

Buena Onda Brunch

BRUNCH PACKAGES*

THE ASADO AED 370

Soft drinks and selected mocktails

THE SIGNATURE AED 460

House beverages - selected wine, beer, cocktails and spirits

THE VIRTUOSO AED 570

House beverages - selected wine, beer, cocktails, spirits and sparkling wine

THE CHAMPAGNE AED 690

House beverages - selected wine, beer, cocktails, spirits and Laurent Perrier Champagne

BRUNCH EXTENSION AED 115

Additional hour of signature drinks (12:00–1:00am)

One drink per person at any one time. Beverage offering is valid from 8:30pm until 12:00am

* Food package accumulates to AED 295

All prices are inclusive of 5% VAT.

All prices are subject to 7% DIFC authority fee

{A} Contains alcohol. Some dishes contain nuts.

Management have the right to refuse serious allergies

BUENA ONDA BRUNCH

12.00 – 3.30pm & 8.30pm – 12.00am

STARTERS

Served to share

TACO PLATTER

Lobster and rib tacos

TUNA CEVICHE

With guacamole and soy sauce

SALT BEEF CROSTINI

Fresh tomato salsa, roasted tomato and horseradish cream

WATERMELON SALAD

Avocado, feta, chilli, mint, basil and toasted almonds with a lemon dressing

EMPANADAS

Beef

Hand diced beef, red peppers, Spanish onion and ají molido

Humita

Creamed corn with chives

MAINS

Your choice of the below, served with chips, sautéed mixed vegetables and tomato salad

BIFE DE ANCHO 300g

Delicately marbled throughout for superb, full bodied flavour

CHURRASCO DE CHORIZO 300g

Tender yet succulent with its strip of juicy crackling marinated in parsley and garlic

TRUFFLE & MUSHROOM RISOTTO

Black truffle, trompette and girolles

SPATCHCOCK CHICKEN

Slow grilled with herb marinade

MAINS TO SHARE

TIRA DE ANCHO 600g

Spiral cut ribeye, slow grilled for 2 guests

GAUCHO SAMPLER 1.2kg

Cuadril, Chorizo, Ancho and Lomo for 4 guests

DESSERT

Served to share

**BANANA AND
COCONUT MESS**

**DULCE DE LECHE
CHEESECAKE**

**CHOCOLATE
BROWNIE**

WINES

THE TERRUÑO (TERROIR)



With the Andes to the West and the Atlantic to the East, most of Argentina's wine production takes place between latitudes 22-42°S and altitudes 250-3111m ASL

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SPARKLING WINES & CHAMPAGNES

WHITE WINES

Torrontés
Chardonnay
Viognier
Sauvignon Blanc
White Blends

RED WINES

Bonarda Argentina
Tempranillo
Pinot Noir
Merlot
Syrah / Shiraz
Petit Verdot
Cabernet Franc
Cabernet Sauvignon
Red Blends
Malbec

BY THE GLASS

SUPER MALBECS FINE AND RARE LATE HARVEST WINES

In all of our restaurants we offer a completely bespoke Argentine wine and food experience, be it a tutored educational journey through the wines of Argentina to a special tailored event or celebration. Our sommeliers will host the night to advise and educate throughout your evening

PHIL CROZIER

Director of wine

PLEASE NOTE

Please note our glass size is 150ml, pot size is 500ml and bottle size is 750ml unless otherwise stated.

Some older vintages of these wines may be available. Although we make great efforts to ensure the vintages stated are correct, some vintages may change from those stated

We are happy to decant any of these wines at the table. Please be aware that most of the wines on offer are not filtered and may throw a light deposit. This should be seen as a sign of quality, and is indeed indicative of the low intervention that many wine-makers in Argentina believe contributes to the character of these wines

THE REGIONS

SALTA

1700–3111m ASL 2300 Hectares

The northern most winemaking region in Argentina, set in the beautiful **Calchaquí Valley**, and one of the most terroir specific, Salta is home to the highest vineyards in the world. **Cafayate** is the main town, with just 33 wineries making fine, powerful wines with huge, intense luminosity. Torrontés and Tannat are at their best, with Malbec expressing itself in its most intense and opulent glory. Further afield, **Cachi** and **Molinos** are pushing the limits of extreme viticulture, reaching the dizzy heights of 3111m.

CATAMARCA

2000m ASL 2600 Hectares

Set in the implausibly remote and wild valley of **Fiambalá**, Catamarca is home to Malbec, Bonarda, Syrah and, increasingly, Torrontés. Just a dozen wineries produce mainly organic wines with power and concentration. The famous 'mistela' sweet Muscatel wines are frequently made by the many Monasteries in the region.

LA RIOJA

1000–1400m ASL 8000 Hectares

Characterised by a large cooperative, with over 100 wineries working under one brand, La Rioja excels at producing Torrontés, Bonarda, Tannat and Syrah. This is the original home of Torrontés, where Muscatel de Alexandria and Criolla Chica first crossed. A number of new, independent wineries are producing new varietals, such as Fiano and Muscat.

SAN JUAN

800–1400m ASL 46000 Hectares

Perhaps the hottest of all climates, this is Argentina's second wine region and lies to the north of Mendoza. There are 3 main zones. **Zonda**, which is named after the famous wind, which fires its way down the mountain with such ferocity, is hot and dry. **Tulum** surrounds the city of San Juan, and is noted for the quality of its Syrah, which loves heat. The high quality comes from **Perdernal**, and at 1500m it is the coolest sub region in San Juan. Malbec, Syrah and Petit Verdot are the stars, with ripe, spicy and peppery character.

Calingasta, a new, even higher vineyard area better known for its apples, is showing much promise, particularly for the Bonarda Argentina and Criolla Chica grape varieties.

MENDOZA

650–1500m ASL 144000 Hectares

The largest wine region in Argentina, and the most famous. **Maipú**, and the eastern regions are hot and arid, with an enviable swathe of old vines, mainly given over to making table wines. Some famous old family names reside in Maipú, where Malbec, Cabernet Franc and Cabernet Sauvignon are ripe and rich in style.

Luján de Cuyo is home to most of the famous names, **Agrelo** being the largest sub - region. Set in a bowl shape, this is a very cool region, with deep soils, ideal for traditional flood irrigation from the Rio Mendoza. Next door, **Pedriel** is more rocky, giving graphite and flesh to the wines, and particularly good

for Cabernet Sauvignon. Straddling the border with Maipú, **Drumond** and **Lunlunta** are home to leafy dirt tracks and old, old vines. Malbec is perhaps at its finest here, and a new focus on this region is emerging. Moving west, **Vistalba** and **Las Compuertas** is home to some of the best vineyards in all of Argentina. Silky and soft, Malbec has a juicy and intense elegance, with wild flowers and spice.

The recent race to the **Uco Valley** is giving wineries a new colour to their palate, with tense and nervy wines being defined by a cooler terroir. This huge valley is divided into 3 regions, being separated by the Tunuyán and Las Tunas rivers. When entering the valley, **Tupungato** soars with high altitude vines, with the sub region of **Gualtallary** generating much excitement, not least because it is being exploited by a new breed of maverick winemakers who are creating stunning Cabernet Franc and blends. The new **San Pablo** region is producing wines with intense acidity and a lightness of touch too.

Tunuyán is home to **Vista Flores**, right at the foot of the snow line of the Andes, producing spicy, elegant and floral wines. The rocky **Chacayés** department is also creating a stir and is being targeted by small boutique wineries. Moving further south, we come to the department of **San Carlos**. This is where the cooling influence of latitude starts to kick in. **Paraje Altamira** has just been given its own appellation, and is home to high levels of calcium carbonate in the soils, giving a fantastic level of complexity and longevity to Malbec in particular.

La Consulta has deeper soils, and old vines, which manifests in gloriously opulent fruit, combined with high acidity. **El Cepillo** and **Eugenio Bustos** also have high levels of limestone, producing tense and mineral wines.

BUENOS AIRES

10m ASL 140 Hectares

Small, new wine projects in **Chapadmalal**, near Mar del Plata, are the only wines that have any sea influence. Lying right next to the Atlantic, Albariño, Riesling, Gewürtztraminer and Pinot Noir will be the stars of the future. Watch this space.

