### SOUPS

ARGENTINIAN BEEF SOUP 450 LOBSTER AND CRAB MEAT SOUP 590

# STARTERS

BEEF EMPANADA	390	
SERVED WITH MIXED GREEN SALAD AND CHIMICHURRI		
CHORIZO *CONTAINS PORK	490	
HOMEMADE ARGENTINIAN SPICED SAUSAGE		
SERVED WITH MIXED GREEN SALAD		
SALCHICHA *CONTAINS PORK	490	
HOMEMADE ARGENTINIAN SPICY SAUSAGE		
SERVED WITH MIXED GREEN SALAD		
PROVOLETA	690	
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO		
PROVOLETA WITH CHORIZO *CONTAINS PORK	990	
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO		
WITH HOMEMADE ARGENTINIAN SAUSAGE		
BONE MARROW	690	
OVEN ROASTED BONE MARROW AND TOASTS		
BEEF CARPACCIO	790	
WITH ARUGULA, PARMESAN CHEESE, OLIVE OIL AND LEMON		
TUNA AND AVOCADO TARTARE	690	
HAND CUT YELLOW FIN TUNA WITH AVOCADO, LEMON, OLIVE OIL,		
CORIANDER, SERVED WITH TOASTS AND MIXED GREEN SALAD		
WHITE ASPARAGUS (IMPORTED) (SEASONAL)	790	
STEAMED WHITE ASPARAGUS AND OLIVE OIL		

# **EL GAUCHO'S CHEF SELECTION**

STEAMED | GRILLED GREEN ASPARAGUS AND OLIVE OIL

IUMBO GREEN ASPARAGUS (IMPORTED)

RIB EYE STEAK A LA MINUTE GRILLED THIN SLICE OF RIB EYE (ENTRECÔTE) (120G) - USDA PRIME	690
WITH OLIVE OIL AND LEMON HOKKAIDO SCALLOPS	990
SERVED WITH MASHED POTATOES, LOBSTER CREAM SAUCE AND GREEN ONIONS	
GARLIC CHILI TIGER PRAWNS (SPICY)	990
IN GARLIC WHITE WINE AND CHILI BUTTER SAUCE SERVED WITH TOASTS SPANISH RED SHRIMP CARPACCIO	990
WILD CAUGHT SPANISH RED SHRIMP SERVED WITH TOASTS, OLIVE OIL, SALT, PEPPER AND LEMON ON THE SIDE	
FOIE GRAS PAN SEARED FOIE GRAS OVER MASHED POTATOES	1,190
AND CARAMELIZED APPLES  JAMÓN IBÉRICO 50G	1,200
JAMÓN IBÉRICO IS THE FINEST HAM IN THE WORLD. FREE-RANGE IBÉRICO HAMS AGE FOR OVER TWO YEARS,	
DEVELOPING AN INCREDIBLY COMPLEX FLAVOR AND AROMA. INDULGE WITH SPAIN'S SIGNATURE CULINARY TRIUMPH	

## SALADS

ARUGULA SALAD	450
ARUGULA WITH ONIONS, TOMATOES, PARMESAN CHEESE	
WITH BALSAMIC DRESSING	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
BURRATA AND CHERRY TOMATOES	690
BURRATA CHEESE, CHERRY TOMATOES WITH BALSAMIC DRESSING BEETROOT SALAD	690
BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL AND	
FETA CHEESE WITH BALSAMIC DRESSING	
AVOCADO SALAD	790
AVOCADO, FETA CHEESE, ONIONS, CORN,	
TOMATOES, OLIVE OIL AND LEMON	
GREEK SALAD	790
TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES,	
FETA CHEESE WITH OLIVE OIL AND LEMON	
CAESAR SALAD	690
ROMAINE LETTUCE, CRISPY BACON BITS, PARMESAN CHEESE,	
HERB CROUTONS WITH EL GAUCHO CAESAR DRESSING	
CAESAR SALAD WITH SHRIMPS	890

#### LOBSTER

WILD CAUGHT, JUICY, MEDIUM-FIRM FLESH, SWEET AND RICH IN FLAVOR.



JUMBO AUSTRALIAN LOBSTER PER 3.5 OZ | 100G MINIMUM ORDER 800G

OZ | 100G **600** 

#### ROYAL OSCIETRA CAVIAR (30G)

OUR CAVIAR IS PRIZED FOR ITS SUPERIOR QUALITY,
DARK GOLDEN BROWN COLOR, BOLD FLAVOR
AND NUTTY CREAMY TASTE.

