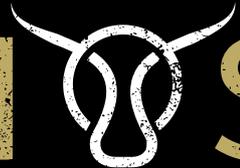


GAUCHOS



STEAKHOUSE

MENU

STARTERS

FRENCH ONION SOUP

Cheese crouton, crusty bread
£5.25

EMPANADAS (CHOOSE ONE)

Chicken, beef, blue cheese or vegetable, rocket, pea shoot, tomato chutney
£6.25

Wine: 22 TERRAZAS TORRONTES £5.50/£8.00, bottle £33.00

GRILLED GOATS CHEESE

Salad, brioche, grilled apple, walnut, honey
£7.50

PRAWN COCKTAIL

Baby prawns, Marie Rose sauce
£8.00

GAMBAS PIL PIL

Garlic, chilli, olive oil, lemon, bread
£8.50

PROVOLETA CHEESE (grilled, bacon £1.00 supplement)

Garlic, tomato, oregano, croutons
£7.25

CHORIZO CRIOLLO

Onion chutney
£6.75

Wine: 22 TERRAZAS TORRONTES £5.50/£8.00, bottle £33.00

PRAWN & SPINACH GRATIN

Tiger prawns, cream, spinach, cheese, garlic
£8.50

CHICKEN, LIVER PARFAIT

Tomato chutney, toasted brioche, all homemade
£7.50
Wine: 14 VIÑA ALBINA, £20.00

MUSSELS MARINIÈRE (subject to availability)

Onion, garlic, white wine, cream
£7.25

SMOKED SALMON

Rocket, fresh dill, croutons
£7.25

LANGOSTINO PRAWNS (grilled)

Plain it speaks for itself
£9.00

Wine: 17 MARTIN CODAX £5.00/£6.50, bottle £25.00

CALAMARI

Squid, seasoned flour, garlic mayonnaise
£7.50

Wine: 17 MARTIN CODAX £5.00/£6.50, bottle £25.00

GARLIC MUSHROOM CRUMBLE

Crumble toast, egg, garlic
£6.00

ARGENTINIAN MORCILLA (grilled)

Plain speaks for itself
£7.00

DUCK TERRINE

Orange chutney, toasted brioche
£6.00

GRILLED CAMEMBERT

Forest fruits, croutons
£7.50

ACCOMPANYING WINES

We have suggested below wines that will compliment all dishes in this section, as well as, for some dishes, recommending a specific wine. The wine reference number enables you to find more information from the main wine list.

17. MARTIN CODAX

125/175ml: **£5.00/£6.50**, Bottle: **£25.00**

14. VIÑA ALBINA

Bottle: **£20.00**

22. TERRAZAS TORRONTES

125/175ml: **£5.50/£8.00**, Bottle: **£33.00**

26. BOTTEGA PINOT GRIGIO IGT DELLE VENEZIE

125/175ml: **£4.50/£5.50**, Bottle: **£21.00**

24. MOMMESSIN CUVÉE SAINT PIERRE

125/175ml: **£4.50/£5.50**, Bottle: **£19.00**

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A £1 cover charge will be applied per person. A 10% service charge is added for parties of 8 and more as well as a deposit to secure the reservation. Please refer to our deposit policy on line at www.gauchos.gi



VEGETARIAN



VEGAN

SALADS

(served as a starter or main course)

GAUCHOS SALAD

Mixed leaves, apple, cherry tomatoes, Goats' cheese, jamon serrano, walnuts, strawberry, Gauchos dressing
£7.00/£13.00

Wine: 24 MOMMESSIN CUVÉE SAINT PIERRE **£4.50/£5.50**, bottle **£19.00**

PALMITO

Palm hearts, cherry tomatoes, bacon, dates, avocado, red onion, mixed leaves, yogurt dressing
£7.00/£13.00

GREEK SALAD

Mixed leaves, hummus, feta cheese, black olives, sundried tomatoes, onions, garlic, Greek yoghurt dressing with dill
£7.00/£13.00