PATAGONIA

250–400m ASL 6200 Hectares

With Mendoza to the north, and the Andes to the west, the **Rio Negro** is a 342 mile long oasis in a wild, windy desert plateau. The river gives life to the many old vines, with a wide thermal amplitude, making this region ideal for high quality wine. Semillon, Pinot Noir and Merlot are the dominant varietals here, and Malbec has a fine texture and lovely purity of fruit. The wines are are very elegant.

Neuquén, where the Limay and Neuquén rivers meet near San Patricio del Chañar, is the newest wine region in the world. Planted from 1999, a handful of wineries are beginning to find definition; intensely pure and mineral in style, with quality getting better with each vintage.

CHAMPAGNES
SPARKLING WINES

WHITE WINES

Torrentés

Chardonnay

Viognier

Sauvignon Blanc

White Blends

CHAMPAGNES

LAURENT-PERRIER

Brut NV
Vallée de la Marne, France
Glass 125ml 130
Bottle 750

LAURENT-PERRIER CUVÉE ROSÉ

Vallée de la Marne, France
Bottle 1600

BOLLINGER SPECIAL CUVÉE

Vallée de la Marne, France
Bottle 1350

RUINART BLANC DE BLANCS

NV
Reims, France
Bottle 1650

RUINART ROSE

Reims, France
Bottle 1640

DOM PÉRIGNON 2004/06

Epernay, France
Bottle 3450
Magnum 7820

LOUIS ROEDERER

'CRISTAL' 2006
Reims, France
Bottle 7015

SPARKLING WINES

DOMAINE CHANDON

Brut NV
Methode Traditional
Tupungato, Uco Valley, Mendoza
Glass 125ml 110
Bottle 650

WHITE WINES

TORRONTÉS

Originally thought to come from Galicia in Spain, this unique grape variety achieves its true potential in the northern province of Salta, home to the highest vineyards in the world. Studies have recently revealed that Torrontés is indeed a native varietal to Argentina, being a cross between Muscatel de Alexandria and Criolla Chica. Torrontés provides a unique match with the ceviches

Aromatic, floral and high in acidity, clean, fresh elderflower and lychee with a pink grapefruit and citrus finish

COLOMÉ 2015

2650m Colomé, Salta
475 (Unoaked)

'LUJANITA' 2016

1150-1750m Salta/Uco Valley, Mendoza
395

SUSANA BALBO

'BENMARCO' 2013
1150m Altamira, Uco Valley, Mendoza
495

WHITE WINES

CHARDONNAY

Chardonnay likes a cool climate, and so is well suited to the higher regions of Mendoza. The beauty of the fruit from Tupungato in the Uco Valley, is preserved by the wonderful acidity and mineral rich soils

Without oak this shows clean and fresh white fruits; with oak it offers some buttery complexity and steely mineral ripe fruits

ZUCCARDI 'Q' 2012

1150m Tupungato,
Uco Valley, Mendoza
635

VIÑA COBOS

'FELINO' 2013

1100m Tupungato,
Uco Valley, Mendoza
490

CATENA 2014

1080m El Cepillo,
Uco Valley, Mendoza
530

'FINCA LA LINDA'

LUIGI BOSCA 2014

1050m Luján de Cuyo, Mendoza
375

FAMILIA SCHROEDER

'SAURUS' 2010

250m Neuquén, Patagonia
510

VIIGNIER

Viognier is especially good in the cool Uco Valley region in Mendoza

Heady and full-bodied with apricots and lime, profound and intense

CATENA

'ALAMOS' 2015

1300m Tupungato, Mendoza
320 (Unoaked)

MAURICIO LORCA

'POÉTICO' 2010

1150m Vista Flores,
Uco Valley, Mendoza
475

SAUVIGNON BLANC

Sauvignon Blanc needs a cool climate. Patagonia, Uco Valley, Mendoza and the dizzy heights of Salta provide the framework

Leafy and fresh green grass notes with gooseberry, steely dry apple flavours

NORTON 2016

950m Luján de Cuyo, Mendoza
285 (Unoaked)

FAMILIA SCHROEDER

'SAURUS' 2012

250m Neuquén, Patagonia
600

WHITE BLENDS

Blending varietals gives extra dimension and complexity to white wines. With few rules to conform to when it comes to blending, some elaborate and interesting wines result

ZUCCARDI

'SERIE A' 2013

Chardonnay/Viognier
1150m Tupungato, Mendoza
325

CATENA

'TERRENO ALTO' 2009

Chardonnay/Viognier
1150-1403m Tupungato,
Uco Valley, Mendoza
685

LUIGI BOSCA

'CORTE G' BLANCO 2015

Sauvignon Blanc/Riesling
760m Maipú, Mendoza
445 (Unoaked)

RED WINES

Bonarda Argentina

Tempranillo

Pinot Noir

Merlot

Syrah/Shiraz

Petit Verdot

Cabernet Franc

Cabernet Sauvignon

Red Blends

Malbec

BY THE GLASS AND ROSÉ

RED WINES

BONARDA ARGENTINA

We now know that this is not originally an Italian grape of the same name, but a French grape from the Savoie called Corbeau. Bonarda is second only to Malbec in terms of volume of wines made in Argentina, and provides wonderful quality, especially from the old vineyards of eastern Mendoza

Ripe and soft in the mouth, dark dried fruits and candied peel with spice

EMMA ZUCCARDI

'ALTAMIRA' 2013/14

1150m Altamira,
Uco Valley, Mendoza
885 (Single Vineyard)

ZUCCARDI

'SERIE A' 2015

680m Santa Rosa, Mendoza
385

TEMPRANILLO

Tempranillo's origins lie in the Rioja region in Spain. Outside Spain, Argentina is the most important producer of this grape and is gaining a reputation for this variety

Nutty fruits and tobacco leaf with rich, ripe fruits and dried flowers. Very rich in the mouth

ZUCCARDI 'Q' 2011

680m Santa Rosa, Mendoza
625

PINOT NOIR

Patagonia is pinning much of its future on Pinot Noir – the most demanding of all grapes to grow. Here the cool winds, high sunshine intensity and mineral soils make for a unique style and quality that gets better and better in this new region

Light and fresh, crushed raspberry and morello cherry with earthy tones. Complex, elegant and rich from Patagonia

CATENA 'ALAMOS' 2014

1150m Uco Valley, Mendoza
430

MERLOT

This Bordeaux grape needs a cool but sunny climate and so is at its best at altitude, where warm days and cool nights lengthen the ripening of the grapes for more intensity and complexity. Patagonia is also showing much promise for this variety

Rich and plummy, sweet spice and bitter chocolate with ripe fruits, dates and raisins. Soft and rich in the mouth

NORTON 'COLECCIÓN' 2015

1100m Luján de Cuyo, Mendoza
355

'FUERA DE SERIE' NO. 5 2014

1067m Vistalba,
Luján de Cuyo, Mendoza
480

LUIGI BOSCA 'RESERVA' 2014

800m Barrancas, Maipú, Mendoza
520

RED WINES

SYRAH/SHIRAZ

Syrah likes some heat, so is well suited to the province of San Juan and the east of Mendoza, resulting in wines with guts and character. Of late, Salta is producing some fabulous Syrah/Shiraz

Black cherry and kirsch with black pepper and juicy tannins in the mouth.

