

THE GAUCHO STORY THE GAUCHO IS A SOUTH AMERICAN COWBOY, A WANDERER WHO LIVES ON HORSEBACK AND CALLS THE VAST OPEN SPACES OF THE PAMPAS HOME. GAUCHOS ARE FIERCELY PROTECTIVE OF THEIR CULTURE, THEY ARE POETIC AND PROUD, AND AS TOUGH AS THEY ARE ROMANTIC. THE ULTIMATE GAUCHO WAS A MAN BY THE NAME OF MARTIN FIERRO – A COWBOY POET, HE LIVED ON A STAPLE DIET OF FINEST BEEF COOKED ON A MAKESHIFT GRILL CALLED AN ASADO. HIS TRADITIONS, CULINARY AND OTHERWISE, ARE STILL BEING CARRIED ON BY THE GAUCHOS WHO RIDE OUT ON THE PAMPAS TODAY.

SOUPS	Our chef prepares one of these fresh soups every day – please ask your waiter for today's choice.	
	PLUM TOMATO	£5.50
	GUISO DE MAIZE	£6.00
	BORI BORI	£5.50
	LOCRO DE PAPAS	£5.50
CHUPE DE MAIZE	£6.00	

SEAFOOD	OYSTERS BLT	£8.00
	Oysters baked in a creamy horseradish sauce, topped with bacon, crisp lettuce and tomato salsa.	
	LOBSTER TAIL	£16.50
	Grilled lobster tail served with garlic aioli.	

EMPANADAS	Pastries typically served on the streets of Buenos Aires. Choose a minimum of two from the following selection:	
	GROUND BEEF WITH OLIVE AND EGG	£3.75
	SPICED CHICKEN	£3.75
	SPINACH AND CHEESE	£3.75
	CAPRESSE	£3.75
TUNA	£3.75	

CEVICHE	ECUADORIAN	£7.50
	Marinated tiger prawns in a roasted tomato and lime sauce, served with maize cancha.	
	PERUVIAN	£7.50
	Merluza, tiger prawn and octopus tossed in tomato and citrus juices, olives, jalapeno, red onion and orange segments.	
	SCALLOP	£8.00
	Diver caught scallops marinated in saffron and aji amarillo with yellow tomatoes, shaved red onion and coriander.	
	SALMON	£8.00
Chilean salmon marinated in lime, caramelised orange and Dijon mustard with spring onion, pickled jalapeno and coriander.		
MERLUZA	£8.00	
Merluza, spring onion, apple, jalapeno with a ginger and white soy sauce and coriander.		
CEVICHE SAMPLER	£14.00	
A taste of any 3 of our ceviches.		

SAUSAGES	CHICKEN LONGANIZA	£7.50
	Argentine-style thin sausage grilled with crispy onion hay, pickled jalapenos and cherry mojo.	
	PORK CHORIZO	£6.50
	Spiced pork sausage served on a crisp green bean and cherry tomato salad.	
	VEAL PARRILLERO	£7.50
A rosemary and pine nut veal sausage on a green apple and endive salad dressed in a moscatel vinaigrette.		
SAUSAGE PLATTER	£25.00	
One of each of our sausages with the addition of a morcilla, a classic Spanish chorizo, served with a trio of mojos; pineapple with sage, cherry and black trumpet.		

STARTERS

SALADS	PALMITO	£6.00
	Palmitos (hearts of palm) are popular throughout Latin America. Here we mix them with avocado, red onion, romaine lettuce, toasted almonds and a sherry vinaigrette.	
	CHOPPED VEGETABLE AND TIGER PRAWN	£7.50
	Tiger prawns, roasted corn and mushrooms, peppers, green beans, olives and marinated chickpeas upon a bed of mixed leaves in an oregano vinaigrette.	
	ICE BERG WEDGE	£6.00
	This American classic comes served with a rich blue cheese citrus dressing and marinated tomatoes scented with thyme.	
	BETROOT CARPACCIO & GOATS CHEESE	£7.00
Served with watercress, endive and pine nuts dressed with an orange and sherry vinaigrette.		
CRAB AND ASPARAGUS	£12.00	
Grilled green asparagus with blue fin lump crab, radish and lemon vinaigrette.		

