

GAUCHO'S



STEAKHOUSE

MENU

STARTERS

SOUP OF THE DAY

Crusty bread
£5.25

EMPANADAS (CHOOSE ONE)

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

Wine: 22 TERRAZAS CHARDONNAY £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

PRAWN & SPINACH GRATIN

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

PROVOLETA CHEESE (grilled, bacon £1.00 supplement)

Garlic, tomato, oregano, croutons
£7.25

CHORIZO CRIOLLO

Onion chutney
£6.75

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

ARGENTINIAN MORCILLA (grilled)

Plain speaks for itself
£7.00

CHICKEN, LIVER PARFAIT

Tomato chutney, toasted brioche, all homemade
£7.50

Wine: 14 VIÑA ALBINA £4.50/£5.50, bottle £20.00

MUSSELS MARINIÈRE (subject to availability)

Onion, garlic, white wine, cream
£7.25

SALMON BRUCHETTA

Fresh dill, cream cheese, capers
£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

DEEP FRIED BRIE

Tomato chutney
£7.00

Please see our salad selection on page 2 for further starter options

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.

14. VIÑA ALBINA	125/175ml: £4.50/£5.50, Bottle: £20.00
17. MARTIN CODAX	125/175ml: £5.00/£6.50, Bottle: £25.00
22. TERRAZAS CHARDONNAY	125/175ml: £5.50/£8.00, Bottle: £33.00
23. MOMMESSIN CUVÉE SAINT PIERRE	125/175ml: £4.50/£5.50, Bottle: £19.00
25. BOTTEGA PINOT GRIGIO IGT DELLE VENEZIE	125/175ml: £4.50/£5.50, Bottle: £21.00

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a Gluten free dish please speak to one of the team.

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

GREEK SALAD

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

Wine: 24 DEINHARD **£20.00**

PRAWN AVOCADO SALAD

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

CAESAR SALAD

Chicken, crotons, bacon, lettuce, parmesan
£7.50/£13.00

GAUCHO'S DRESSING:

Olive oil, mustard, Dijon, balsamic vinegar

PASTA & STIR FRY

SEAFOOD LINGUINE

Mixed seafood, creamy white wine sauce, optional salmon with £1.50 supp
£19.00

HONG KONG STIR FRY

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

BEEF STIR FRY

Strips of Argentinian beef, seasonal vegetables, red peppers, chilli pepper, mangetout, mushrooms, ginger, sesame oil, noodles
£19.00

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

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

17. MARTIN CODAX

21. TERRAZAS TORRONTES

23. MOMMESSIN CUVÉE SAINT PIERRE

24. DEINHARD

40. RAMÓN BILBAO RESERVA

Bottle: **£24.00**

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

Bottle: **£33.00**

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

Bottle: **£20.00**

125/175ml: **£6.00/£8.00**, Bottle: **£32.00**

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a gluten free dish please speak to one of the team.



VEGETARIAN



VEGAN

FROM THE GRILL

All served with roasted cherry tomatoes

THE ARGENTINIAN SURF AND TURF

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

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

CHATEAUBRIAND ON THE STONE (sharing)

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

SIRLOIN STEAK (Lomo bajo)

Strong flavour, chargrilled on the open flame, roasted cherry tomatoes
£28.00

RIBEYE/ENTRECOTE STEAK (Lomo alto)

Delicately marbled throughout for superb full body flavour, chargrilled on the open flame, roasted cherry tomatoes
£28.00

RUMP STEAK

Recommend medium or less, the leanest cut with a distinctive flavour, char-grilled on the open flame
£18.00

ARGENTINIAN FILLET

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

TOMAHAWK (sharing)

Chuleton ribeye on the bone
£65.00

T BONE STEAK

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

LARGE RIBEYE/ENTRECOTE STEAK (Chuleton)

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

SPANISH FILLET (Solomillo - Galisia)

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

PARILLADA (sharing for two)

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

GAUCHOS BURGER (Argentinian beef)

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

RACK OF LAMB

Chargrilled on the open flame
£25.00

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

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.

