COCKTAILS THIS LIST HAS BEEN INSPIRED BY TATO GIOVANNONI, RECENTLY NAMED ARGENTINE BARTENDER OF THE DECADE. HE HAS WORKED ON JUST ABOUT EVERY MAJOR BAR OPENING IN BUENOS AIRES OVER THE LAST FEW YEARS, AND WE ARE PROUD TO HAVE HIM ON OUR TEAM.

THIS MENU IS DIVIDED INTO THREE SECTIONS; GAUCHO'S OWN, BLOODY & RARE AND A SERIES OF BUENOS AIRES CLASSICS, WHICH ARE RECIPES FROM THE HEYDAY OF BUENOS AIRES'S GLAMOUR AND STYLE OF THE 1930'S TO THE 1960'S.

GAUCHO'S OWN

TALADRO ARGENTINO £8.00

This Argentinean Gimlet can be served with your preference of gin or vodka, mixed with fresh lime juice, lime cordial and your choice of peperina syrup or red berry with lemon syrup; shaken with ice and served straight up.

POMMELINA £8.00

A wedge of orange, grapefruit, lime and lemon muddled together with sugar and mixed with your choice of Cachaca or vodka, served over crushed ice in a rocks glass. This is an Argentinean take on the Brazilian classic Caipirinha, which our bar team would be happy to make for you.

SAN LUCAS £8.50

Half of a fresh lime muddled with sugar and mixed with cinnamon-infused rum then topped with Fever Tree bitter lemon and garnished with two sprigs of fresh mint; an Argentinean version of the classic Cuban mojito, which can also be requested.

MALDEAMORES £9.50

Spiced pear Torrontés syrup shaken over ice with Malamado port style wine and finally topped with Bianchi Argentinean sparkling wine.

CARIÑO £8.75

Zubrowka Bison Grass vodka shaken with fresh strawberry and passion fruit purée, creating a fresh and fruity martini which is finished off with a sugar rim.

PASION DE CANELA £8.50

Cinnamon-infused blanco rum, white cacao, fresh passion fruit and apple juice shaken with ice and served straight up in a cinnamon-rimmed cocktail coupe. The combination of spices and flavours will remind you of Christmas.

GAUCHO'S OWN

SALTA SLING £8.50

Half of a fresh conference pear muddled then mixed with whiskey, Chambord and Malamado port style malbec before being shaken and served tall over crushed ice creating a soft and slightly fruity sling style cocktail.

P NEGRA £8.00

Stolichnaya Razberi vodka and Patagonian pinot noir mixed together with muddled red grapes, pomegranate juice and fresh mint, shaken and served straight up in a martini glass; a light and refreshing sangria style drink.

BOCHAROV £8.75

Smirnoff Black vodka infused with chilli and mixed with fresh orange juice and Patagonian rosehip jelly, then shaken and served straight up in a coupe glass and finished off with a pinch of black pepper.

CORAZON TANO £8.00

Tanqueray gin and Cinzano Bianco shaken over ice with fresh pink grapefruit juice and served straight up in a coupe glass, with a 'heart' of Campari as a garnish. A refreshing Argentinean cocktail based on the classic Negroni.

MENDOZAN COBBLER £8.50

Malbec Rosé and cherry liqueur shaken with fresh red plum and black cherry juice, sweetened with a touch of sugar and served tall over cubed ice. A wintry version of the cobbler from Mendoza.

PATAGONIA COBBLER £8.00

Sauvignon Blanc and apple liqueur mixed with peach purée and apple juice, shaken and served tall over cubed ice and topped off with sweet summer berries, making a fruity Patagonian-inspired cobbler.

BLOODY AND RARE

THE GAUCHO BLOODY MARY £8.50

Smirnoff Black vodka mixed with fresh tomato juice, chimichurri, fresh lemon juice, salt & pepper, Tabasco and Worcester sauce, served tall over cubed ice and garnished with a salt & pepper rim and a celery rib.

JILGUERO MARY £9.00

Smirnoff Black vodka mixed with yellow tomato juice, fresh lemon juice, white pepper, celery salt, grated ginger, Green Tabasco and Worcester sauce, served tall over cubed ice and garnished with a celery salt rim and a yellow cherry tomato.

MORDIDA £8.00

Smirnoff Black infused with chilli and mixed with fresh tomato juice, Worcester sauce, Tabasco sauce, chipotle powder and passion fruit purée, stirred with cubed ice and served tall; creating a bloody mary with some bite.

BUENOS AIRES CLASSICS

THE CLARIDGE £8.75

Tanqueray gin, Noilly Prat, apricot brandy and a dash of Cointreau shaken and served straight up in a martini glass with a zest of lemon to garnish; first created in the Claridge Hotel Buenos Aires.

DAMA BLANCA £9.50

Tanqueray gin, Hesperidina liqueur, fresh lemon juice and sweetened with a touch of cane syrup; creating a Buenos Aires take on the classic White Lady.

HANKY PANKY £8.50

Tanqueray gin and Martini Rosso with a dash of Fernet 1882, shaken and served straight up in a martini glass with an orange zest garnish; adapted in Buenos Aires from the original recipe which was created at the American Bar in the Savoy Hotel.

COGOTE £8.00

Whiskey and Fever Tree ginger ale stirred over ice with Angostura bitters, garnished with the peel of a whole lemon; creating a classic digestif.

GRAN ALVEAR £9.00

Tanqueray gin and fresh pineapple juice, shaken with a dash of Benedictine and topped up with Bianchi sparkling wine, finally garnished with a pineapple and lemon flag; the signature cocktail from the sophisticated Alvear Hotel in Buenos Aires.