SEAFOOD	WOOD ROASTED SALMON	£12.00
	Salmon fillet glazed in a honey mustard marinade, wood roasted and served with a cucumber, olive and dill salad.	
	GAMBAS	£16.00
	Madagascan tiger prawns pan-fried in a rich garlic butter sauce. Served with humitas and corn romero.	
	SEABASS	£15.00
	Whole seabass in a dry rub marinade of paprika, oregano and garlic. Char-grilled with a garnish of thyme and lemon.	
	SEAFOOD RICE	£15.00
Tiger prawns, green-lipped mussels, clams, Spanish chorizo and piquillo peppers steamed in a lobster stock of tomato, shallots, herbs and garlic. Served with a saffron and salsa verde scented rice.		
ADOBO	£14.00	
Boneless marinated half chicken served with spinach and roasted mushrooms.		
SPATCHCOCKED	£14.00	
Whole grilled spatchcocked chicken marinated in lemon and lime chimichurri.		

MEAT	PORK MILANASSE	£17.00
	Pan fried parmesan and herb crusted pork tenderloin, served on a watercress and endive salad with a pea mint puree.	
	LAMB DUO	£20.00
	Three lamb chops partnered with braised lamb shoulder and accompanied with giant white beans, a sliced artichoke salad and mint chimichurri.	
	GAUCHO BURGER	
	An award winning burger of fresh Argentine rump, ribeye or sirloin ground to order:	
	PLAIN	£10.00
WITH BALSAMIC CARAMELISED ONIONS AND AGED PROVOLONE	£13.00	
WITH ROASTED MUSHROOM AND PARMESAN SHAVINGS	£11.00	
MIXED GRILL	£30.00	
The ultimate – lamb chops, bife de cuadril, chorizo pinchos, morcilla, sweetbreads and marinated chicken dressed with chimichurri.		

VEGETARIAN	BANGERS AND MASH	£11.00
	A take on the English classic – roasted forest mushroom and garlic sausage over a potato puree, braised savoy cabbage and broccoli florets with a black truffle chimichurri.	
RAVIOLI	£11.00	
Hand made parcels of pasta filled with spinach and ricotta cheese in a yellow tomato pomodoro sauce topped with courgette ribbons and parmesan shavings.		

MAINS

BEEF		225g	300g	400g
	BIFE DE CUADRIL	9.00	12.00	15.00
	Rump – a uniquely lean and flavourful steak from pampas grass-fed cattle.			
	BIFE DE CHORIZO	10.50	13.50	17.00
	Sirloin – the quintessential Argentine 'bife' identified by its belt of tasty crackling.			
	BIFE DE LOMO	14.50	19.00	24.50
	Fillet – the tenderest cut of all and a true delicacy.			
	BIFE ANCHO	10.50	13.50	17.00
	Ribeye – a marbled sirloin steak with a rich centre and a tender skirt.			
	CHURRASCO DE LOMO		20.00	
Fork tender, marinated, spiral cut beef fillet.				
LOMITO DE CUADRIL (SMALL FILLET OF THE RUMP)			£38.00	
950g top end rump, grilled whole – to share.				
ALL STEAKS CAN BE SERVED IN LARGER SIZES.				

SAUCES	BÉARNAISE	£1.00
	PEPPER	£1.00
	STEAK SAUCE (CHILLED)	£1.00
	BLUE CHEESE (CHILLED)	£1.00

SIDES	FRIED YUCA	£3.00
	POTATO PUREE	£2.00
	FAT OR THIN HAND CUT CHIPS	£2.00
	CHORIZO FRIED RICE	£4.00
	BAKED POTATO	£2.00
	HUMITAS	£2.50
	CORN ROMERO	£3.50
	ROASTED MUSHROOMS	£3.00
	SAUTÉED GREEN BEANS WITH CHERRY TOMATO	£3.00
	GRILLED ASPARAGUS WITH AIOLI	£3.00
	BROCCOLI AND BRAISED CABBAGE	£2.50
	SPINACH WITH GARLIC AND LEMON	£3.00
	BEEFSTEAK TOMATOES	£3.00
MIXED GREEN SALAD	£4.00	