FINCA DECERO 2011
1150m Alto Agrelo,
Luján de Cuyo, Mendoza
570 (Single Vineyard)

PETIT VERDOT

This late ripening and sometimes temperamental grape is increasingly planted for single varietal wines in Mendoza

Black ink, dried flowers and pencil shavings with a lot of graphite. Intense

MAURICIO LORCA
'POÉTICO' 2008
1150m Vista Flores,
Uco Valley, Mendoza
1115 (Single Vineyard)

FINCA DECERO 2011
1150m Alto Agrelo,
Luján de Cuyo, Mendoza
870 (Single Vineyard)

TRAPICHE

'BROQUEL' 2013
760m Maipù, Mendoza
430

CABERNET FRANC

Like the rest of the Bordeaux varieties, Cabernet Franc has found its home in Argentina. This grape is traditionally blended, but is increasingly made as a single varietal in Mendoza and the Rio Negro, producing leafy and elegantly aromatic wines

Leafy, menthol and deep black fruits. Brooding complexity and very fresh and clean finish. Medium-bodied

SUSANA BALBO
'MANDALA' 2014
1300m Gualtallary,
Uco Valley, Mendoza
845

FUERA DE SERIE NO.6 2014
1067m Vistalba,
Luján de Cuyo, Mendoza
Half bottle 375ml 315

RED WINES

CABERNET SAUVIGNON

The terroir of Argentina is perfect for Cabernet, since it needs a consistently warm climate to ensure a full ripening period. Cabernet Sauvignon is rarely made on its own to such character, intensity and finesse as in Argentina

Cassis, tobacco and menthol on the nose. Fresh and minty with very fine and, in cool climate, grippy tannins. Complex and full-bodied

SUSANA BALBO

'SIGNATURE' 2012
1120m Agrelo,
Luján de Cuyo, Mendoza
795

TERRAZAS DE LOS ANDES

'RESERVA' 2013
1067m Luján de Cuyo, Mendoza
695

FINCA DECERO 2012

1050m Agrelo,
Luján de Cuyo, Mendoza
560 (Single Vineyard)

CATENA 2012

1050m Agrelo,
Luján de Cuyo, Mendoza
545

CATENA 'ALTA' 2008/9

980-1403m Tupungato,
Uco Valley, Mendoza
1080

KAIKEN 'RESERVA' 2013

980m Agrelo,
Luján de Cuyo, Mendoza
385

RED BLENDS

In many respects, the blends below lend an idea as to the style of Bordeaux before they virtually gave up on Malbec. There is no doubt that in Argentina the Cabernet/Malbec blend forms a large part of the fine wine tradition, since this combination works so well

EL PORVENIR DE LOS ANDES

'AMAUTA I' 2013
Malbec/Cabernet
Sauvignon/Syrah
1750m Cafayate, Salta
655

EL PORVENIR DE LOS ANDES

'AMAUTA IV' 2013
Malbec/Cabernet Franc
1750m Cafayate, Salta
655

LA GUARDA

'DOS RUBIOS' 2011
Syrah/Malbec
1400m Pedernal, San Juan
595

DOÑA PAULA '1100' 2012

Malbec/Cabernet
Sauvignon/Syrah
1100m Altamira, San Carlos,
Uco Valley
595

NORTON

'PRIVADA' 2013
Cabernet Sauvignon/
Malbec/Merlot
980m Perdriel/Alto Agrelo,
Luján de Cuyo, Mendoza
720

LUIGI BOSCA

'GALA 1' 2012/14
Malbec/Petit Verdot/Tannat
820-1050m Luján de Cuyo, Mendoza
835

LUIGI BOSCA

'GALA 2' 2012
Cabernet Sauvignon/
Cabernet Franc/Merlot
820-1050m Luján de Cuyo, Mendoza
835

LUIGI BOSCA

'CORTE G ROJO' 2014
Cabernet Sauvignon/
Syrah/Tannat
800m Maipú, Mendoza
520

RED WINES

MALBEC

Malbec is the jewel in Argentina's crown. Below are some of the finest Malbecs in the world which, when combined with the beef, offer an unbeatable food/wine combination. Malbec is also beautiful with chocolate

Ripe black fruits, raspberry and ripe cherry, with silky soft tannins that feel like melting chocolate. Sweet and ripe tannins. Complex but always drinkable

VIÑA PATRICIA 2013

From our own 80 year old vineyards. Made by Mauricio Lorca
980m Lunlunta,
Luján de Cuyo, Mendoza
515

VIÑA PATRICIA

'D'ORO' 2013
Made by Mauricio Lorca
980m Lunlunta,
Luján de Cuyo, Mendoza
570

COLOMÉ

'ESTATE' 2013
1750-2650m El Arenal/
Colomé/Cafayate, Salta
840

NORTON 'COLECCIÓN' 2016

1100m Lujan de Cuyo, Mendoza
295

ENRIQUE FOSTER 'IQUE' 2015

1000m Las Compuertas,
Luján de Cuyo, Mendoza
360 (Unoaked)

FUERA DE SERIE 'NO. 4' 2014

1067m Vistalba,
Luján de Cuyo, Mendoza
485 (Unoaked)

CATENA 'ALTA' 2012

980-1403m Luján de Cuyo/
Uco Valley, Mendoza
1595

KAIKEN 'ULTRA' 2015

980-1300m Luján de Cuyo/
Uco Valley, Mendoza
575

ZUCCARDI 'Q' 2012

1180m La Consulta,
Uco Valley, Mendoza
630

MATIAS RICCITELLI

'THE APPLE' 2011
980-1128m Perdriel, Luján de Cuyo/
Gualtallary, Uco Valley, Mendoza
845

CATENA 2013/14

980-1403m Luján de Cuyo, Mendoza
545

TERRAZAS DE LOS ANDES

'RESERVA' 2013
1067m Luján de Cuyo, Mendoza
725

LUIGI BOSCA 'D.O.C.' 2014

1067m Vistalba,
Luján de Cuyo, Mendoza
750

FABRE MONTMAYOU

'GRAN RESERVA' 2013
1067m Vistalba,
Luján de Cuyo, Mendoza
745

'LA LINDA' LUIGI BOSCA 2014

960m Vistalba,
Luján de Cuyo, Mendoza
320

ACHAVAL FERRER 2013

980m Agrelo,
Luján de Cuyo, Mendoza
700

LUIGI BOSCA

'RESERVA' 2014
960m Vistalba,
Luján de Cuyo, Mendoza
525

VIÑA COBOS

'FELINO' 2012
1000m Luján de Cuyo, Mendoza
530

FAMILIA SCHROEDER

'PIEDRA CEREZA' 2011
250m Neuquén, Patagonia
545

FUERA DE SERIE NO.4 2014

1067m Vistalba,
Luján de Cuyo, Mendoza
Half bottle 375ml 285

BY THE GLASS

Glass 150ml
Pot 500ml
Bottle 750ml

WHITE

LUIGI BOSCA

'CORTE G' BLANCO 2015
Sauvignon Blanc/Riesling
760m Maipú, Mendoza
Glass 85
Bottle 445
(Unoaked)

'FINCA LA LINDA'

LUIGI BOSCA 2014
Chardonnay
1050m Luján de Cuyo, Mendoza
Glass 75
Bottle 375

NORTON 2011

Sauvignon Blanc
950m Luján de Cuyo, Mendoza
Glass 60
Bottle 285
(Unoaked)

CATENA 'ALAMOS' 2014

Viognier
1300m Tupungato, Mendoza
Glass 65
Bottle 320
(Unoaked)

ROSÉ

'LUJANITA' 2016

Rosé of Pinot Noir
950m Agrelo, Mendoza
Glass 75
Bottle 375

BY THE GLASS

Glass 150ml
Pot 500ml
Bottle 750ml

RED

VIÑA PATRICIA 2013

Malbec
From our own 80 year old
vineyards. Made by Mauricio Lorca
980m Lunlunta,
Luján de Cuyo, Mendoza
Glass 105
Bottle 515

ENRIQUE FOSTER 'IQUE' 2015

Malbec
1000m Las Compuertas,
Luján de Cuyo, Mendoza
Glass 75
Bottle 360
(Unoaked)

ZUCCARDI 'SERIE A' 2012

Bonarda
680m Santa Rosa, Mendoza
Glass 80
Bottle 385

NORTON 'COLECCIÓN' 2015

Merlot
1100m Luján de Cuyo, Mendoza
Glass 75
Bottle 355

CATENA 'ALAMOS' 2013

Pinot Noir
1150m Uco Valley, Mendoza
Glass 85
Bottle 430

KAIKEN 'RESERVA' 2013

Cabernet Sauvignon
950m Agrelo,
Luján de Cuyo, Mendoza
Glass 80
Bottle 385

TRAPICHE 'BROQUEL' 2012

Petit Verdot
760m Maipú, Mendoza
Glass 85
Bottle 430

**SUPER MALBECS
FINE AND RARE
LATE HARVEST WINES**

SUPER MALBECS

Drawn from 10 years of championing this beautiful grape, here is a selection of the finest Malbecs in the world