Wine: 25 DEINHARD **£20.00**

PRAWN AVOCADO SALAD

Tiger prawns, avocado, onion, mixed leaves, cherry tomatoes, Marie Rose sauce
£7.00/£15.00

QUINOA SALAD (choose with chicken or plain)

Rocket, tomato, red onion, walnuts, sesame seeds, avocado, gauchos dressing
£7.00/£13.00

Wine: 26 BOTTEGA PINOT GRIGIO IGT DELLE VENEZIE **£4.50/£5.50**, bottle **£21.00**

GAUCHO'S DRESSING:

Olive oil, mustard, Dijon, balsamic vinegar

ACCOMPANYING WINES

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24. MOMMESSIN CUVÉE SAINT PIERRE	125/175ml: £4.50/£5.50 , Bottle: £19.00
26. BOTTEGA PINOT GRIGIO IGT DELLE VENEZIE	125/175ml: £4.50/£5.50 , Bottle: £21.00
25. DEINHARD	Bottle: £20.00
17. MARTIN CODAX	125/175ml: £5.00/£6.50 , Bottle: £25.00
16. MUGA barrel fermented	Bottle: £24.00

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VEGETARIAN



VEGAN

FROM THE GRILL

All served with roasted cherry tomatoes

THE GAUCHO

Surf and turf, langostino, Argentinian fillet, thermidor sauce
£38.00

TOMAHAWK (sharing)

Chuleton ribeye on the bone
£65.00

ARGENTINIAN FILLET STEAK ON THE STONE

(sharing)
Lean and tender with a delicate flavour, thin strips, stone cooked to your requirements, Gauchos sauce
£65.00

ARGENTINIAN FILLET

Tender, lean, delicate flavour, chargrilled on the open flame
£33.50

LOMO BAJO (sirloin steak)

Strong flavour, chargrilled on the open flame, roasted cherry tomatoes
£24.00

LOMO ALTO (rib eye/entrecote steak)

Delicately marbled throughout for superb full body flavour, chargrilled on the open flame, roasted cherry tomatoes
£24.00

CHULETON (large rib eye/entrecote steak)

Recommended cooked minimum medium, chargrilled on the open flame
£29.00

CHATEAUBRIAND ON THE STONE (sharing)

Served rare on the hot stone, fresh rosemary, garlic
£49.00

SPANISH SOLOMILLO

Incredibly tender, succulent fillet steak, chargrilled on the open flame
£25.00

CHURRASCO FILLET

Thinly sliced and fanned out, recommend well done, roasted cherry tomatoes
£25.00

T BONE STEAK

Combining fillet steak & sirloin on either side of the bone, chargrilled on the open flame
£32.00

PARILLADA (for one or sharing for two)

Ribeye, sirloin, chorizo, chicken breast, secreto Iberico, rack of lamb, chargrilled on the open flame
£27.00/£38.00

RUMP STEAK

Recommend medium or less, the leanest cut with a distinctive flavour, char-grilled on the open flame
£16.00

GAUCHOS BURGER (Argentinian beef)

Homemade burger, brioche bun, Gauchos mayonnaise, tomatoes, onion, lettuce, skinny fries, optional cheese or bacon, egg
£16.00

GAUCHO'S SAUCES

Red wine jus, béarnaise sauce, hollandaise sauce, pepper sauce, Diana sauce, blue cheese sauce, Gauchos sauce
£2.50 each

GAUCHO'S MAYONNAISE INGREDIENTS:

Sweet chilli, garlic

ACCOMPANYING WINES

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72. ALTOS DE PLATA TERRAZAS CRIANZA	125/175ml: £4.50/£6.50 , Bottle: £27.00
79. RIPASSO DELLA VALPOLICELLA SUPERIORE DOC	125/175ml: £6.75/£9.50 , Bottle: £33.00
32. COMENGE BIBERIUS	Bottle: £23.00
81. MOMMESSIN-CHATEAUNEUF-DU-PAPE LES EPICES, RHONE	125/175ml: £9.50/£13.00 , Bottle: £55.00

