

# FOOD

# GAUCHO

## CEVICHE

**PICADA** £19.95  
Spanish cured meats with Westcombe Cheddar, marinated artichoke hearts, olives and peppers.

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

**ECUADORIAN** £9.75  
Marinated tiger prawns in a roasted tomato and lime sauce

**SQUID** £9.75  
Argentine baby squid, shallots, jalapeño, ginger, mint and guacamole

**TUNA** £10.50  
Green apple, red onion, jalapeno, sesame seed and tomato concasse, in orange and grapefruit juices

## TIRADITOS

Fresh seafood, sliced and served with onion, chilli and lime

**KING SCALLOP** £12.75  
Red onion, chilli, mango, coriander with a coconut and citrus dressing

**TUNA** £12.75  
Orange, lemon, avocado and sesame, soy dressing

**SALMON** £9.75  
Salmon, pepper, chilli, red onion and guacamole

**SAMPLER** £19.50  
Any 3 of our Ceviches or Tiraditos

## CAUSITAS

**SHRIMP** £7.75  
Green olives, red onion, chilli, potato and smoked paprika

**SALMON** £7.75  
Green sauce, red onion, micro cress, potato and Aji Amarillo

**HAND PICKED CRAB** £9.95  
Quails egg, avocado, red onion, tomato and mustard mayonnaise, potato and Aji Amarillo

## STARTERS

**EMPANADAS**  
Traditional Argentine savoury pasties  
Choose a minimum of two from the following selection:

**GROUND BEEF AND OLIVE** £4.65

**CORN, PEPPER AND BASIL** £4.65

**HAM AND CHEESE** £4.65

**PAN FRIED SQUID** £7.75  
Argentine baby squid, sweet peas, spring onion, mint with a roasted tomato and pepper sauce

**GRILLED PALMITO AND SHRIMP SALAD** £9.95  
Hearts of palm, shrimp, red pepper, cucumber, mixed leaves and sherry vinaigrette

**SMOKED TROUT SALAD** £9.95  
Dijon mustard, capers, chives, potato and gribiche sauce

**CHICKEN SALAD** £9.00  
Romero pepper, corn, datterino tomato, radish, onion and lemon oil

**SMOKED HADDOCK FISH CAKES** £9.00  
Green sauce

**SAUSAGE PLATTER** £18.95  
Selection of sausages

**CHORIZO SAUSAGE** £7.75  
Roasted romero pepper with balsamic and olive oil

## ARGENTINE BEEF

	225g	300g	400g
<b>BIFE DE CUADRIL</b>	£13.50	£17.00	£21.00
Rump			

<b>BIFE DE CHORIZO</b>	£16.75	£20.95	£24.50
Sirloin			

<b>BIFE DE LOMO</b>	£22.75	£29.50	£37.50
Fillet			

<b>BIFE DE ANCHO</b>	£15.50	£19.50	£24.00
Rib eye			

**THESE CUTS LEND THEMSELVES TO LARGER SIZES THAT ARE IDEAL FOR SHARING**

**GAUCHO SAMPLER** £82.50

All four cuts of prime Argentine beef (1200g)

300g 400g

## CHURRASCO CUTS

A choice of marinated spiral cuts

<b>CUADRIL</b>	£18.75
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<b>CHORIZO</b>	£21.95
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<b>LOMO</b>	£39.00
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## GRILL

**GRAN PARRILLADA** £42.00

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

**GAUCHO BURGER** £17.00

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

**SPATCHCOCKED CHICKEN** £16.95

Roast garlic, lemon and lime chimichurri

**GRILLED PATAGONIAN LAMB CHOPS** £18.75

Roasted new potatoes, cheddar and salsa verde

**PORK RIB EYE** £16.75

Braised in Torrontés, then slow grilled

## SPECIALITIES

**FILLET OF RED SNAPPER** £25.00

Mushroom vinaigrette, mixed bean salad

**LOMO MILANESA** £18.50

Served with lemon

**RUCOLA AND RICOTTA RAVIOLI** £17.00

Olive oil, butter and parmesan

**FRESH PAPPARDELLE** £15.25

Datterino tomatoes, red onion, jalapeno and basil

**RISOTTO VERDE** £15.50

Green butter, asparagus, parmesan and almonds

## SAUCES

**BEARNAISE** £2.65

**PEPPERCORN** £2.65

**MUSTARD** £2.65

**MUSHROOM** £2.65

## SIDES

**CHIPS** £2.95

**POTATO PUREE** £2.95

**ROASTED NEW POTATOES WITH CHEDDAR CHEESE** £3.95

**SWEET POTATO CHIPS WITH CHORIZO** £3.95

**HUMITAS** £3.95

**SPINACH WITH GARLIC AND LEMON** £3.95

**GRILLED VEGETABLES WITH TOMATO VINAIGRETTE** £4.95

**SAUTEED SELECTION OF FIELD MUSHROOMS** £4.95

**MIXED BEAN SALADA WITH SMOKED PAPRIKA VINAIGRETTE** £5.25

**MIXED LEAF SALAD** £5.25

**TOMATO SALAD** £5.25

# SWEET

## DESSERTS

<b>VANILLA FLAN</b>	£7.25
Dulce de leche and mascarpone	
<b>DON PEDRO</b>	£9.75
Ice cream, whiskey and walnuts	
<b>CHEESECAKE</b>	£7.95
Dulce de leche, coffee biscuit and chocolate sauce	
<b>LIME PIE</b>	£7.95
Strawberries, poppy seed and honey dressing	
<b>PAVLOVA</b>	£7.95
Red berries, orange caramel and malbec ice cream	
<b>CHOCOLATE CAKE</b>	£7.75
Orange, cardamon and coffee cream	
<b>ARGENTINE ICE CREAMS</b>	£7.25
An assortment of flavours	
<b>DESSERT SAMPLER</b>	£14.25
Cheesecake, lime pie and chocolate cake	
<b>CHEESE</b>	
Selection of regional cheeses, malbec chutney and oat cakes	
<b>3 CHEESES</b>	£7.50
<b>4 CHEESES</b>	£9.75
<b>5 CHEESES</b>	£11.00

# GAUCHO

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 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

	Glass	Bottle
<b>EL PORVENIR DE LOS ANDES 'Laborum' 2007/8</b>	100ml	500ml
Torrontés	£10.25	£49.50
Cafayate Salta		
<b>PARRAL DE LOS MONJES Torrontés 2007/8</b>	100ml	750ml
Santa Maria Catamarca	£4.95	£35.00
<b>ZUCCARDI 'TARDIO' Torrontés 2007/8</b>	100ml	500ml
Santa Rosa Mendoza	£5.65	£27.50
<b>LUIGI BOSCA Gewürztraminer 2006/7</b>	100ml	500ml
Maipù Mendoza	£8.10	£39.50
<b>ZUCCARDI 'Malamado'</b>	50ml	
Malbec (Port style)	£4.00	
Maipù Mendoza		
<b>FAMILIA SCHROEDER 'Deseado'</b>	125ml	750ml
Sparkling sweet Torrontés 2007	£7.00	£35.50
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 spirits include a mixer of your choice (except Cognac, Armagnac, Calvados, After Dinner drinks, Port and Argentine Grappas and liqueurs)

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.