MENDOZA UCO VALLEY

Gualtallary, Los Arboles and Tupungato

NICOLAS CATENA ZAPATA

'ADRIANA' 2010

1402m Gualtallary, Mendoza
2850 (Single Vineyard)

UCO VALLEY

Altamira and La Consulta

SEBASTIAN ZUCCARDI

'ALLUVIONAL' 2008

1180m La Consulta,
Uco Valley, Mendoza
2540

MENDEL

'FINCA REMOTA' 2008

1150m Altamira,
Uco Valley, Mendoza
2650 (Single Vineyard)

UCO VALLEY

Vista Flores, San Carlos and El Cepillo

DOÑA PAULA

'SELECCIÓN DE BODEGA' 2006/10

1050–1350m Luján de Cuyo/
Uco Valley, Mendoza
1650

MENDOZA BLENDS

MATIAS RICCITELLI

'VINEYARD SELECTION' 2011

980–1150m Vistalba/
Perdriel/El Cepillo, Mendoza
1450

NICOLAS CATENA ZAPATA

'MALBEC ARGENTINO' 2010

980–1402m Gualtallary/
Altamira, Uco Valley, Mendoza
2850

VIÑA COBOS

'BRAMARE' 2012

980–1150m Luján de Cuyo/
Uco Valley, Mendoza
1330

LUJAN DE CUYO

Ugatche, Agrelo and Perdriel

VIÑA COBOS

'MARCHIORI' 2008

1150m Agrelo,
Luján de Cuyo, Mendoza
2360 (Single Vineyard)

ACHAVAL FERRER

'BELLA VISTA' 2009/10

980m Perdriel,
Luján de Cuyo, Mendoza
2545 (Single Vineyard)

ACHAVAL FERRER

'FINCA MIRADOR' 2010

700m Medrano, Mendoza
2545 (Single Vineyard)

SUSANA BALBO

'NOSOTROS' 2009

980m Agrelo,
Luján de Cuyo, Mendoza
5995 (Single Vineyard)

LUJÁN DE CUYO

Las Compuertas and Vistalba

MATIAS RICCITELLI

'REPUBLICA DEL MALBEC' 2011

1050m Vistalba/Las Compuertas,
Luján de Cuyo, Mendoza
1995 (Single Vineyard)

TERRAZAS DE LOS ANDES

'AFINCADO' 2007/09

1000m Vistalba/
Las Compuertas,
Luján de Cuyo, Mendoza
1700

FINE AND RARE

These wines represent the very best of Argentina, some being the 'Icon' wines from major wineries, others being from small independent wineries working in specific areas of Mendoza.

New and unusual grape varieties are finding their niche in the fine tradition too, providing more scope to the diversity of this beautiful country

WHITE WINE

CATENA

'ALTA' 2014
Chardonnay
1350m Tupungato,
Uco Valley, Mendoza
975

HUMBERTO CANALE

'OLD VINE' 2013
Riesling
770m Rio Negro, Patagonia
550

RED WINE SALTA

EL PORVENIR DE LOS ANDES

'LABORUM' 2012
Syrah
1750m Cafayate, Syrah
1010

RED WINE MENDOZA

NICOLAS CATENA

'ZAPATA' 2010
Cabernet Sauvignon/Malbec
980-1400m Luján de Cuyo/
Uco Valley
2700

LUIGI BOSCA

'ICONO' 2007
Malbec/Cabernet Sauvignon
1080m Luján de Cuyo, Mendoza
3250

CHEVAL DES ANDES 2010/11

Malbec/Cabernet
Sauvignon/Petit Verdot
980-1050m Vistalba/Las Compuertas,
Luján de Cuyo, Mendoza
3350

ZUCCARDI

'ZETA' 2011
Malbec/Tempranillo/
Cabernet Sauvignon
680-1300m La Consulta/
Santa Rosa, Mendoza
1300

FINCA LOS NOBLES 2008

Cabernet Sauvignon/Bouchet
1080m Las Compuertas,
Luján de Cuyo, Mendoza
1750

TRAPICHE

'ISCAI' 2008
Malbec/Cabernet Franc
760-1300m Uco Valley/
Maipù, Mendoza
1570

TERRAZAS DE LOS ANDES

'AFINCADO' 2010
Cabernet Sauvignon
980m Perdriel,
Luján de Cuyo, Mendoza
1525

FINE AND RARE

VINA COBOS

'MARCHIORI' 2008
Cabernet Sauvignon
1050m Perdriel, Agrelo,
Luján de Cuyo, Mendoza
2360

FINCA SOPHENIA

'SYNTHESIS' 2008
Cabernet Sauvignon/
Malbec/Merlot
1300m Tupungato, Uco Valley, Mendoza
1470

PAUL HOBBS

'VIÑA COBOS NICO' 2008
Cabernet Sauvignon/Malbec
1050m Agrelo, Luján de Cuyo, Mendoza
5995

FINCA LOS NOBLES 2006

Malbec/Petit Verdot
1067m Las Compuertas,
Luján de Cuyo, Mendoza
1570

LAFITE ROTHSCHILD &

CATENA 'CARO' 2010
Malbec/Cabernet Sauvignon
980-1050m Luján de Cuyo, Mendoza
2250

SUSANA BALBO 'BRIOSO' 2014

Cabernet Sauvignon/
Malbec/ Cabernet Franc/
Petit Verdot/ Merlot
1080m Agrelo, Luján de Cuyo, Mendoza
1300

ALTA VISTA 'ALTO' 2005/07

Malbec/Cabernet Sauvignon
980-1300m Luján de Cuyo/
Uco Valley, Mendoza
2120

BENEGAS LYNCH 2006

Cabernet Franc
780m Cruz de Piedra, Maipù, Mendoza
1570

SUSANA BALBO

'BENMARCO EXPRESIVO' 2012
Malbec/Cabernet Sauvignon/
Syrah/Tannat
1050-1350m Tupungato/
Luján de Cuyo, Mendoza
1270

RED WINE PATAGONIA

CHACRA 'BARDA' 2013

Pinot Noir
300m Mainqué,
Rio Negro, Patagonia
750

CHACRA '55' 2013

Pinot Noir
300m Mainqué,
Rio Negro, Patagonia
1700 (Single Vineyard)

LATE HARVEST WINES

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

ZUCCARDI 'MALAMADO'

Malbec (Port style)
760m Maipù, Mendoza
Glass 60ml 60
Bottle 750ml 750

LUIGI BOSCA 2010

Gewürztraminer
800m Maipù, Mendoza
Glass 100ml 95
Bottle 500ml 450

ZUCCARDI

'TARDIO' 2014
Torrontés
680m Santa Rosa, Mendoza
Glass 100ml 60
Bottle 500ml 270

GAUCHO

You won't find our beef anywhere else.

At Gaucho the beef we serve is exclusive to us, and is sourced solely from the Pampas: an area of Argentine lowlands famous for its fertile soil.

Home to rivers flowing from the Andes and seventeen types of grass, the Pampas is the perfect terroir for rearing our distinctive beef. Every one of our steaks comes from Aberdeen-Angus cattle reared on this luscious grassland, so you'll always experience the taste of Argentina.

To ensure the highest quality meat, we remain closely involved with our farmers throughout. Our team of experts on the ground in Argentina have built relationships with some of the most accomplished beef farmers in the Pampas region, who now rear livestock exclusively for Gaucho.

The Gaucho, a nomadic horseman and folk hero on the Pampas is a man with assured skills in horsemanship who displays genuine passion and care for his livestock. The cows they breed enjoy a care-free and free-range lifestyle; roaming freely on the grassy plains of the Pampas.

Every cut of beef can be traced back to the farmer that reared the cow, so we know exactly where all our meat has come from. This commitment to quality allows us to produce the finest Argentine steak.

SHARING

Minimum of 4 guests

470AED per person

This informal and sociable menu brings you the sample dishes listed below for you to share with your friends and colleagues in true Argentine style.