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VEGETARIAN



VEGAN

PASTA & STIR FRY

SEAFOOD LINGUINE

Mixed seafood, creamy white wine sauce
£13.50

Wine: 16 MUGA barrel fermented **£24.00**

HONG KONG STIR FRY

Tiger prawns, red peppers, chilli pepper, mangetout, mushrooms, soy sauce, ginger, sesame oil, noodles
£16.00

BEEF STIR FRY

Strips of Argentinian beef, seasonal vegetables, red peppers, chilli pepper, mangetout, mushrooms, ginger, sesame oil, noodles
£16.00

Wine: 40 RAMÓN BILBAO RESERVA **£6.00/£8.00**, bottle **£32.00**

SPAGHETTI CARBONARA

White wine, parmesan, smoked bacon, garlic, mushrooms
£12.00

SEAFOOD STIRFRY

Mixed seafood, onion, seasonal vegetables, red peppers, chilli pepper, mangetout, mushrooms
£16.00

SHARING BOARDS

(served as a starter/starter for 2 or main course)

FISH BOARD

Smoked haddock, langostino, gambones, calarmari, baby prawns, green mustard
£8.50/£16.00

Wine: 17 MARTIN CODAX **£5.00/£6.50**, bottle **£25.00**

VEGETABLE BOARD

Hummus, crudités, cheese selection, crackers
£6.50/£12.00

Wine: 24 MOMMESSIN CUVÉE SAINT PIERRE **£4.50/£5.50**, bottle **£19.00**

SPANISH COLD MEAT PLATTER

Chorizo, Serrano ham, morcilla, smoked gammon, chorizo picante, onion chutney, tomato chutney
£8.50/£16.00

ACCOMPANYING WINES

We have suggested below wines that will compliment all dishes in this section, as well as, for some dishes, recommending a specific wine. The wine reference number enables you to find more information from the main wine list.

- | | |
|--|---|
| 16. MUGA barrel fermented | 125/175ml: £24.00 |
| 24. MOMMESSIN CUVÉE SAINT PIERRE | 125/175ml: £4.50/£5.50 , Bottle: £19.00 |
| 18. ANAYÓN CHARDONNAY barrel fermented | Bottle: £25.00 |
| 22. TERRAZAS TORRONTES | 125/175ml: £5.50/£8.00 , Bottle: £33.00 |
| 40. RAMÓN BILBAO RESERVA | 125/175ml: £6.00/£8.00 , Bottle: £32.00 |

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VEGETARIAN



VEGAN

ACCOMPANYING WINES

We have suggested below wines that will compliment all dishes in this section, as well as, for some dishes, recommending a specific wine. The wine reference number enables you to find more information from the main wine list.

- | | |
|----------------------------------|---|
| 17. MARTIN CODAX | 125/175ml: £5.00/£6.50 , Bottle: £27.00 |
| 24. MOMMESSIN CUVÉE SAINT PIERRE | 125/175ml: £4.50/£5.50 , Bottle: £19.00 |
| 36. CAMPILLO CRIANZA | Bottle: £29.00 |

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VEGETARIAN



VEGAN

FISH

WHOLE SEA BASS

Oven baked, white wine, garlic, lemon, roasted fennel, baked new potatoes
£17.50

DORADA (whole)

Oven baked, roasted vegetables
£16.00

FILLET OF SALMON EN PAPILOTE

Seasonal vegetables, herbs, lemon juice, white wine
£18.50

REDFIN TUNA STEAK

Recommend served medium/rare, stir-fried vegetables, soy sauce
£18.00

GRILLED GAMBONES

Garlic butter
£23.50

SPICY CHORIZO MUSSELS AND CHIPS

(skinny fries)
 Shallots, tomatoes, garlic, red chili, white wine
£15.00

Wine: 22 TERRAZAS TORRONTES **£5.50/£8.00**, Bottle **£33.00**
 78 JCB BOURGOGNE "LES URSULINES" **£32.00**

VEGETARIAN & VEGAN

VEGETABLE & HERB LINGUINE

Pesto sauce, red onion, garlic, cherry tomatoes, mangetout, red peppers
£16.00

PEA & LEMON RISOTTO

Peas, garlic, spinach, lemon, rice, mint oil
£18.00

ROASTED TOFU

Marinated in basil, white wine, slow cooked with roasted seasonal vegetables
£16.00

