palm, grilled shrimps, avocado, cherry tomatoes, radish, black olives, baby spinach and coriander

FRESH OYSTERS £9.50

6 rock oysters, shallot red wine vinegar and lemon on crushed ice

SOFT SHELL CRAB £18.50

Lemon and alioli

SEAFOOD PLATTER £25.00

Tiger prawns, rock oysters and Palourde clams served with shallot red wine vinegar, alioli and lemon on crushed ice

With lobster £40.00

ARGENTINE BEEF

	225g	300g	400g
BIFE DE CUADRIL	£12.25	£15.50	£19.50
Rump			

BIFE DE CHORIZO	£14.00	£17.50	£22.00
Sirloin			

BIFE DE LOMO	£21.50	£28.00	£36.00
Fillet			

BIFE DE ANCHO	£14.00	£17.50	£22.00
Rib eye			

THESE CUTS CAN BE ORDERED IN LARGER SIZES, WHICH ARE IDEAL FOR SHARING

GAUCHO SAMPLER £75.00

All four cuts of prime Argentine beef (1200g)

	300g	400g
CHURRASCO CUTS		
A choice of marinated spiral cuts		

CUADRIL	£17.00
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CHORIZO	£18.50
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LOMO	£37.00
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SAUCES

BÉARNAISE	£2.00
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PEPPERCORN	£3.00
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TOMATO CHIMICHURRI	£2.00
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BLUE CHEESE	£2.00
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SPECIALITIES

GRAN PARRILLADA £39.50

Mixed grill of lamb, cuadril, chorizo pinchos, Morcilla, sweetbreads and chicken dressed with chimichurri

GAUCHO BURGER £16.50

An award winning burger of freshly ground Argentine beef topped with crispy pancetta and mature cheddar

GRILLED SPATCHCOCKED CHICKEN £16.50

Lemon and lime chimichurri

GRILLED PATAGONIAN LAMB £23.50

Smoked garlic and Malbec sauce

GRILLED SEAFOOD PLATTER £48.00

Lobster, tiger prawns, Palourde and razor clams, mussels, alioli and lemon

GRILLED WHOLE LOBSTER £40.00

Alioli and lemon

GRILLED PATAGONIAN SEA BASS £19.00

Aubergine Chutney

GNOCCHI £16.00

Handmade potato dumplings, baby spinach, wild mushrooms and truffle oil

RISOTTO £15.50

Tomato, buffalo mozzarella and basil

SIDES	POTATO PUREE	£2.75
	HAND CUT CHIPS	£2.75
	SWEET POTATO CHIPS WITH CHORIZO	£3.00
	HUMITAS	£3.50
	SPINACH WITH GARLIC AND LEMON	£3.75
	GRILLED VEGETABLES	£5.75
	SAVOY CABBAGE, SAUTÉED WITH BACON	£3.50
	SAUTÉED MUSHROOMS	£4.00
	TOMATO, ONION AND WILD ROCKET SALAD	£4.50
MIXED SALAD	£4.50	

DESSERT	WHITE CHOCOLATE PANACOTTA	£8.00
	Summer berries and raspberry sauce	
	PANCAKES	£6.50
	Vanilla ice cream and dulce de leche	
	CHOCOLATE TRUFFLE CAKE	£7.25
	Crème fraiche	
	DON PEDRO	£8.00
	With whipped ice cream and whiskey	
	CHEESECAKE	£7.25
	Dulce de leche	
FRUIT CARPACCIO	£7.25	
Torrontes syrup and calvados cream		
DESSERT SAMPLER	£17.50	
Cheesecake, fruit carpaccio and panacotta		
CHEESE	£9.75	
5 regional cheeses, Malbec chutney and crackers		

Although Argentina is not well known for its sweet wines, it is an area of their industry that is overlooked.

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 Torrontes 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.

	Glass	Bottle	
DESSERT WINE	EL PORVENIR DE LOS ANDES 'Laborum' 2007	100ml	500ml
	Torrontes	£9.30	£46.50
	Cafayate Salta		
	PARRAL DE LOS MONJES Torrontes 2007	100ml	750ml
	Santa Maria Catamarca	£4.55	£32.00
	SANTA ROSA Torrontes 2007/8	100ml	500ml
	Santa Rosa Mendoza	£5.10	£25.50
	LUIGI BOSCA Gewurztraminer 2005/6	100ml	500ml
	Maipu Mendoza	£7.30	£36.50
	ZUCCARDI 'Malamado'	50ml	
Malbec (Port style) Maipu Mendoza	£3.95		
FAMILIA SCHROEDER 'Deseado'	125ml	500ml	
Sparkling sweet Torrontes 2007	£5.50	£33.00	
San Patricio del Chañar Neuquen Patagonia			
BEVERAGES	ESPRESSO		£2.25
	CAPPUCCINO		£2.50
	LIQUEUR COFFEE		£4.80
	HERBAL TEA		£2.50

All prices include VAT at 17.5%. Service charge is not included. However, a discretionary 10% will be added to parties of six persons and over.



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