STARTERS

EMPANADA SAMPLER

Beef:

Hand diced beef, red peppers, Spanish onion and ají molido

Provolone and onion:

Mozzarella, cheddar and oregano

Humita:

Creamed corn with basil and mozzarella

SEAFOOD SAMPLER

Scallops succotash

Roasted fresh corn, chilli, smoked paprika and fresh lime

Tuna ceviche

Guacamole and soy sauce

Salmon carpaccio

Grilled corn, grapefruit, wasabi mayonnaise and coriander cress

MAINS

Beef – 100g of each cut, served with chips, humita salteña and mixed salad with peppercorn sauce

LOMO

Fillet, lean and tender with a delicate flavour

CHORIZO

Sirloin, tender yet succulent with its strip of juicy marbling

ANCHO

Ribeye, delicately marbled throughout for superb, full bodied flavour

DESSERT

DESSERT SAMPLER

Trio of our signature desserts

TASTE OF ARGENTINA

Minimum of 2 guests

455AED per person for food set menu

570AED per person with wine pairing 

A luxury experience that takes you on an exciting journey exploring the unique flavours that combine to demonstrate the excellence of Argentine cuisine through the selection of some of Gaucho's finest dishes.

STARTER

BEEF CHORIZO SAUSAGE

Our own Argentinean recipe, served with crushed chickpeas, smoked paprika, lime, coriander and roasted red onion

Cabernet Sauvignon "Seleccion G"

Bodega Fabre 2017

Vistalba, Mendoza

MAIN

Beef - 100g of each cut, served with mixed salad, humita salteña and chips

CHURRASCO DE LOMO

Fillet, marinated for 48 hours in garlic, parsley and olive oil

Malbec "Seleccion G" Bodega Fabre 2017

Vistalba, Mendoza

CHORIZO

Sirloin, tender yet succulent with its strip of juicy marbling

Catena Malbec 2014

Luján de Cuyo, Mendoza

ANCHO

Ribeye, delicately marbled throughout for superb, full bodied flavour

Viña Patricia Malbec 2013

Lunlunta/Luján de Cuyo, Mendoza

DESSERT

MALBEC POACHED PLUMS

Orange compote, vanilla cream and shortbread crumble


Zuccardi 'Malamado'

Malbec (Port style)

Maipù, Mendoza

**Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu.*

DIETARY REQUIREMENTS

 Contains alcohol. Some dishes contain nuts

 Denotes the vegan options

 Denotes the vegetarian options

 Denotes our gluten-free options

STARTERS

BRAISED BEEF BACK RIBS

Glazed in a hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled jalapeños
90

BEEF CHORIZO SAUSAGE

Our own Argentinian recipe – crushed chickpeas, smoked paprika, lime, coriander and roasted red onion
75

TUNA CEVICHE

Lightly dressed in soy and sesame with ginger and red jalapeño. Finished off with fresh guacamole
85

SALMON CARPACCIO

Grilled corn, grapefruit, wasabi mayonnaise and coriander cress
85

LOBSTER TACOS

Coriander mayonnaise, red onion, iceberg lettuce and fresh lime
105

ARGENTINIAN KING PRAWNS

Oven-baked in a spiced garlic butter. Served with toasted brioche
95

BURRATA IN CARROZZA

Heirloom tomatoes, orange segments, crispy leeks and pesto
105

WATERMELON SALAD

Avocado, feta, chilli, mint, basil and toasted almonds with a lemon dressing
Starter 70
Main 135

48-HOUR DRY-AGED PROVOLETA

Pan fried with ají molido, oregano, honey, spring onion and basil cress. Served with toasted sourdough
75

SCALLOPS SUCCOTASH

Roasted fresh corn, chilli, smoked paprika and fresh lime
100

SIZZLING TUNA STEAK

Soy, sesame oil, chilli and spring onion dressing. Served with guacamole toast
Starter 95
Main 190

SHARING STARTERS

EMPANADAS

Choose a minimum of two from:

Beef: Hand diced beef, red peppers, raisins, Spanish onions and ají molido

Provolone and onion: Mozzarella, cheddar and oregano

Humita: Creamed corn with basil and mozzarella
35 each

SEAFOOD SAMPLER

Scallops succotash
Tuna ceviche
Salmon carpaccio
115

TACO PLATTER

Lobster taco
Braised beef rib taco
Tuna taco
120

SAUSAGE PLATTER ^{A}

A selection of beef chorizo, veal, chicken and lamb sausages with a Malbec and onion jus
150

THE BEEF

LOMO

FILLET

Lean and tender with a delicate flavour

225g Medallions 255

300g 345

400g 425

500g 540

(From 600g)

Per 100g 95

CHURRASCO DE LOMO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil

300g 365

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 265

400g 310

500g 380

(From 600g)

Per 100g 70

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g 425

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g 265

400g 310

500g 380

(From 600g)

Per 100g 70

CHURRASCO DE CHORIZO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil

300g 285

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

300g 230

400g 290

500g 360

(From 600g)

Per 100g 65

PICAÑA

Top of the cuadril

300g 240

STEAK ACCOMPANIMENTS

Select your perfect topping

MARINADES 10

- Chimichurri
- Garlic, parsley and olive oil
- Ají molido, smoked garlic, parsley and olive oil
- Ají amarillo, red jalapeño chilli and olive oil

GAMBAS SKEWER 70

Three grilled Argentine red prawns with churrasco dressing

FOIE GRAS 135

Pan seared in sherry vinegar

SAUCES 10

- Peppercorn
- Béarnaise
- Mushroom
- Blue cheese

GARNISHES 20

- Shropshire blue
- Fried egg
- Truffle and black pepper butter

SHARING

ASADO DE CHORIZO

Ají molido, smoked garlic, parsley and olive oil
700g 550

CHATEAUBRIAND

Centre cut of lomo, slow grilled
450g 575
700g 895

CINTA DE ANCHO

Spiral cut, slow grilled with chimichurri
800g 620

THE GAUCHO SAMPLER

Cuadril, Chorizo, Ancho and Lomo
1.2kg 1095

MAINS

RACK OF LAMB 450g

Beetroot, orange and grapefruit carpaccio, aubergine caviar and gremolata sauce
350

MIXED GRILL

200g of bife de ancho with truffle butter, marinated lamb cutlet, marinated half spatchcock, chorizo beef sausage and grilled beef tomato
365

GRILLED OCTOPUS

Marinated in garlic, parsley and aji molido, purple potato salad and wasabi mayonnaise
295

LOMO A LA MILANESA

Tenderised fillet steak, rubbed in chilli and parsley, coated in breadcrumbs
195

PAN-SEARED SALMON

Pea purée, truffle oil, trompette and girolle mushrooms and purple potatoes
195

CHARGRILLED BABY SPATCHCOCK CHICKEN

Chargrilled with an adobo marinated
195

GAUCHO BURGER

Cheddar cheese, chipotle chutney, baby gem and tomato. Served with chips
175
Add a fried egg 20

TRUFFLE & MUSHROOM RISOTTO

Black truffle, parmesan shavings, trompette and girolles
Starter 95
Main 180

SIDES

ALL 40

GREENS & SALADS

CREAMED SPINACH

Cheese sauce and gratin Parmesan

BROCCOLI

Toasted almond

GRILLED ASPARAGUS

Parmesan and quail egg

HEIRLOOM TOMATO SALAD

Basil cress and shallots

SAUTÉED CARROTS

Shallots, garlic, chilli flakes and honey

PALMITO SALAD

Mixed salad leaves, green apple, green olives, palm hearts with a honey and sherry vinaigrette

SHARING

80 each

WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

OVEN BAKED GNOCCHI

Black truffle and cheese sauce

CLASSICS

THIN CHIPS

Finished with chimichurri vinegar on request

FAT CHIPS

Hand cut and twice cooked

MASHED POTATOES

Finished with chives

HUMITA SALTEÑA

Served in a corn husk with sweetcorn, mozzarella and basil

BUTTON AND CHESTNUT MUSHROOMS

Confit in beef fat, garlic, chilli and thyme

SWEET POTATO FRIES

Seasoned with thyme salt

MAC & BLUE CHEESE

Gratin pasta and blue cheese sauce

ADD TRUFFLE OIL TO ANY CHOSEN SIDE DISH

25

All prices are inclusive of 5% VAT
All prices are subject to 7% DIFC authority fee
{A} Contains alcohol. Some dishes contain nuts
Management have the right to refuse serious allergies