THE STEAK STORY GAUCHO GRILL STEAKS COME ONLY FROM YOUNG STEERS THAT HAVE FEASTED ON THE LUSH, RICH GRASS OF THE ARGENTINE PAMPAS. THEIR MEAT IS SO TENDER IT HAS BEEN LIKENED TO SOMETHING BETWEEN VEAL AND BEEF. THE JOURNEY FROM PAMPAS TO TABLE ALLOWS THE MEAT TO AGE FOR FOUR TO SIX WEEKS, A PROCESS THAT MAKES IT MORE TENDER STILL. IN THE RESTAURANT, THE MEAT IS CUT TO ORDER, SALT AND CHIMICHURRI OIL ARE ADDED, IT IS FLASH GRILLED AND TURNED ONLY ONCE.

ARGENTINE STEAKS

DESSERTS	FLAN	£5.00
	A traditional flan served on shaved pineapple, with black pepper caramel and goats cheese.	
	BANANA TRES LECHES	£6.00
	A rich, moist banana cake surrounded by sliced bananas and drizzled with a prune speckled passion fruit sauce.	
	PANCAKE	£5.00
	Argentine pancakes served with vanilla ice cream and dulce de leche.	
	DON PEDRO	£5.00
Whipped ice-cream with whisky.		
CHURROS	£5.00	
A traditional Latin American dessert – dusted in cinnamon sugar and served with a warm rich chocolate sauce.		
GUAVA CHEESECAKE	£6.00	
A baked layered cheesecake of guava and crème fraiche.		
3 LAYER CHOCOLATE	£6.50	
Bitter sweet chocolate mousse with a hazelnut chocolate crumb and white chocolate ice cream.		

CHEESES	CHEESE PLATTER	
	Patricia Michelson of 'La Fromagerie' is as passionate about fine cheeses as we are about our beef. That is why we have commissioned her to supply us with a selection of the best seasonal cheeses from around the world.	
	Ask your server and they will bring a selection of 5 cheeses to your table and happily explain them to you. All selections are served with membrillo and wheat wafers.	
	3 CHEESE SELECTION	£6.00
	4 CHEESE SELECTION	£7.50
5 CHEESE SELECTION	£9.00	

DESSERTS AND CHEESES

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
PARRAL DE LOS MONJES Torrontes Licoroso 2003	100ml	750ml
Catamarca	4.25	31.00
LUIGI BOSCA LATE HARVEST Traminer 2003	100ml	500ml
Maipu Mendoza	7.00	34.50
ZUCCARDI 'TARDIO' Torrontes 2003/4	100ml	500ml
Santa Rosa Mendoza	5.00	25.00
WEINERT COSECHA DE OTONO Sauvignon Blanc 2003/4	100ml	500ml
Lujan de Cuyo	9.50	49.50
LAGARDE 'HENRY' TARDIA Moscato Giallo Vignier 2003/4	100ml	500ml
Lujan de Cuyo	6.50	33.00
ZUCCARDI 'MALAMADO' LICOROSO		
Malbec NV	50ml	
Santa Rosa Mendoza	3.95	

BEVERAGES We buy these superb coffees from the Monmouth Coffee Company. The beans are finest hand roasted Arabicas from Brazil, Guatemala, Costa Rica, Cuba, Columbia and Nicaragua. Our teas are from the Mighty Leaf Tea Company, meticulously hand crafted whole leaf teas blended with tropical fruits and blossoms. Your server will present the tea box to you and explain these incredibly aromatic flavours.

ESPRESSO	1.95
CAPPUCCINO	2.20
LIQUEUR COFFEE	4.50
HERBAL TEA	2.20

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.

DESSERT WINES AND BEVERAGES