FOOD MENU

EL GAUCHO
ARGENTINIAN STEAKHOUSE
BANGKOK · PHUKET · KOH SAMUI
HANOI · SAIGON · DANANG

SOUPS

1.	ARGENTINIAN BEEF FILET SOUP	350
2.	LOBSTER AND CRAB MEAT SOUP	350

STARTERS

3. BEEF/ CHICKEN/ MUSHROOM EMPANADA — 280
4. CHORIZO BEEF/ PORK — 320
HOMEMADE ARGENTINIAN SPICED SAUSAGE
5. SALCHICHA — 320
HOMEMADE ARGENTINIAN SPICY SAUSAGE
6. PROVOLETA — 480
GRILLED PROVOLONE CHEESE, TOMATO WITH A HINT OF OREGANO
7. PROVOLETA WITH CHORIZO BEEF/ PORK — 760
GRILLED PROVOLONE CHEESE, TOMATO AND HOMEMADE ARGENTINIAN SPICED SAUSAGE WITH A HINT OF OREGANO
8. SMOKED SALMON — 490
SERVED WITH ONIONS, CAPERS AND LEMON
9. SALMON TARTAR — 590
WITH TOASTS
10. CHICKEN LIVER WITH ONIONS — 490
PAN SAUTÉED CHICKEN LIVER WITH ONIONS, SERVED WITH GREENS
11. WHITE ASPARAGUS (SEASONAL) — 690
12. CHEESE PLATTER — 890
BRIE, CAMEMBERT, GRUYERE, PARMESAN, GOAT CHEESE WITH GRAPES AND WALNUTS
13. SERRANO HAM — 590

SIGNATURE DISHES (STARTERS)

14. ARUGULA AND RIB EYE/ FILET — 690/ 790
STEAK SLICES WITH ARUGULA, ONIONS, PARMESAN CHEESE, SERVED WITH BALSAMIC DRESSING ON THE SIDE
15. HAND-CUT BEEF STEAK TARTAR/WAGYU TARTAR — 690/990
FRESH MINCED MEAT SERVED WITH MIXED GREEN SALAD AND TOAST
16. BEEF CARPACCIO — 490
WITH PARMESAN CHEESE, LEMON AND OLIVE OIL
17. BEEF LEMONE — 690
GRILLED THIN SLICES OF USDA NEW YORK STRIPLOIN WITH LEMON AND OLIVE OIL
18. FOIE GRAS — 890
PAN SEARED FOIE GRAS OVER MASHED POTATOES AND CARAMELIZED APPLES

SALADS

19. WARM GOAT CHEESE ON TOASTED BREAD — 450
SERVED WITH MIXED GREEN SALAD AND HOUSE DRESSING
20. GREEK SALAD — 550
TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES AND FETA CHEESE
21. SPRING SALAD — 450
FINELY CHOPPED TOMATOES, CAPSICUM, ONIONS, CELERY, CUCUMBERS, RADISH, KOHLRABI, CARROTS, SESAME SEEDS, FRESH HERBS WITH LEMON AND OLIVE OIL
22. TOMATO AND ONION SALAD — 450
WITH OLIVE OIL AND BALSAMIC VINEGAR
23. BURRATA AND CHERRY TOMATO SALAD — 490
BURRATA CHEESE, CHERRY TOMATOES, BALSAMIC VINEGAR AND OLIVE OIL
24. FRESH BUFFALO MOZZARELLA WITH TOMATOES — 550
25. BEETROOT SALAD — 490
BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL AND FETA CHEESE
26. AVOCADO SALAD — 590
AVOCADO, FETA CHEESE, ONIONS, CORN, TOMATOES, OLIVE OIL AND LEMON
27. ARUGULA SALAD — 420
ARUGULA WITH ONIONS, TOMATOES, PARMESAN CHEESE AND BALSAMIC DRESSING ON THE SIDE
28. CAESAR SALAD/ CAESAR SALAD WITH CHICKEN — 490/ 590
ROMAINE LETTUCE, HERB CROUTONS, PARMESAN CHEESE AND EL GAUCHO CAESAR DRESSING

EL GAUCHO BURGER (PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)

29. HOMEMADE BURGER WITH FOIE GRAS — 1,090
A BLEND OF OUR FOUR CUTS OF BEEF WITH LETTUCE, TOMATO, ONION AND FOIE GRAS SERVED WITH FRIES AND MIXED GREEN SALAD
30. HOMEMADE BURGER/ DOUBLE PATTY — 690/1,090
A BLEND OF OUR FOUR CUTS OF BEEF SERVED WITH FRIES AND MIXED GREEN SALAD
31. HOMEMADE CHEESE AND BACON BURGER/ DOUBLE PATTY — 750/1,150
A BLEND OF OUR FOUR CUTS OF BEEF WITH CHEESE, BACON SERVED WITH FRIES AND MIXED GREEN SALAD
32. PHILLY CHEESE STEAK SANDWICH/ DOUBLE BEEF — 690/990
GRILLED RIB EYE, MAYONNAISE, MUSTARD, SAUTÉED ONIONS, PROVOLONE CHEESE, ROMAINE LEAVES AND FRIES ON HOUSE BREAD SERVED WITH FRIES AND MIXED GREEN SALAD