DESSERT AND CHEESE

DULCE DE LECHE CHEESECAKE

Hot, salted dulce de leche and toasted marshmallow
80

DON PEDRO {A}

Whipped ice cream and walnuts blended with Jameson's whiskey
90

SIZZLING BROWNIE

Sizzling pan of chocolate brownies, vanilla coffee sauce and vanilla ice cream
85

BANANA AND COCONUT MESS

Dulce de leche, sliced banana, whipped cream, broken meringue and coconut flakes
70

DULCE DE LECHE FONDANT

Almond curd, chocolate crumble, vanilla ice cream and fresh fruits
90

APPLE AND CINNAMON DOUGHBALLS

Cinnamon dusted doughballs with candied apples and apple sauce
80

MALBEC POACHED PLUMS {A}

Orange compote, vanilla cream and shortbread crumble
75

SHARING

THE GAUCHO DESSERT SAMPLER

Dulce de leche cheesecake
Malbec poached plums {A}
Banana and coconut mess
120

CHEESE PLATTER {A}

A selection of three British and Irish cheeses served with a Malbec chutney and oat cakes
110

DIGESTIVES AND LATE HARVEST WINES

DIGESTIVES

IRISH COFFEE

Americano mixed with Jameson's whiskey and topped up with cream
70

CALYPSO COFFEE

Americano mixed with cacao liqueur and rum topped up with whipped cream
70

ESPRESSO MARTINI

Vodka infused with coffee and vanilla blended with espresso and coffee liqueur. Shaken and served in a coupe glass
85

LATE HARVEST WINES

ZUCCARDI 'MALAMADO'

Malbec (port style)
760m Maipù, Mendoza
Glass 60ml 60
Bottle 750ml 750

LUIGI BOSCA 2010

Gewürztraminer
800m Maipù, Mendoza
Glass 100ml 75
Bottle 500ml 350

ZUCCARDI 'TARDIO' 2014

Torrontés
680m Santa Rosa, Mendoza
Glass 100ml 60
Bottle 500ml 270

GAUCHO

BUSINESS LUNCH MENU

3 courses AED 130

A REFRESHING START

GAUCHO BLOODY MARY

Russian Standard Vodka,
tomato juice, chimichurri,
citrus and Tabasco
AED 80

HEINEKEN

Draught
AED 55

NORTON 'COLECCIÓN'

2016 Sauvignon Blanc
(Unoaked)
AED 60

PERONI

Draught
AED 60

STARTERS

SHRIMP CHICHARRÓN

Ají amarillo sauce and
pickled jalapeños

CRISPY CHILLI CALAMARI

Deep-fried calamari with fresh chilli

PROVOLONE AND ONION EMPANADA

Chipotle chutney and mixed leaves

BEEF CHORIZO SAUSAGE

Crushed chickpeas, smoked
paprika, lime, coriander and
roasted red onion

MAINS

BIFE DE CHORIZO 180g

Sirloin – served with chips or a mixed
salad and your choice from our
signature sauces

GAUCHO BURGER

Cheddar cheese, chipotle chutney, baby
gem and tomato. Served with chips

BLACK SEAFOOD RISOTTO

Squid ink risotto, poached
salmon and prawns

WATERMELON SALAD

Avocado, feta, chilli, mint, basil and
toasted almonds with a lemon dressing

DESSERTS OR COFFEE

CHEF'S SELECTION

THE BARTENDER'S TEN COMMANDMENTS

By Santiago 'Pichín' Policastro
'The Gallant Bartender'

The bartender is an artist and mixology is an art that is nurtured by spirit, flavour, aroma, colour, genius and imagination.

The mission of the bartender is to offer happiness, not drunkenness.

Make friends out of your guests, not guests out of your friends.

Never serve a drink without a smile.

Speak what needs to be said, never listen to that which you shouldn't hear, and always forget the confidences of the guest.

Be the most elegant, cleanest and most cordial at all times, in all places.

Do not play tricks with the drinks or play with the trust of the client; always serve the best. Don't serve anything you wouldn't drink yourself.

Never stop experimenting, but never do it at the cost of the guest.

Throw away the 'mathematical formulas' of mixology; imagination is the most essential ingredient.

Be proud to be a bartender, but deserve it.

SUNDOWNERS

Selected beverage menu
for AED27 per drink
Sunday–Thursday, 5:00–8:00pm

BEER

PERONI *Italy*
330ml

WINE

NORTON 'COLECCIÓN' 2016
Malbec
1100m Luján de Cuyo, Mendoza

NORTON 2016
Sauvignon Blanc
950m Luján de Cuyo, Mendoza
(Unoaked)

NON-ALCOHOLIC COCKTAILS

PASSION FRUIT COOLER
Fresh apple juice, lime juice, passion
fruit syrup and kaffir lime leaves.
Topped with Perrier sparkling water

UVAS DE ARGENTINA
Cranberry juice, lemon juice, vanilla
syrup and fresh red grapes. Topped
with Perrier sparkling water

SPIRITS 30ml

KETEL ONE VODKA

TANQUERAY GIN

MATUSALEM CLÁSICO RUM

BULLEIT BOURBON

HOLA CHICAS!

3 complimentary beverages and
50% off bar food for ladies only
Every Saturday, 8:00–11:00pm

COCKTAILS

APEROL SPRITZ
Exotic mix of Aperol and fruit.
Topped with sparkling wine

SALTA FIZZ
Torrontés wine, Aperol, lemon juice
and fresh strawberries. Topped
with Perrier sparkling water

GIN & PEACH
Tanqueray gin, homemade peach
syrup and lime juice. Topped with
Perrier sparkling water

NON-ALCOHOLIC COCKTAILS

PASSION FRUIT COOLER
Fresh apple juice, lime juice, passion
fruit syrup and kaffir lime leaves.
Topped with Perrier sparkling water

UVAS DE ARGENTINA
Cranberry juice, lemon juice, vanilla
syrup and fresh red grapes. Topped
with Perrier sparkling water

WINE

NORTON 'COLECCIÓN' 2016
Malbec
1100m Luján de Cuyo, Mendoza

NORTON 2016
Sauvignon Blanc
950m Luján de Cuyo, Mendoza
(Unoaked)

APÉRITIF COCKTAILS

THE MARTINI 85

The Gaucho Martini is served dry with a large measure of Tanqueray No. Ten gin or Ketel One vodka, stirred over ice with dry vermouth and served with a lemon twist or olives

If you prefer, your Martini can be prepared “wet” or “dirty” with a Vodka or Gin of your choice from our extensive back bar

HURRICANE 85

Mix of white and dark rum, orange juice, pineapple juice, passion fruit and lime. Shaken and served long to create a tangy fruit-filled drink that packs a punch

SMOKED PALOMA 85

Jose Cuervo Tradicional Blanco paired with fresh lime, grapefruit juice and black cardamom infused Agave syrup. Shaken and served tall and topped with cream soda

NEW YORK SOUR 90

Bulleit bourbon shaken with fresh, sweetened lemon juice and egg white. Finished with a Malbec float

BARRELAGED NEGRONI 80

A mix of Tanqueray gin, red vermouth and Campari aged in an oak barrel together with coffee beans, offering a well rounded and smooth finish

VIEUX CARRÉ 110

Bourbon, Cognac, Benedictine, sweet vermouth and a variety of bitters create what can only be described as a smooth yet sweet Manhattan-style drink

FRENCH 75 105

A refreshing mix of gin, lemon and sugar, shaken and poured into a flute glass. Topped with Argentine sparkling wine

CLOVER CLUB 80

Elegant mix of Tanqueray gin, lemon juice, sugar and dry vermouth. Balanced and complex with a fruity blast of raspberry

TOMMY'S MARGARITA 80

Tequila, fresh lime juice and Agave syrup, shaken and served on the rocks

SIGNATURE COCKTAILS

DAIQUIRI FLORAL 80

Matusalem Platino rum shaken with homemade lavender syrup, fresh lime and St. Germain liqueur. Spritzed with a mist of violet liqueur

LEMONGRASS COLLINS 80

Lemongrass & citrus infused Ketel One vodka, balanced with vanilla liqueur. Topped with lemon juice and ginger beer