CAVIAR AND CHAMPAGNE 30G	5,490
CAVIAR WITH TOASTS AND A BOTTLE	
OF LAURENT PERRIER CHAMPAGNE 375ML	
CAVIAR 30G	3,500
SALMON TARTARE AND CAVIAR	4,000
BURRATA AND CAVIAR	4,000
BONE MARROW AND CAVIAR	4,000

### EL GAUCHO BEEF TARTARES

ALL OUR BEEF TARTARES ARE A BLEND OF OUR FILET CUTS AND ARE SERVED WITH FRIES AND TOASTS

# EL GAUCHO TARTARE WITH ROYAL OSCIETRA CAVIAR (30G)

OUR CAVIAR IS PRIZED FOR ITS SUPERIOR QUALITY, DARK GOLDEN BROWN COLOR, BOLD FLAVOR AND NUTTY CREAMY TASTE HAND-CUT BEEF FILET WITH CAVIAR ON TOP,

4,290

HAND-CUT BEEF FILET WITH CAVIAR ON TOP, OLIVE OIL, CAPERS, RED ONIONS, TABASCO, WORCESTER SAUCE AND QUAIL YOLK

#### TRUFFLE TARTARE | DOUBLE TARTARE

HAND-CUT BEEF FILET WITH OLIVE OIL,
PARMESAN CHEESE, URBANI BLACK TRUFFLE PASTE
AND QUAIL YOLK

URBANI OB SEP 90

690

990 | 1,980

EL GAUCHO TARTARE | DOUBLE TARTARE 790 | 1,590

HAND-CUT BEEF FILET WITH OLIVE OIL, CAPERS,

 ${\bf RED\ ONIONS, TABASCO, WORCESTER\ SAUCE\ AND\ QUAIL\ YOLK}$ 

**ADD ON:** CAVIAR 30G **3,500** 

#### **PASTAS**

**SPAGHETTI POMODORO** 

790

WITH TOMATO SAUCE AND PARMESAN CHEESE	
SPAGHETTI AGLIO OLIO (SPICY) WITH GARLIC, CHILIES, OLIVE OIL, PARSLEY AND PARMESAN CHEESE	690
SPAGHETTI BOLOGNESE A BLEND OF OUR FOUR CUTS OF BEEF WITH TOMATO SAUCE AND PARMESAN CHEESE	890
TRUFFLE TAGLIATELLE   SPAGHETTI WITH MUSHROOMS AND CREAMY TRUFFLE SAUCE	890
TAGLIATELLE   SPAGHETTI WITH SHRIMPS (SPICY)	990

ADD ON: BURRATA 490



SCAN HERE TO VIEW OUR
MULTILINGUAL MENUS
(ENGLISH | VIETNAMESE | THAI |
RUSSIAN | CHINESE | KOREAN | JAPANESE |
GERMAN | FRENCH | SPANISH)
EL GAUCHO
PASSWORD: 19@elgaucho

# 3555







CED ACROSS THE SOUTHERN

	WEIGHT OUNCES   GRAMS	USDA PRIME
FILET	9 OZ   250G	2,390
	13 OZ   350G	3,390
	18 OZ   500G	4,780
FILET ROSSINI	7 OZ   200G	3,990
WAGYU FILET (MS 9+)	11 OZ   300G	5,490
TOPPED WITH FOIE GRAS AN	D TRUFFLE SAUCE	
		AUSTRALIA

BLACK ANGUS **FILET** 7 OZ | 200G 1,590 11 OZ | 300G 18 OZ | 500G 2,390 3,990



RIB EYE (ENTRECÔTE) 9 OZ | 250G 2,190 2,390 USDA PRIME | WAGYU (MS 8/9) 13 OZ | 350G 18 OZ | 500G 3,090 3,390 4,380 4,780

(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

**RIB EYE ROSSINI** 9 OZ | 250G 13 OZ | 350G 3.290 WAGYU RIB EYE (MS 8/9) 4.290 TOPPED WITH FOIE GRAS AND RED WINE SAUCE

(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

9 OZ	250G	1,690
13 OZ	350G	2,390
18 OZ	500G	3,380
	13 OZ	9 OZ   250G 13 OZ   350G 18 OZ   500G

## WAGYU

ADD ON:



1.400 **STRIPLOIN** PER 3.5 OZ | 100G MINIMUM ORDER 400G (GOOD FOR TWO)

1,400 **RIB EYE** (ENTRECÔTE) PER 3.5 OZ | 100G MINIMUM ORDER 400G (GOOD FOR TWO)

(WE RECOMMEND MEDIUM OR MORE FOR ALL OUR JAPANESE A5 MIYAZAKI WAGYU CUTS)