PASTAS

33. SPAGHETTI POMODORO — 550
WITH PARMESAN CHEESE AND TOMATO SAUCE
34. SPAGHETTI AGLIO OLIO — 550
WITH PARMESAN CHEESE, GARLIC, CHILLIES, OLIVE OIL AND PARSLEY
35. SPAGHETTI/ TAGLIATELLE BOLOGNESE — 590
A BLEND OF OUR FOUR CUTS OF BEEF WITH TOMATO SAUCE AND PARMESAN CHEESE
36. FETTUCCINE AL TARTUFO NERO — 690
WITH CREAMY TRUFFLE SAUCE
37. TAGLIATELLE WITH BEEF RAGOUT — 990

BEEF

GREATER OMAHA

		WEIGHT	BLACK ANGUS Beef	CERTIFIED ANGUS BEEF	USDA PRIME	USDA PLATINUM PRIME
38.	FILET STEAK	250GR	1,490	1,690	2,390	2,890
		350GR	2,090	2,290	3,290	4,090
		500GR	2,990	3,390	4,790	5,790
39.	RIB EYE STEAK (ENTRECOTE)	250GR		990	1,890	2,490
		350GR		1,390	2,590	3,590
		500GR		1,990	3,690	5,090
40.	NEW YORK STRIPLOIN	300GR			990	2,290
		500GR			1,490	3,790
41.	PORTERHOUSE/T-BONE	700GR			6,990	
42.	EL GAUCHO STEAK (BONE IN) *PRIME RIB - MINIMUM 750GR/ ORDER*	100GR				690
43.	TOMAHAWK (BONE IN) *MINIMUM 1000GR/ ORDER*	100GR			490	

WAGYU

44.	FILET MIGNON (MS 9+)		200GR/3,290	300GR/4,790
45.	FILET MIGNON (MS 7/8)		200GR/2,390	300GR/3,490
46.	RIB EYE STEAK (MS 6) (ENTRECOTE)		250GR/2,290	350GR/3,290
47.	TOMAHAWK (MS 6) (BONE IN) *MINIMUM 1000GR/ ORDER*	100GR/ 590		

ADD ON: FOIE GRAS — *690*

SIDE DISHES

48.	FRENCH FRIES	140
49.	POTATO GRATIN	180
50.	BAKED POTATO WITH SOUR CREAM, BACON AND BUTTER	180
51.	MASHED POTATOES/ GARLIC MASHED POTATOES	180
52.	TRUFFLE MASHED POTATOES	290
53.	GRILLED VEGETABLES SKEWER	180
54.	MACARONI AND CHEESE	180
55.	CREAM/ SAUTÉED SPINACH	220
56.	SAUTÉED MUSHROOMS	220
57.	STEAMED/ GRILLED IMPORTED GREEN ASPARAGUS	390
58.	STEAMED/ SAUTÉED SPRING VEGETABLES	180
59.	STEAMED BROCCOLI/ SAUTÉED BROCCOLI WITH GARLIC	180
60.	MIXED GREEN SALAD	180
	SERVED WITH HOUSE DRESSING ON THE SIDE	
61.	ARUGULA SALAD	220
	ARUGULA WITH ONIONS, TOMATOES AND PARMESAN CHEESE, SERVED WITH BALSAMIC DRESSING ON THE SIDE	
62.	SAUTÉED ONIONS	140
63.	CORN ON COB	140
64.	BASMATI RICE	140

SAUCES

65.	CHIMICHURRI	110
66.	PEPPER SAUCE	110
67.	WILD MUSHROOM SAUCE	110
68.	BLUE CHEESE SAUCE	180
69.	BBQ SAUCE/ SPICY	110
70.	BEARNAISE SAUCE	110
71.	HORSERADISH SAUCE/ FRESH	180
72.	RED WINE SAUCE	120

BEEF

73. BEEF FILET RAGOUT — 990
SERVED WITH MASHED POTATOES

LAMB

74. GRILLED LAMB CHOPS — 1,290
(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)
75. GRILLED LAMB CHOPS WITH YOGHURT SAUCE AND BASMATI RICE — 1,390
(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)

PORK

76. GRILLED KUROBUTA PORK CHOP — 990
SERVED WITH MASHED POTATOES
77. BBQ SMOKED PORK RIBS WITH BBQ SAUCE — 890
SERVED WITH FRIES

CHICKEN

78. GRILLED SPRING CHICKEN — 690
SERVED WITH FRIES OR MASHED POTATOES
79. GRILLED CHICKEN BREAST WITH MUSHROOM SAUCE — 790
SERVED WITH MASHED POTATOES

FISH

80. GRILLED TASMANIAN SALMON — 890
SERVED WITH SAUTÉED VEGETABLES AND MASHED POTATOES
81. SLOW OVEN BAKED SNOW FISH WITH LEMON AND OLIVE OIL — 990
SERVED WITH SAUTÉED VEGETABLES AND MASHED POTATOES