VEGETABLE STIR FRY

Soy sauce, ginger, garlic, noodles
£16.00

WINTER RISOTTO

Pearl barley, carrot, beetroot, turnip, butternut squash, balsamic glaze
£16.00

CASSOULET

White beans, leek, carrot, onion, celery
£16.00

VEGETABLE PIE

Homemade pastry, seasonal vegetables, garlic
£16.00

ACCOMPANYING WINES

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17. MARTIN CODAX	125/175ml: £5.00/£6.50 , Bottle: £25.00
24. MOMMESSIN CUVÉE SAINT PIERRE	125/175ml: £4.50/£6.00 , Bottle: £25.00
20. PAZO PONDAL	125/175ml: £5.50/£7.00 , Bottle: £30.00
80. BUENA VISTA- CARNEROS	Bottle: £48.00
78. JCB BOURGOGNE "LES URSULINES"	Bottle: £32.00
22. TERRAZAS TORRONTES	125/175ml: £5.50/£8.00 , Bottle: £33.00

ACCOMPANYING WINES

We have suggested below wines that will compliment all dishes in this section, as well as, for some dishes, recommending a specific wine. The wine reference number enables you to find more information from the main wine list.

12. VIÑA IJALBA GENOLI - ECOLOGICAL Vegan	125/175ml: £4.50/£5.00 , Bottle: £19.00
45. VIÑA IJALBA GRACIANO - ECOLOGICAL Vegan	Bottle: £35.00

THE FOLLOWING METHODS HAVE BEEN USED TO MAKE THESE WINES SUITABLE FOR VEGANS.

Filtration: cellulose plate of different porosities.
 Clarification: by proteins of vegetable origin, potato, pea, yeasts walls, bentonite.
 They do not contain ingredients from animals such as milk, eggs, meat honey, animal gelatine, charred bones or fishtail.

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VEGETARIAN



VEGAN



VEGETARIAN



VEGAN

M E A T

LAMB SHANK

Slow cooked in red wine and rosemary, mashed potato, asparagus, jus
£21.00

RACK OF LAMB

Chargrilled on the open flame
£25.00

CHICKEN SUPREME

Crushed baby potatoes, creamed spinach sauce
£16.50

DUCK CONFIT

White beans, black pepper casserole
£18.00

Wine: 81 MOMMESSIN-CHÂTEAUNEUF-DU-PAPE LES ÉPICES, RHÔNE **£9.50/£13.00**, bottle **£55.00**

SECRETO IBERICO (skinny fries)

Crispy strips of Iberico pork, crudities, rocket salad
£22.00

Wine: 81 MOMMESSIN-CHÂTEAUNEUF-DU-PAPE LES ÉPICES, RHÔNE **£9.50/£13.00**, bottle **£55.00**

GRILLED DUCK

Red cabbage, orange sauce, crushed new potatoes

£18.00

Wine: 22 TERRAZAS TORRONTES **£5.50/£8.00**, bottle **£33.00**

SPARE RIBS

BBQ sauce, coleslaw

£17.00

BEEF CASSOULET

Argentinian beef, white beans, leek, carrot, onion, celery

£18.00

BEEF PIE

Rump steak, garlic, pearl onions, homemade pastry case

£18.00

PORK BELLY

Red wine jus, sweet smashed potato, apple chutney

£18.00

S I D E D I S H E S

HAND CUT CHUNKY OR SKINNY CHIPS

Homemade hand cut

£3.00

MASHED POTATO

Cream, butter, seasoning

£2.50

PATATA LA PAMPA

Green pepper, red pepper, onion, cheese, béchamel

£4.00

PATATA BRAVA

Sautéed potato, pepper, onion, gaucho's sauce

£3.00

SPINACH

Cream, garlic or plain

£3.00

JACKET POTATO

Baked potato, sour cream

£3.00

ASPARAGUS

Roasted

£4.00

GRILLED SEASONAL VEGETABLES

Cherry tomatoes, onion, red pepper, green pepper

£3.00

PANACHE OF GARDEN VEGETABLES

Steamed red cabbage, carrot, broccoli

(subject to availability)

