



GAUCHO

BRUNCH • COCKTAILS • MUSIC

BRUNCH FEAST

ON ARRIVAL

BREAD 345kcal

Sourdough baguettini, pan de bono, chimichurri with butter

FREE-FLOWING STARTERS

ARGENTINE SAUSAGE PLATE 721kcal

Morcilla and chorizo selection, picante rojo, lemon aioli

EMPANADA SELECTION

Beef 173kcal

Sweet potato & provolone  163kcal

BURRATA 507kcal

Cherry tomato jam, smashed avocado, toasted sourdough

SMOKED CORN CEVICHE 323kcal

Palm hearts, avocado, tomato, chilli, maple and lime dressing

MAINS | Select One

CHURRASCO DE CUADRIL 200G 773kcal

Spiral cut, marinated in garlic, parsley and olive oil. Served with a choice of chips or salad

BRUNCH BURGER 760kcal

100% Argentine beef patty, brioche bun, cherry tomato jam, Portobello mushroom, free-range egg, streaky bacon. Served with choice of chips or salad

ANCIENT GRAIN SALAD 646kcal

Almonds, pistachio, chickpeas, cranberries, sesame-crusted feta, Green Goddess dressing

STEAK, EGG & CHIMICHURRI 844kcal

Served with a choice of chips or salad

DESSERTS | Select One

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

CARAMELISED BANANA PANCAKE 504kcal

Nutella, dulce mousse



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

BRUNCH DRINKS

CITRUS NEGRONI

Sapling gin, Campari, nectarine, gomme, reconstructed lemon juice, tangerine espuma

PORNSTAR MARTINI

Sapling vodka, Passoã, passionfruit purée, Prosecco

APEROL SPRITZ

Aperol, Double Dutch soda, Prosecco

APPLE FIZZ

Jack Daniels Apple, Double Dutch tonic

CHANDON GARDEN SPRITZ

With a hint of orange

DOMAINE CHANDON

Argentine sparkling wine

WINE 125ML

A choice of red, white or rosé

LAGER 330ML

NON-ALCOHOLIC DRINKS

RHUBARB SPRITZ 95kcal

Clean Co Rhubarb Gin, lemon, rhubarb, Wild Idol sparkling rosé

CLEAN PALOMA 92kcal

Clean Co T, lime, pink grapefruit soda

WILD IDOL 187kcal

Alcohol free sparkling rosé, Germany

PUNCHY 30kcal

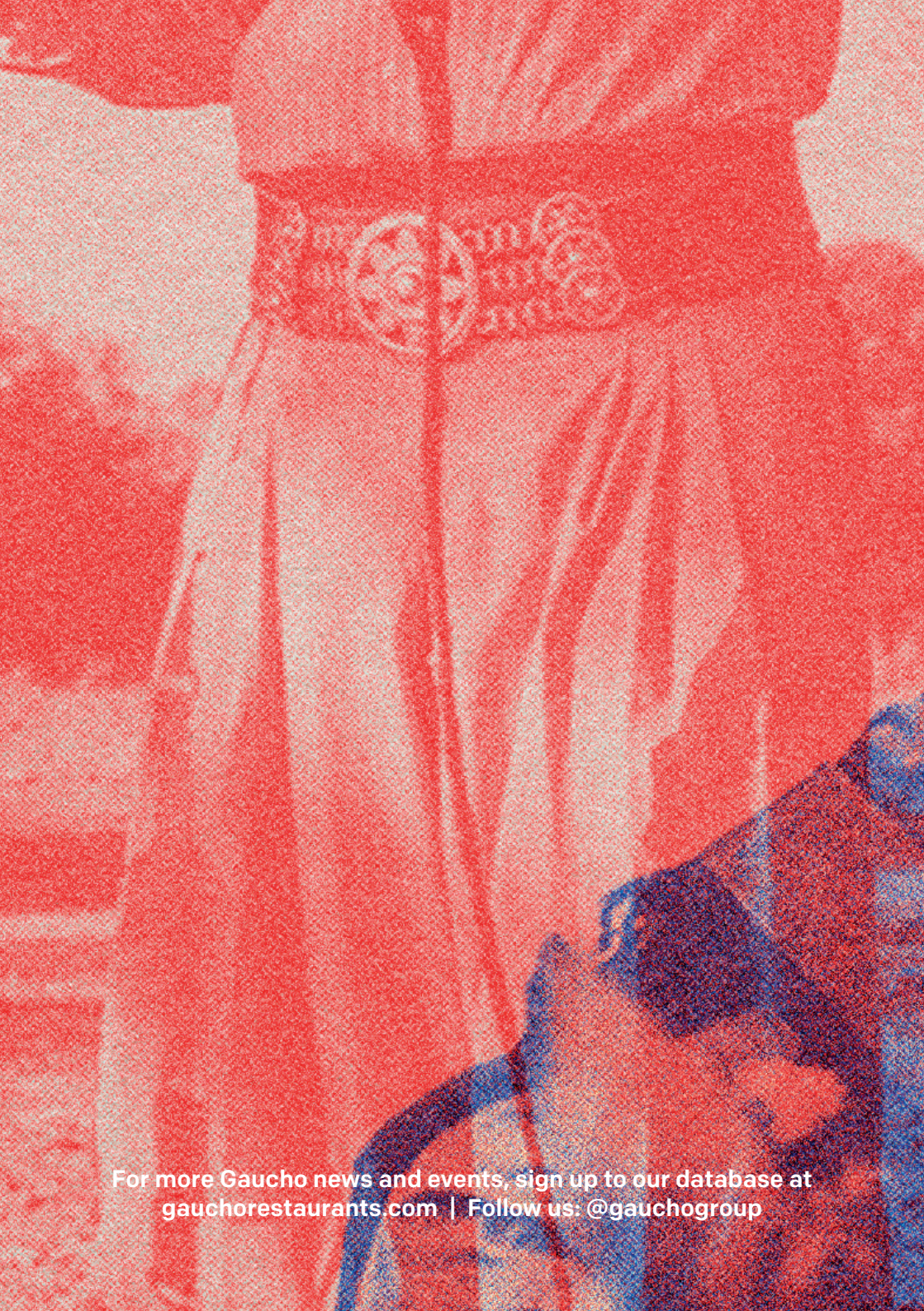
Peach, ginger, and chai

WIGNAC LADY SQUIRREL 142kcal

Alcohol free organic cider

PLEASE DRINK RESPONSIBLY

One drink per person at any one time (A maximum of eight drinks per guest will be served as we operate a responsible drinking policy). Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/seating time. Last orders will be served at 90 minutes with the last 30 minutes to finish your food and drinks. Gaucho promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party do not respect these rules.



For more Gaucho news and events, sign up to our database at gauchorestaurants.com | Follow us: [@gauchogroup](https://twitter.com/gauchogroup)