32. COMENGE BIBERIUS

73. ALTOS DE PLATA TERRAZAS CRIANZA

80. RIPASSO DELLA VALPOLICELLA SUPERIORE DOC

82. MOMMESSIN-CHATEAUNEUF-DU-PAPE LES EPICES, RHONE

Bottle: **£23.00**

125/175ml: **£4.50/£6.50**, Bottle: **£27.00**

125/175ml: **£6.75/£9.50**, Bottle: **£33.00**

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

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a Gluten free dish please speak to one of the team.



VEGETARIAN



VEGAN

FISH

FILLET OF 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 (subject to availability)

Stone cooked to your requirements, stir-friend vegetables, soy sauce
£18.00

GRILLED GAMBONES

Garlic mayonnaise (ali oli)
£23.50

MUSSELS MARINIÈRE (skinny fries)

(subject to availability)
 White wine, onions, cream
£15.00

Wine: 22 TERRAZAS CHARDONNAY **£5.50/£8.00**, bottle **£33.00**
 79 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

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
19. PAZO PONDAL	125/175ml: £5.50/£7.00 , Bottle: £30.00
22. TERRAZAS CHARDONNAY	125/175ml: £5.50/£8.00 , Bottle: £33.00
23. MOMMESSIN CUVÉE SAINT PIERRE	125/175ml: £4.50/£5.50 , Bottle: £25.00
79. JCB BOURGOGNE "LES URSULINES"	Bottle: £32.00
81. BUENA VISTA- CARNEROS	Bottle: £48.00

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a gluten free dish please speak to one of the team.



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.

12. VIÑA IJALBA GENOLI - ECOLOGICAL Vegan	125/175ml: £4.50/£5.00 , Bottle: £19.00
45. VIÑA IJALBA GRACIANO - ECOLOGICAL Vegan	125/175ml: £6.50/£8.50 , 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.

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a Gluten free dish please speak to one of the team.



VEGETARIAN



VEGAN

M E A T

LAMB SHANK

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

CHICKEN SUPREME

Crushed baby potatoes, creamed spinach sauce
£16.50

GRILLED DUCK

Red cabbage orange sauce, crushed new potatoes
£18.00

Wine: 21 TERRAZAS TORRONTES bottle **£33.00**

PRESSO IBERICA (skinny fries)

Crispy strips of Iberico pork, crudities, rocket salad
£24.50

Wine: 82 MOMMESSIN-CHÂTEAUNEUF-DU-PAPE LES ÉPICES, RHÔNE **£9.50/£13.00**, bottle **£55.00**

SPARE RIBS

BBQ sauce, coleslaw
£19.00

PORK BELLY

Red wine jus, sweet smashed potato, apple chutney
£19.00

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

Potato, salsa brava
£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

COLESLAW

£2.00

SAUTEED MUSHROOMS

£2.00

TOMATOES STUFFED WITH BLUE CHEESE

£2.00

SAUTEED POTATOES

£2.50

BOILED BASMATI RICE

£3.00

FRIED ONIONS

£2.00

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.

21. TERRAZAS TORRONTES

79. JCB BOURGOGNE "LES URSULINES"

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

Bottle: **£33.00**

Bottle: **£32.00**

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

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a gluten free dish please speak to one of the team.



VEGETARIAN



VEGAN

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a Gluten free dish please speak to one of the team.



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

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

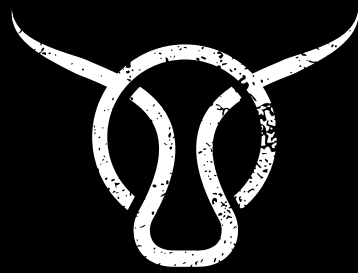
Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information.
Should you require a gluten free dish please speak to one of the team.



VEGETARIAN



VEGAN



T: +350 200 59700

www.gauchos.gi