PASSION CANELA 80

Cassia infused Matusalem Clásico, white cacao liqueur, fresh passion fruit and apple juice. Shaken and served in a cinnamon rimmed coupe glass

DESSERT MARTINI 80

Ketel One vodka shaken with pear purée, dry vermouth, lime juice and sweetened with caramel syrup. Served in an icing sugar frosted port glass

BASIL SMASH 80

Tanqueray gin mixed with lemon juice, elderflower cordial and fresh basil leaves to produce this fresh and slightly floral creation

THE GAUCHO PISCO SOUR 80

Pisco infused with Kaffir lime leaves, lime juice, lavender syrup and egg white. Shaken together and served on the rocks

EARL GREY MARTINI 80

Earl Grey tea infused gin, shaken with sugar syrup, fresh lemon juice and egg white. Served straight up and garnished with lemon peel

COTTON CANDY FIZZ 80

Tanqueray No Ten gin, homemade cotton candy syrup, fresh apple and lemon juice. Topped with La Cosecha Argentine Sparkling Wine

DIGESTIF COCKTAILS

BOULEVARDIER 85

Perfect before or after dinner, Maker's Mark bourbon stirred with Campari and Antica Formula. Finished with an orange twist

TIPPERARY 90

Irish whisky, stirred with Carpano, Antica Formula and Green Chartreuse, finished with orange and Angostura bitters

REVOLVER 80

A combination of bourbon, coffee liqueur and orange bitters are stirred and served straight up with an orange peel twist

ESPRESSO MARTINI 85

Ketel One Vodka infused with coffee and vanilla blended with espresso and coffee liqueur. Shaken and served in a coupe glass

REMEMBER THE MAINE 85

Bourbon, cherry liqueur and sweet vermouth stirred together with orange bitters and a dash of Absinthe

SIDECAR 95

Balanced combination of Cognac, lemon juice and Cointreau orange liqueur. Served straight up

PAIN KILLER 80

Overproof rum, fresh pineapple, orange juice and coconut cream. Finished with nutmeg

RUSTY NAIL 85

Blended Scotch whisky simply stirred over ice with Drambuie. Finished with a lemon twist

ZOMBIE 85

A fiery mix of spiced rum, Pernod Absinthe, Falernum, sweetened citrus juices and pineapple. Finished with overproof rum

WINES

BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Glass 125ml

LAURENT-PERRIER

BRUT NV
130

DOMAINE CHANDON

BRUT NV
110

WHITE WINE

Glass 150ml

'LUJANITA' 2016

Torrontés
1150-1750m Salta/Uco Valley, Mendoza
80

'FINCA LA LINDA' LUIGI BOSCA 2014

Chardonnay
1050m Luján de Cuyo, Mendoza
75

NORTON 2016

Sauvignon Blanc
950m Luján de Cuyo, Mendoza
60

CATENA 'ALAMOS' 2015

Viognier
1300m Tupungato, Mendoza
65

ROSÉ

Glass 150ml

'LUJANITA' 2016

Rosé of Pinot Noir
1150-1750m Salta/Uco Valley, Mendoza
75

RED WINE

Glass 150ml

VIÑA PATRICIA 2013

Malbec
980m Lunlunta, Luján de Cuyo, Mendoza
105

ENRIQUE FOSTER 'IQUE' 2015

Malbec
1067m Las Compuertas, Luján de Cuyo, Mendoza
75

NORTON 'COLECCIÓN' 2015

Malbec
1100m Luján de Cuyo, Mendoza
75

CATENA 'ALAMOS' 2014

Pinot Noir
1150m Uco Valley, Mendoza
85

KAIKEN 'RESERVA' 2013

Cabernet Sauvignon
980m Agrelo, Luján de Cuyo, Mendoza
80

TRAPICHE

'BROQUEL' 2012

Petit Verdot
760m Maipù, Mendoza
85

VODKA	30ml	Btl
KETEL ONE	45	900
CHASE	125	
CÎROC	65	1550
BELVEDERE	75	1675
BELUGA	80	1800
ŻUBRÓWKA	45	
GREY GOOSE	75	
STOLICHNAYA ELIT	75	1675
CRYSTAL HEAD		2010

GIN		
TANQUERAY	45	900
PLYMOUTH	50	
PORTOBELLO ROAD	55	
NO 3 LONDON DRY	60	
SIPSMITH	60	1400
HENDRICK'S	55	1300
GIN MARE	60	
TANQUERAY NO. TEN	55	1300
BEEFEATER 24	50	
BOMBAY SAPPHIRE	50	
PLYMOUTH SLOE GIN	45	
THE BOTANIST	65	1440

RUM		
MATUSALEM PLATINO	40	865
MATUSALEM CLÁSICO	40	
BACARDÍ CARTA BLANCA	45	980
BACARDÍ CARTA NEGRA	45	980
BACARDÍ 8 AÑOS	70	1500
HAVANA CLUB 7 AÑOS	55	
PYRAT X.O.	65	
RON ZACAPA 23YR	85	2070
SAILOR JERRY 23YR	45	
DIPLOMÁTICO RESERVA EXCLUSIVA	60	1300
GOSLING BLACK SEAL	55	

TEQUILA	30ml	Btl
JOSE CUERVO SILVER	40	
JOSE CUERVO GOLD	45	
JOSE CUERVO TRADICIONAL BLANCO	55	1300
JOSE CUERVO TRADICIONAL REPOSADO	55	1300
DON JULIO BLANCO	95	2100
DON JULIO REPOSADO	95	2100
DON JULIO AÑEJO	95	2100
PATRÓN XO CAFÉ	45	900
PATRÓN AÑEJO	85	
PATRÓN PLATINUM	265	

SCOTCH WHISKY		
GLENFIDDICH 12YR	60	1300
GLENLIVET 12YR	70	
MACALLAN FINE OAK 12YR	95	
GLENMORANGIE THE ORIGINAL	75	
DALMORE 12YR	75	
DALMORE 18YR	200	
DALMORE CIGAR MALT	135	
HIGHLAND PARK 18YR	145	
TALISKER STORM	75	1600
ARBEG 10YR	65	
BOWMORE 18YR	135	
OBAN 14YR	155	
GLENKINCHIE 12YR	85	
AUCHENTOSHAN 18YR	150	
MONKEY SHOULDER	65	
HAIG CLUB	85	
JOHNNIE WALKER DOUBLE BLACK	65	
JOHNNIE WALKER BLACK LABEL	60	1300
JOHNNIE WALKER PLATINUM	130	
JOHNNIE WALKER GOLD	80	1800
JOHNNIE WALKER BLUE LABEL	265	
JOHNNIE WALKER KING GEORGE V	750	17825
CHIVAS REGAL 12YR	65	1550
CHIVAS REGAL 18YR	130	
LAGAVULIN 16YR	165	
AUCHENTOSHAN 3 WOOD	95	
THE BALVENIE 12YR	85	2015
SPRINGBANK 12YR	140	

	30ml	Btl
IRISH WHISKEY		
JAMESON	55	
JAMESON BLACK BARREL	85	

AMERICAN WHISKEY & BOURBON

CANADIAN CLUB	45	
RITTENHOUSE STRAIGHT RYE	45	
BULLEIT BOURBON	45	
WOODFORD RESERVE	65	1550
MAKER'S MARK	50	
JACK DANIEL'S	55	
GENTLEMAN JACK	65	
JACK DANIEL'S SINGLE BARREL	90	

LIQUEUR

COINTREAU	60	
DISARONNO AMARETTO	45	
FRANGELICO	45	
KAHLUA	45	
BAILEY'S	55	
LIMONCELLO	45	
DRAMBUIE	45	
SOUTHERN COMFORT	45	

