



ENTRADAS / STARTERS

1. NACHOS 4.95

Tortilla chips topped with melted cheese, sour cream, guacamole and salsa served on the side.

2. EMPANADAS DE CARNE 7.95

Savour the authentic taste of Argentina with our hand-crafted empanadas, filled with seasoned beef, onions, and spices, wrapped in a golden, flaky crust.

3. GAMBAS A LA PARRILLA 9.95

Grilled king prawns in their shells marinated with ají molido, garlic and oregano.

4. COSTILLAS BARBACOA 7.95

Tender, slow-cooked short ribs, marinated in our special blend of spices and glazed with a rich, tangy barbecue sauce.

5. CHULETA DE CORDERO 9.95

Grilled lamb chops marinated in authentic Argentine spices, glazed with a rich, tangy barbecue sauce.

GUARNICIONES / SIDES

6. CHIPS 4.25

7. BAKED POTATO 4.25

8. CORN ON THE COB 4.25

9. GRILLED ASPARAGUS 4.95

10. GRILLED MUSHROOMS 4.95

11. ONION RINGS 5.25

12. PLAIN RICE 3.95

13. MIXED SALAD 5.25

14. CREAMED SPINACH 5.25

15. MIXED SALAD WITH GRILLED HALLOUMI 9.95

SALSAS / SAUCES

16. PEPPERCORN 2.0

17. GARLIC HERB BUTTER 2.0

18. BLUE CHEESE HOLLANDAISE 2.0

19. CHIMICHURRI 2.0

PESCADOS / SEAFOOD

Served with Chips or Baked Potato

20. GAMBAS A LA PARRILLA 23.95

Grilled king prawns marinated with ají molido, garlic and oregano.

21. SALMÓN A LA PARRILLA 23.95

Grilled salmon marinated with ají molido, garlic and oregano.

22. BESUGO A LA PARRILLA 23.95

Whole grilled sea bream in a dry rub marinade of ají molido, garlic and oregano.

23. LUBINA A LA PARRILA 23.95

Whole grilled seabass in a dry rub marinade of aji molido, garlic and oregano.

COMBINACIONES

Served with Chips or Baked Potato

24. MAR Y TIERRA 31.95

Fillet & grilled king prawns

25. SUR 31.95

Sirloin & grilled salmon

26. COMBINACIÓN DE LA CASA 29.95

Sirloin & rump

27. COMBINACIÓN RANCHERA 31.95

Fillet & sirloin

28. PLATO DE GAUCHO 30.95

Fillet & rump

29. PLATO DE SABOR 30.95

Sirloin & ribeye

30. TRES CARNES 35.95

Fillet, sirloin, rump

31. PARRILLADA MIXTA (FOR 2) 64.95

Mixed grill for two - complete Argentinian meat experience consisting of different cuts of premium steak along with grilled chicken. Served with peppercorn sauce, garlic herb butter and chimichurri.

PLATOS ESPECIAL / HOUSE SPECIALTIES

Served with Chips or Baked Potato

32. HAMBURGUESA 19.95

The Asado Gaucho Burger - 100% premium dry-aged Argentinian beef patty with Monterey Jack cheese served in a buttered brioche bun with Chimichurri aioli, and mixed salad.

33. PINCHO DE ARGENTINOS 19.95

Grilled cubed beef, onions and red pepper skewer.

34. MENU VEGETARIANO 20.95

Corn on the cob, grilled mixed vegetables and rice.

35. POLLO A LA BRASA 22.95

Grilled chicken, marinated to perfection and cooked over an open flame for a crispy, flavourful finish and glazed with a rich, tangy barbecue sauce.

36. PLATO FIESTA 24.95

Grilled chicken and grilled lamb chops glazed with a rich, tangy barbecue sauce.

37. CHULETA DE CORDERO 22.95

Grilled lamb chops marinated in authentic Argentine spices, glazed with a rich, tangy barbecue sauce.

38. EL CHIQUITO POA

Only served to 13 years of age or under.
Please ask server for menu.

SALSA DE LA CASA

Indulge in our delectable Salsa de la Casa, a tantalising blend of fresh herbs and spices, meticulously created to elevate every bite of your meal. A true taste of Argentinian hospitality, exclusively at Asado Gaucho.

PLEASE INFORM A MEMBER OF STAFF IF
YOU HAVE ANY FOOD ALLERGIES.

CARNE CON HUESO ESPECIAL / SIGNATURE BONE-IN CUTS

Served with Chips or Baked Potato

Experience the ultimate in steak perfection with our signature bone-in cuts. The bone enhances the flavour and juiciness, delivering a rich, succulent taste that true steak connoisseurs will appreciate.

39. BIFE CON HUESO 38.95

T-bone steak – sirloin on one side and fillet on the other, separated by a T shaped bone.
Best of both worlds, some say.

40. CÔTE DE BOEUF 6.25/100g

The ultimate ribeye experience – aged and served on the bone for a deep flavour. Its fine marbling caramelises when cooked for a succulent taste. APPROX: 800-1000g

41. TOMAHAWK GRANDE (FOR 2) 6.25/100g

Highly marbled, cut from the rib and left on the bone full length then French trimmed. A real haven for those willing to indulge in meat. Served with peppercorn sauce, garlic herb butter and chimichurri. APPROX: 1000-1200g

SOLO CARNES

Sides not included

42. 250G (9OZ) RUMP 19.95

43. 350G (12OZ) RUMP 23.95

44. 450G (16OZ) RUMP 27.95

45. 250G (9OZ) SIRLOIN 21.95

46. 350G (12OZ) SIRLOIN 25.95

47. 450G (16OZ) SIRLOIN 29.95

48. 250G (9OZ) FILLET 28.95

49. 350G (12OZ) FILLET 32.95

50. 450G (16OZ) FILLET 36.95

51. 250G (9OZ) RIBEYE 24.95

52. 350G (12OZ) RIBEYE 28.95

53. 450G (16OZ) RIBEYE 31.95



ASADO GAUCHO

ARGENTINIAN STEAKHOUSE & GRILL

HOW WOULD YOU LIKE YOUR STEAK?

BLUE

Seared on the outside, completely red and cool throughout.

RARE

Seared on the outside with the meat being bright red. Centre is slightly cool.

MEDIUM RARE

Seared on the outside with the centre being red, slightly firmer than rare.

MEDIUM

Firm with a pink centre.

MEDIUM WELL

Small amount of pink in the centre.

WELL DONE

No pink and the steak being completely firm.

RUMP

Comes from the lower back area of the cow. Relatively lean but a tasty cut.

SIRLOIN

Comes from the upper middle of the cow. Tender and well-marbled with fat on the side.

FILLET

The most premium cut. Extremely tender and lean.

RIBEYE

Cut from the cow's rib section, this steak is rich in flavour and exceptionally tender thanks to its marbled fat.

1 Innerleithen Road, Peebles EH45 8BA

 asadogauchopeebles

 asadogaucho_peebles