£3.50

ONION RINGS

Battered fresh white onion, deep fried, seasoning

£2.00

COLESLAW

£2.00

SAUTEED MUSHROOMS

£2.00

TOMATOES STUFFED WITH BLUE CHEESE

£2.00

SAUTEED POTATOES

£2.50

BOILED BASMATI RICE

£3.00

ACCOMPANYING WINES

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81. MOMMESSIN-CHÂTEAUNEUF-DU-PAPE LES ÉPICES, RHÔNE

22. TERRAZAS TORRONTES

78. JCB BOURGOGNE "LES URSULINES"

125/175ml: **£9.50/£13.00**, Bottle: **£55.00**

125/175ml: **£5.50/£8.00**, Bottle: **£33.00**

Bottle: **£32.00**

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VEGETARIAN



VEGAN

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VEGETARIAN



VEGAN

SUNDAY LUNCH

STARTERS

Please see our starter selection

SUNDAY ROAST £12.50

PRIME STEER BEEF

PORK

NEW ZEALAND LAMB

ARGENTINIAN CHICKEN MARINADE

All served with a selection of fresh market vegetables,
Argentinian stuffing, roast potatoes, Yorkshire pudding & meat jus

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VEGETARIAN



VEGAN

DESSERTS

All served with a scoop of your favourite Mövenpick ice cream

BANOFFEE PIE £7.25

WHITE CHOCOLATE CHEESE CAKE £7.95

MIXED FRUIT PAVLOVA £7.25

CHOCOLATE FONDANT £7.95

CRÈME BRULEE £7.95

WARM APPLE PIE With ice cream or custard £7.95

VANILLA LATTE £4.00

IRISH COFFEE £5.95

CHEESE BOARD £9.00

ACCOMPANYING DESSERT WINES

We have selected below some wines which complement the desserts in this section.

MALAGA MOSCATEL, GLASS	£6.00
XIMENEZ SPINOLA PX, GLASS	£12.00
TOKAJI, GLASS	£6.00

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VEGETARIAN



VEGAN

SUNDAES

GAUCHOS

Vanilla dream, strawberry, Swiss chocolate, cream, chocolate shavings

£6.95

LA PAMPA

Pistachio, salted caramel, hazelnut, fresh cream, chocolate shavings

£6.95

MINT SUNDAE

Two scoops of mint chocolate, one scoop of chocolate ice cream, whipped cream, sweet mint sauce, nuts

£6.95

PISTACHIO SUNDAE

Two scoops of pistachio, one vanilla ice cream, whipped cream, marshmallows, nuts

£6.95

CHOCOLATE REVENGE

Three scoops of chocolate ice cream, chocolate sauce, whipped cream

£6.95

CUBAN SUNDAE

One scoop vanilla, two scoops rum & raisin ice cream, whipped cream, caramel sauce, nuts

£6.95

SUMMER SUNDAE

Vanilla red fruits, strawberry, vanilla, whipped cream, strawberry sauce, nuts

£6.95

CHOCOBANANA SUNDAE

Two scoops chocolate, one scoop vanilla whipped cream, banana, chocolate sauce, nuts

£6.95

HARLEQUIN

One scoop pistachio, caramel cream, vanilla red fruits, cream, whipped cream, strawberry sauce, nuts

£6.95

MÖVENPICK ICE CREAM MENU

1 scoop **£2.10** (1 x 90g)

2 scoops **£4.00** (2 x 90g)

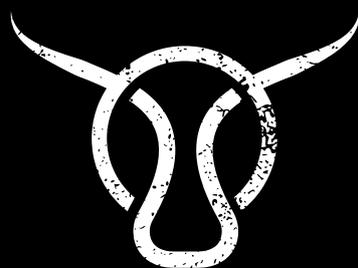
3 scoops **£6.00** (3 x 90g)

Choice of ice cream & sauce

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