## AUSTRALIAN WAGYU

FILET MIGNON (MS 9\*) 7 OZ | 200G 2.990 4,490 11 OZ | 300G

**RIB EYE** (MS 8/9) 9 OZ | 250G 2,390 13 OZ | 350G 3,390 (ENTRECÔTE) 18 OZ | 500G 4,780

**FOIE GRAS 990** 

(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

# EL GAUCHO BURGERS

**TIGER PRAWNS 590** 

ALL OUR PATTIES ARE MADE IN-HOUSE FROM A BLEND OF OUR FOUR CUTS OF BEEF

2,490 4,980

**BEEF BURGER | DOUBLE PATTY** 790 I 1.290

220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES AND MIXED GREEN SALAD

**CHEDDAR BURGER | DOUBLE PATTY** 

220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, CHEDDAR, PICKLES, KETCHUP

AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES AND MIXED GREEN SALAD

1,090 | 1,790 WAGYU BURGER I DOUBLE PATTY 220G WAGYU BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, KETCHUP

AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES AND MIXED GREEN SALAD

**BUILD YOUR OWN CUSTOM BURGER WITH ADD-ONS:** FOIE GRAS 990 CHEDDAR CHEESE 60 BACON 60

### **EL GAUCHO SPECIAL** SELECTION

**FILET DUO** 1,890 | 2,590 125G FILET USDA PRIME 100G FILET AUS BLACK ANGUS 125G FILET USDA PRIME 100G FILET WAGYU 9

**FILET TRIO** 3,390 100G FILET AUS BLACK ANGUS 125G FILET USDA PRIME 100G FILET WAGYU 91

**FILET QUATTRO** 5,890 100G FILET AUS BLACK ANGUS 125G FILET USDA PRIME 100G FILET WAGYU 91 100G FILET MIYAZAKI A5

**MIX GRILL** 4.990 (GOOD FOR TWO-THREE) 200G FILET AUS BLACK ANGUS 250G RIB EYE USDA PRIME HALF BONELESS ORGANIC GRILLED CHICKEN **CHORIZO** 

**MIX PLATTER** 6.990 (GOOD FOR FOUR) 250G FILET USDA PRIME 250G RIB EYE USDA PRIME 250G NEW YORK STRIPLOIN USDA PRIME 300G LAMB CHOPS

### BONE-IN



690 **T-BONE** PER 3.5 OZ | 100G MINIMUM ORDER 500G

**PORTERHOUSE** PER 3.5 OZ | 100G MINIMUM ORDER 800G (GOOD FOR TWO)

TOMAHAWK (MS 6/7) PER 3.5 OZ | 100G MINIMUM ORDER 1,500G

(GOOD FOR THREE-FOUR)

AUSTRALIAN WAGYU **580** 

890 | 1,390

**CAVIAR (30G) 3.500** 

**SUSDA** 

790

### SIDE DISHES

FRENCH FRIES	190
TRUFFLE FRIES	290
WITH PARMESAN CHEESE AND TRUFFLE	
SWEET POTATO FRIES	230
POTATO GRATIN	290
BAKED POTATO	250
WITH SOUR CREAM AND BACON	
MASHED POTATOES	250
GARLIC MASHED POTATOES	250
TRUFFLE MASHED POTATOES	350
MACARONI AND CHEESE	290
TRUFFLE MACARONI AND CHEESE	350
SPINACH	390
CREAMED   SAUTÉED WITH GARLIC	
SAUTÉED MUSHROOMS	390
JUMBO GREEN ASPARAGUS STEAMED   GRILLED (IMPORTED)	790
SPRING VEGETABLES STEAMED   SAUTÉED	290
BROCCOLI	290
STEAMED   SAUTÉED WITH GARLIC	290
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE	
ARUGULA SALAD	450
CORN ON COB	290
COMM ON COD	230

### SAUCES

CHIMICHURRI	<b>150</b>
PEPPER SAUCE	<b>150</b>
WILD MUSHROOM SAUCE	<b>150</b>
BBQ SAUCE   SPICY	<b>150</b>
BÉARNAISE SAUCE	<b>150</b>
RED WINE SAUCE	<b>150</b>
BLUE CHEESE SAUCE	220
HORSERADISH SAUCE   FRESH	1 220
TRUFFLE SAUCE	250

LAMB (AUSTRALIAN PREMIUM LAMB)

**GRILLED LAMB CHOPS** 1,390

(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

#### PORK

**KUROBUTA SMOKED** 890 **PORK RIBS WITH BBQ SAUCE** 

**SERVED WITH FRIES** 

#### CHICKEN

**HALF BONELESS** 990 **ORGANIC GRILLED CHICKEN** 

SERVED WITH SAUTÉED SPRING VEGETABLES

#### FISH

990 SAI MON

SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES