



GAUCHO

— Grill —

STARTERS

GARLIC BREAD 🥕 🍷 🌿 7.00

Simple, comforting, and always a favourite. Warm, freshly baked bread with golden garlic butter

BEEF CARPACCIO 🥬 🍷 🌿 14.25

A refined classic of delicately sliced raw beef with porcini mushroom sauce, wild rocket, and parmesan shavings

PROVOLETA 🥕 🥬 🌿 🍷 7.75

Melted Argentinian cheese baked to perfection, served with pesto, sun-dried tomatoes, and crisp crostini

MEATBALLS & PARMESAN 🍷 🌿 🥕 10.95

Tender homemade meatballs baked in a rich tomato sauce, topped with parmesan and served with warm focaccia

DIABOLO PRAWNS 🥕 🌿 🥬 🍷 13.25

Juicy prawns in a spicy tomato, chilli and garlic oil, pil-pil style. Served with pesto-drizzled ciabatta

CREOLE CHORIZO 🌿 🌿 🍷 7.95

Grilled spicy chorizo with toasted focaccia and a bold chimichurri dip

HOMEMADE EMPANADAS 🌿 🍷 🌿 🥕 6.95

Two hand-folded Argentinian pastries with your choice of filling: spinach & cheese 🥕 or beef



SALADS

TRI-COLOUR CAPRESE SALAD 🥕 🥬 🍷 11.50

A colourful mix of local tomatoes, avocado, buffalo mozzarella, extra virgin olive oil, and fresh basil

TOMATO & ONION SALAD 🥕 🌿 9.95

Local Heirloom tomatoes and red onion with garlic, parsley, and the finest organic olive oil

GAUCHO STEAK SALAD 🥕 🍷 🌿 🥕 14.95

Sliced grilled beef over romaine and rocket, with sun-dried cherry tomatoes and a Caesar-style dressing



MAINS

ALL SERVED WITH FRIES

GAUCHO BURGER 200gr 🌿 🍷 🌿 15.50

Juicy Black Angus beef patty, burger sauce, provolone, caramelised onions, tomato, and rocket in a toasted bun

LEMON & GARLIC CHICKEN 16.50

Light yet full of flavour. Oven-roasted chicken with cherry tomatoes, shallots, and fresh rocket

MILANESE NAPOLITANA 🌿 🍷 🌿 🌿 20.50

A true Argentine classic — breaded veal cutlet, fried until golden, topped with rich tomato sauce and melted mozzarella

BBQ RIBS 🌿 21.50

Slow-cooked to fall-off-the-bone perfection, our pork ribs are basted in a smoky, house-made bbq glaze with a hint of Argentine spice

CHARGRILLED

ALL SERVED WITH FRIES OR BAKED POTATO

ANGUS RUMP SKEWER 🥕 🌿 🌿 23.50

Juicy chunks of Angus beef rump, with red and green peppers, grilled onions and an irresistible finishing touch of chimichurri. Intense flavour, Argentinian style

LAMB CHOPS GAUCHO 🌿 39.00

Exquisite New Zealand lamb chops, grilled Gaucho style to bring out the full flavour. Served with your choice of sauce to enhance every bite

MIXED GRILL 🌿 TO SHARE 45.00

A grilled feast for two: juicy entrecote, chimichurri chicken thigh, beef fillet and creole chorizo, all grilled Argentinian style. Includes two sauces and two sides of your choice



Available for kids under 12 years.
Please ask your waiter

VAT INCLUDED
Bread 1.50



ALL SERVED WITH FRIES
OR BAKED POTATO



ALL STEAKS CAN BE GRILLED
WITH SPECIAL CAJUN RUB

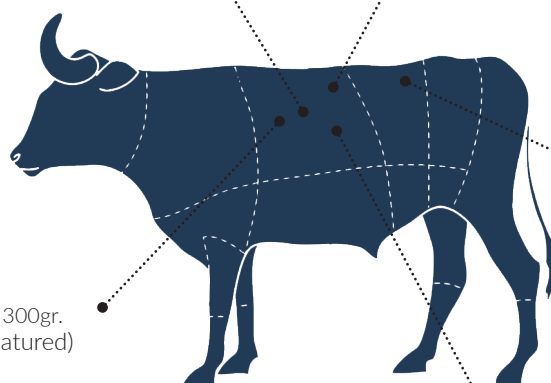
ENTRECÔTE 300gr.
(Black Angus)
27.95

FILLET 250gr.
(Longhorn Breed)
32.95

RUMP STEAK 300gr.
(Black Angus)
21.00

RIB EYE 300gr.
(28 day matured)
Grass fed
27.75

CHATEAUBRIAND 500gr.
(Longhorn Breed)
TO SHARE
62.95



SIDE ORDERS 4.50

- GRILLED VEGETABLES 🌿
- FRIES
- BAKED POTATO 🍟
- BABY NEW POTATOES
- CREAMED SPINACH 🍷
- MIXED GREEN SALAD

SAUCES 1.95

- GARLIC BUTTER 🍷🌿
- CHIMICHURRI 🌿🌿
- MALBEC 🌿🌿
- GREEN PEPPERCORN 🍷🌿
- MUSHROOM MASALA 🌿🍷🌿
- PARSLEY & GARLIC OIL 🌿

DESSERTS

ITALIAN MESS 🍷🍷 8.95
A delightful medley of crushed meringue, juicy strawberries, fluffy whipped cream, and velvety vanilla ice cream