DRINKS OUR HAND-PICKED SELECTION OF PREMIUM DRINKS INCLUDES AN EXCITING RANGE OF ARGENTINEAN AND SOUTH AMERICAN SPIRITS, GRAPPAS AND LIQUEURS, MANY OF WHICH ARE EXCLUSIVE TO GAUCHO.

Our own Rocio beers have been created solely for Gaucho, by Alistair Hook from the award winning Meantime Brewery in Greenwich. We also offer the Otro Mundo, an artisan Argentinean ale from Santa Fe.

BEERS

ROCIO GOLD PILSNER	330ML	£4.25
ROCIO TRIGO WHEAT BEER	330ML	£4.50
OTRO MUNDO STRONG RED ALE	750ML	£5.75

APERITIFS & VERMOUTHS

	50ml
APEROL	£5.25
CAMPARI	£5.25
FERNET 1882	£10.00
HESPERIDINA	£7.50
PERNOD ABSINTHE	£10.00
PIMMS	£5.25
PUNT E MES	£5.25
MARTINI BIANCO	£4.25
MARTINI DRY	£4.25
MARTINI ROSSO	£4.25

LIQUEURS

	50ml
AMARETTO DI SORANNO	£7.50
BAILEYS	£7.50
COINTREAU	£7.50
DRAMBUIE	£7.50
FRANGELICO	£7.50
GRAND MARNIER	£7.50
KUMMEL WOLFSHMIDT	£7.50
LIMONCELLO	£7.50
SOUTHERN COMFORT	£7.50

VODKA

SMIRNOFF BLACK	£7.25
KETEL ONE	£9.00
KETEL ONE CITRON	£7.50
ZUBROWKA	£7.50
STOLICHNAYA RAZBERI	£8.00
STOLICHNAYA VANILLA	£8.00
SNOW QUEEN	£10.50
BELVEDERE	£12.00
BELVEDERE MANDARIN	£11.50
KONICKS TAIL	£12.00
CHASE	£12.50

GIN

TANQUERAY 43.1%	£7.25
BULLDOG	£9.00
SIPSMITH	£9.50
HENDRICKS	£9.50
GIN MARE	£13.00
209 GIN	£14.00

RUM

	50ml
HAVANA ESPECIAL	£7.25
HAVANA 7YR	£8.50
GOSLINGS BLACK SEAL	£7.50
SAILOR JERRY	£7.50
ISLA N BLANCO	£8.00
ISLA N GOLD	£8.00
BACARDI OAKHEART SPICED	£8.50
PAMPERO ANNIVERSARIO	£12.50
ATLANTICO	£13.50
DIPLOMATICO RESERVA	£14.00
PYRAT XO	£14.00
RON ZACAPA 23YR	£16.00

WHISKEY/WHISKY

FAMOUS GROUSE	£7.25
MONKEY SHOULDER	£9.50
JOHNNIE WALKER BLACK LABEL	£9.50
CHIVAS REGAL 18YR	£16.00
JOHNNIE WALKER BLUE LABEL	£35.00
JOHNNIE WALKER KING GEORGE V	£75.00
MACALLAN 10YR	£10.00
GLENLIVET 12YR	£10.00
GLENFIDDICH 12YR	£10.50
SINGLETON 15YR	£12.00
BALVENIE 15YR	£16.00
GLENFIDICH 18YR	£16.00
MACALLAN 30YR	£60.00
OBAN 14YR	£14.00
AUCHENSTOSHAN 3 WOOD	£13.50
LAPHROAIG 10YR	£10.50

WHISKEY/WHISKY

	50ml
JURA SUPERSTITION	£11.00
YAMAZAKI	£15.00
JAMESON	£7.00
CANADIAN CLUB	£7.00
BULLEIT	£7.25
MAKER'S MARK	£10.00
WILD TURKEY 101	£11.00
WOODFORD RESERVE	£11.00
FOUR ROSES SINGLE BARREL	£14.00
JACK DANIEL'S	£7.50
GENTLEMAN JACK	£12.00
SAZERAC 12YR	£12.00

TEQUILA

EL JIMADOR REPOSADO	£7.25
DON JULIO ANEJO	£12.00
PATRON XO	£12.00
PATRON PLATINUM	£35.00

COGNAC

PIERRE CROIZET VSOP	£10.50
DELAMAINE PALE & DRY XO	£17.00
HINE ANTIQUE	£27.00
HENNESSY XO	£27.50
HENNESSY PARADIS EXTRA	£68.00
RICHARD HENNESSY	£200.00

		50ml
ARMAGNAC	BARON DE SIGOGNAC VSOP	£11.50
	BARON DE SIGOGNAC 1978	£24.00
CALVADOS	FAMILIAL DUPONT VSOP	£11.50
	FAMILIAL DUPONT 1989	£24.00
GRAPPA	ANIAPA MALBEC	£9.00

		50ml	100ml
PORT	QUINTA DO NOVAL	£4.75	£9.50
	MALAMADO	£4.20	£8.40
	DOW 1994	£16.00	£32.00

		Glass	Bottle 125ml
CHAMPAGNE	VEUVE CLICQUOT	£12.00	£70.00
	MOET CHANDON 2002/2004		£90.00
	RUNAULT ROSE NV	£16.00	£95.00
	RUNAULT BLANC DE BLANCS		£110.00
	DOM PERIGNON 2002/2003	£32.50	£195.00
SPARKLING ARGENTINEAN WINE	BIANCHI LAS PAREDES	£6.50	£39.75
	ZUCARDI BLANC DE BLANC	£8.85	£53.00
	FAMILIAL SCHROEDER ROSE	£8.00	£48.00
	LUIGI BOSCA BRUT NV	£8.85	£53.00

All prices include VAT at standard rate. Service charge is not included.
However, a discretionary 10% will be added to parties of six persons and over.