APERITIFS

APEROL	50	
CAMPARI	50	
FERNET-BRANCA	65	
HAPSBURG ABSINTHE	90	
PIMM'S	50	

	30ml
COGNAC	
COURVOISIER V.S.	65
HENNESSY V.S.O.P.	85
HENNESSY X.O.	235
HENNESSY PARADIS	415
RICHARD HENNESSY	1555

ARMAGNAC

CASTAREDE V.S.O.P. 10YR	65
CASTAREDE NAPOLEON 15YR	75
CASTAREDE VHORS D'AGE 20YR	90

CALVADOS

BOULARD PAYS D'AUGE	65
BOULARD X.O.	110

GRAPPA

ALEXANDER PLATINUM AMARONE	65
BOULARD GRAPPA DI PROSECCO	50

PISCO

BARSOL	55
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PORT

ZUCCARDI 'MALMADO'	60
TAYLOR'S LBV	75
WARRES VINTAGE 1985	230

BEERS

PERONI DRAFT *Italy* † 65
475ML

PERONI *Italy* † 45
330ML

STELLA ARTOIS *Belgium* † 50
330ML

GROLSCH *Holland* † 45
330ML

QUILMES *Argentina* † 65
330ML

NON-ALCOHOLIC COCKTAILS

AED40

JASMINE DAY

Jasmine tea, lemon juice and vanilla infused with lemongrass

BERRY MINT

Cranberry, berries, mint and vanilla syrup

CURAÇAO

Orange juice, pineapple juice, lime juice, passion fruit and lime cordial.
Topped with soda

PEARLINI

Pear purée, lemon juice, caramel and rosemary. Topped with soda

BLUEBERRY FIZZ

Lemon juice, blueberries and thyme

MELOCOTON

Peach purée, honey, lemon juice, mint, ginger and cream soda

Food

TAPAS FRÍAS

CLASSIC GUACAMOLE

Tortilla crisps, pickled jalapeños and coriander

45

ECUADORIAN CEVICHE

Shrimp, roasted tomatoes and onions

35

OCTOPUS TIRADITO

Kalamata alioli and citrus shallots

40

WATERMELON PIZZA

Watermelon base, coconut cream, goat's cheese, mixed berries and mint

100

CHICKEN TOSTADA

Coriander mayonnaise, avocado and radish

45

BURRATA TOSTADA

Crisp tortilla, pesto and tomato salsa

75

SALMON TIRADITO

Passion fruit, mango and olive oil

35

BROCCOLI PIZZA

Broccoli base, Parmesan and rosemary

75

TUNA CEVICHE

Guacamole, soy sauce and red jalapeños

35

ARGENTINE MEZZE

Platter of Provolone cheese, green olives, Cecina beef, peppers, chillies and breads

115

All prices are inclusive of 5% VAT

All prices are subject to 7% DIFC authority fee

{A} Contains alcohol. Some dishes contain nuts

Management have the right to refuse serious allergies

TAPAS CALIENTES

MINI RIB TACOS

Hoisin and orange glaze, iceberg lettuce and soft tortillas

40

BLACK SEAFOOD RISOTTO

Squid ink risotto, poached salmon and prawns

110

CHURRASCO DE LOMO 150g

Fillet steak, spiral cut and marinated in garlic, parsley and olive oil

155

GORGONZOLA CROQUETTES

Beef chorizo sausage, jalapeños and chipotle mayonnaise

45

BEEF SKEWER

Marinated in panca paste and ají amarillo

45

G BURGER SLIDER

Mini gaucho burger with chipotle and beef bacon chutney

35

BBQ RIBS

Homemade BBQ sauce marinated braised back ribs

160

LOBSTER TACOS

Lobster tempura, soft tortilla and coriander mayonnaise

75

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Roast Menu

ROAST MENU

Main Roast: AED 215*

2 Courses: AED 270**

3 Courses: AED 320**

STARTER

SLOW BRAISED BACK RIBS

Ají amarillo sauce
and pickled jalapeños

QUINOA TARTARE

White and red quinoa, artichokes,
cherry tomatoes and quail egg

MAIN ROAST

Roasted potatoes, carrots,
parsnips, sautéed broccoli,
homemade Yorkshire pudding,
served with your choice of either:

BIFE DE CHORIZO

Sirloin. Tender yet succulent with its
strip of juicy crackling

BIFE DE ANCHO

Rib-eye marbled throughout
for superb, full bodied flavour

WHOLE SPATCHCOCK CHICKEN

Slow grilled with chimichurri

SEA BREAM FILLET

Pan seared sea bream
finished with butter

DESSERT

MANGO MESS

Whipped cream and passion fruit

CHOCOLATE BROWNIE

Dulce de leche, vanilla
ice cream and honeycomb

THE GAUCHO ASADO

AED 405*

Perfect for two to share.

Served with truffle scented chips,
humita salteña, grilled tomatoes,
portobello mushrooms, fried eggs
and chimichurri.

BIFE DE ANCHO 200g

Rib-eye delicately marbled for
superb, full bodied flavour

PICAÑA 200g

The leanest cut with a pure,
distinctive flavour, top of the cuadril

CHORIZO SAUSAGE

Our own Argentine beef chorizo

HALF SPATCHCOCK CHICKEN

Slow grilled with chimichurri

ROAST BEVERAGE PACKAGE

AED 210* per person for two
hours of unlimited wine and beer

ARGENTO

Malbec

ARGENTO

Sauvignon Blanc

BOTTLED BEER 330ml

Increase the size of your steak

AED 70* per +100g

**Not applicable with Gaucho Asado

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Taste of Argentina

TASTE OF ARGENTINA

Minimum of 2 guests

455AED per person for food set menu

570AED per person with wine pairing {A}*

A luxury experience that takes you on an exciting journey exploring the unique flavours that combine to demonstrate the excellence of Argentine cuisine through the selection of some of Gaucho's finest dishes.

STARTER

BEEF CHORIZO SAUSAGE

Our own Argentinean recipe, served with crushed chickpeas, smoked paprika, lime, coriander and roasted red onion

Kaiken 'Ultra' Malbec 2015

980-1300m

Luján de Cuyo/Uco Valley, Mendoza

MAIN

Beef - 100g of each cut, served with humita salteña and chips

CHURRASCO DE LOMO

Fillet marinated for 48 hours in garlic, parsley and olive oil

'Lujanita' Malbec 2015

980-1300m

Luján de Cuyo/Uco Valley, Mendoza

**Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu.*

CHORIZO

Sirloin: tender yet succulent with its strip of juicy marbling

Catena Malbec 2014

980-1403m

Luján de Cuyo, Mendoza

ANCHO

Rib-Eye: delicately marbled throughout for superb, full bodied flavour

Viña Patricia Malbec 2013

980m

Lunlunta/Luján de Cuyo, Mendoza

DESSERT

APPLE AND ELDERFLOWER CRUMBLE

Served with vanilla ice cream

Zuccardi 'Malamado'

Malbec (Port style)

760m Maipù, Mendoza

All prices are inclusive of 7% DIFC authority fee and 5% VAT.

{A} Contains alcohol

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G Lounge

Hide away from the heat

SUNDAY-THURSDAY

9:30AM-5:00PM

MENDOZA SUNRISE

Any croissant, sweet option
and selected beverage
AED 60

PATAGONIA PITSTOP

Purchase any food item
and pay just AED 15 for
a selected beverage

LA PAMPA HIDEAWAY

Selection of 4 beverages with
any croissant and a sweet option
AED 120

FOOD MENU

PLAIN CROISSANT

Served with butter or jam
AED 15

Add: Scrambled egg AED 10

Add: Cheese and veal bacon AED 15

G-FLORENTINE

Homemade carrot muffin,
spinach, poached egg and
béarnaise sauce
AED 30

SMASHED

AVOCADO ON TOAST

Toasted sourdough bread
topped with smashed avocado
AED 40

MINI-ENGLISH BREAKFAST

Oven baked beef chorizo
sausage with tomato,
fried egg and mushrooms
AED 40

MINI-DESSERT PLATE

Chocolate brownie, mini dulce
de leche cheesecake and
Italian meringue
AED 35

DRINK MENU

SINGLE ESPRESSO / MACCHIATO

AED 21

DOUBLE ESPRESSO / MACCHIATO

AED 25

AMERICANO

AED 25

CAPPUCCINO

AED 25

LATTE

AED 30

GAUCHO TEAS

Please ask for the
selection of teas available
AED 25

SELECTION OF JUICES 210ml

AED 30

COKE / DIET COKE / SPRITE 250ml

AED 25

Wi-Fi: #gauchodubai
@GauchoDubai
gauchorestaurants.com

GAUCHO

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