PANNA COTTA 🍷 8.95
A perfect balance of sweet and tart. Silky-smooth vanilla panna cotta crowned with a tangy passion fruit topping

WARM CHOCOLATE BROWNIE 🍷🌿🍷 8.95
Rich, fudgy flourless brownie served warm with a drizzle of caramel toffee sauce and a scoop of vanilla ice cream

CLASSIC TIRAMISU 🍷🌿🍷 8.95
An Italian favourite. Espresso-soaked biscuits layered with luscious mascarpone cream

MANGO CHEESECAKE 🍷🌿 8.95
Smooth, refreshing, and indulgent. Creamy mascarpone cheesecake infused with tropical mango

TART TATIN 🍷🌿 8.95
A timeless dessert with a twist. Buttery caramelised apple tart, served warm with silky vanilla ice cream

ICE CREAMS 7.50
Ask your waiter for flavours 🍷🌿

WHITE WINES

 YLLERA	5.50/19.95
Sauv.Blanc • T.Castilla	
VIÑA SOL	20.25
Parellada • Penedés / Half Bottle 11.95	
 PINOT GRIGIO	5.95/24.00
Pinot Grigio • Italy	
 MARQUÉS DE RISCAL	6.95/25.95
Verdejo • Rueda	
L'ANFORA	26.50
Verdicchio di Metalica • Marche	
JOSE PARIENTE	28.75
Verdejo • Rueda	
MAR DE FRADES	39.95
Albariño • Rías Baixas	
FINCA COLINA	42.50
Sauvignon Blanc • Rueda	

ROSE WINES

 VIÑA DEL OJA	5.50/19.95
Coupage • Rioja	
LAMBRUSCO ROSADO	19.95
Emilia Romagna	
 PINOT BLUSH	5.95/25.00
Pinot Blush • Italy	
AIX	42.00
Côtes de Provence	

RED WINES

 YLLERA 9 MONTHS	5.50/19.95
Tempranillo • T.Castilla	
 KRIYA ORGANIC	5.95/21.50
Montepulciano • Abruzzo	
PIAN DEL MASSO-MELINI	21.50
Chianti • Tuscany	
ARTE DE VIVIR	22.95
Tempranillo • Ribera del Duero	
 MARQUÉS DE CÁCERES	6.25/24.50
Coupage • Rioja • Crianza	
LE BINE CAMPAGNOLA	30.95
Valpolicella Classico	
MARQUÉS DE RISCAL	35.75
Coupage • Rioja • Reserva	
CALLEJON DEL CRIMEN	38.95
Malbec • Mendoza • Reserva	
BARON DE LEY FINCA MONASTERIO	46.25
Tempranillo • Rioja	

SPARKLING WINES

 PROSECCO	5.75/24.00
LAMBRUSCO ROSE	19.95
MOËT & CHANDON BRUT	99.75
MOËT & CHANDON ICE	132.00



BEERS

SAN MIGUEL	
• MEDIUM DRAFT	4.75
• LARGE DRAFT	5.95
• BOTTLE 33CL	4.95
• GLUTEN FREE	4.95
• 0% ALCOHOL	4.95

STELLA ARTOIS	
• MEDIUM DRAFT	4.95
• LARGE DRAFT	6.25

PERONI	5.25
CORONITA	5.25
HEINEKEN	4.75
MAGNERS 33CL	5.95

SPIRITS

HOUSE SPIRIT & MIXER	FROM 8.50
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SOFT DRINKS

SOFT DRINKS & JUICES	3.75
FRESH ORANGE JUICE	4.75
MILK SHAKES	6.50
STILL MINERAL WATER 0.50CL	3.50
SPARKLING WATER 0.50CL	3.50

ALLERGENS

 = GLUTEN (WHEAT)	 = SPICY
 = SHELLFISH	 = VEGETARIAN
 = EGG	 = GLUTEN FREE
 = FISH	
 = PEANUT	
 = SOY	
 = LACTOSE	
 = SHELL FRUIT/NUTS	
 = CELERY	
 = MUSTARD	
 = SESAME	
 = SULFOR DIOXIDE & SULFITES	
 = MOLLUSCS	

Please advise your waiter on arrival if you have any food allergies.

All dishes may contain traces of nuts and sulfites.

VAT INCLUDED