

# 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 | WAGYU BEEF CARPACCIO** 790 | 1,290  
WITH ARUGULA, PARMESAN CHEESE, OLIVE OIL AND LEMON
- SALMON TARTARE** 690  
SERVED WITH TOASTS AND MIXED GREEN SALAD
- 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
- JUMBO GREEN ASPARAGUS** (IMPORTED) 790  
STEAMED | GRILLED GREEN ASPARAGUS AND OLIVE OIL

# EL GAUCHO'S CHEF SELECTION

- 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
- CARPACCIO FROM SPANISH RED SHRIMP** 990  
WILD CAUGHT SPANISH RED SHRIMP SERVED WITH TOASTS,  
OLIVE OIL, SALT, PEPPER AND LEMON ON THE SIDE
- FOIE GRAS** 1,190  
PAN SEARED FOIE GRAS OVER MASHED POTATOES  
AND CARAMELIZED APPLES
- JAMÓN IBÉRICO 70G**  1,990  
JAMÓN IBÉRICO IS THE FINEST HAM IN THE WORLD.  
JOSELITO GRAN RESERVA 100% NATURAL HAM IS LIKE NO OTHER.  
ITS SHAPE IS ELONGATED AND SLENDER AND ITS FLESH, FRAGRANT  
AND DELICATE, HAS A SHINY PINK TO PURPLISH-RED APPEARANCE.  
INDULGE IN 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 600  
MINIMUM ORDER 800G

# OYSTERS



TASTE THE OCEAN'S ESSENCE WITH GILLARDEAU AND FINE DE CLAIRE  
OYSTERS, HARVESTED FROM THE PRISTINE WATERS OF FRANCE TO  
DELIVER UNPARALLELED FRESHNESS AND A PURE, BRINY FLAVOR THAT  
PROMISES A TRUE TASTE OF THE SEA IN EVERY DELECTABLE BITE.

**FINE DE CLAIRE OYSTER NO.2** FOR 3 | FOR 6 590 | 1,180  
**GILLARDEAU OYSTER NO.2** FOR 3 | FOR 6 990 | 1,980

# 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,  
OLIVE OIL, CAPERS, RED ONIONS, TABASCO,  
WORCESTER SAUCE AND QUAIL YOLK

4,290

## TRUFFLE TARTARE | DOUBLE TARTARE

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



990 | 1,980

## EL GAUCHO TARTARE | DOUBLE TARTARE

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

790 | 1,590

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

# PASTAS

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

**ADD ON:** BURRATA 490



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

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF  
ALL PRICES ARE QUOTED IN THB AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE  
ALL WINES CAN BE PURCHASED FOR TAKE AWAY AT 30% OFF (NO SERVICE CHARGE ADDED)

DECEMBER 2024

# BEEF



OUR USDA PRIME STEAKS ARE FROM CERTIFIED ORGANIC COWS, 220 DAYS CORN-FED, NON HORMONE TREATED CATTLE (NHTC) AND PACKED BY GREATER OMAHA PACKING CO, INC.

OUR BLACK ANGUS BEEF IS SOURCED ACROSS THE SOUTHERN AUSTRALIAN PLAINS. CHOSEN FOR QUALITY AND CONSISTENCY, FULL BLOOD BLACK ANGUS CATTLE ARE GRASS FED AND GRAIN FINISHED FOR A UNIQUE FLAVOUR PROFILE.

OUR AUSTRALIAN WAGYU IS A PREMIUM JAPANESE BLACK BREED, CELEBRATED FOR ITS TENDERNESS, EXQUISITE MARBLING AND RICH FLAVOR, CERTIFIED BY THE JAPANESE MEAT GRADING ASSOCIATION (JMGA) AND RAISED ACCORDING TO THE METICULOUS STANDARDS TO YIELD SUPERIOR MEAT WITH UNIQUE, DISTINGUISHED TASTE.

OUR JAPANESE A5 MIYAZAKI WAGYU IS PRODUCED FROM JAPANESE BLACK CATTLE, RAISED EXCLUSIVELY IN THE MIYAZAKI PREFECTURE, IT IS CONSIDERED ONE OF THE FINEST BEEFS IN THE WORLD. TO ACHIEVE 'BEEF PERFECTION', CATTLE UNDERGO YEARS OF METICULOUS CARE, STRINGENT REGULATIONS, A SPECIALIZED DIET AND GENETIC MONITORING ALL OF WHICH WILL RESULT IN EXCEPTIONAL MEAT QUALITY AND EXTREME MARBLING.

FILET	WEIGHT		USDA PRIME
	OUNCES	GRAMS	
	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 <sup>+</sup> )	11 OZ	300G	5,490

TOPPED WITH FOIE GRAS AND TRUFFLE SAUCE

RIB EYE (ENTRECÔTE)	WEIGHT		USDA PRIME	AUSTRALIAN WAGYU
	OUNCES	GRAMS		
	9 OZ	250G	2,190	2,390
USDA PRIME   WAGYU (MS 8/9)	13 OZ	350G	3,090	3,290
	18 OZ	500G	4,380	4,780

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

RIB EYE ROSSINI	9 OZ	250G	3,390
WAGYU RIB EYE (MS 8/9)	13 OZ	350G	4,390

TOPPED WITH FOIE GRAS AND RED WINE SAUCE  
(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

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

## WAGYU

ALL OUR JAPANESE AND AUSTRALIAN WAGYU CUTS ARE RECOMMENDED TO BE COOKED MEDIUM OR MORE TO ENSURE THE BEST FLAVOR!

FILET MIGNON	WEIGHT		JAPANESE WAGYU MIYAZAKI A5
	OUNCES	GRAMS	
	3.5 OZ	100G	2,490
	7 OZ	200G	4,980

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

STRIPLOIN	PER 3.5 OZ	100G	1,200
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MINIMUM ORDER 400G (GOOD FOR TWO)

FILET MIGNON (MS 9 <sup>+</sup> )	WEIGHT		AUSTRALIAN WAGYU
	OUNCES	GRAMS	
	7 OZ	200G	2,990
	11 OZ	300G	4,490

RIB EYE (MS 8/9) (ENTRECÔTE)	9 OZ	250G	2,390
	13 OZ	350G	3,290
	18 OZ	500G	4,780

TOMAHAWK (MS 6/7)	PER 3.5 OZ	100G	580
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MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)

## EL GAUCHO SPECIAL SELECTION

FILET DUO	
125G FILET USDA PRIME	1,990
100G FILET AUS BLACK ANGUS	
125G FILET USDA PRIME	2,690
100G FILET WAGYU 9 <sup>+</sup>	

FILET TRIO	3,490
100G FILET AUS BLACK ANGUS	
125G FILET USDA PRIME	
100G FILET WAGYU 9 <sup>+</sup>	

FILET QUATTRO	5,990
100G FILET AUS BLACK ANGUS	
125G FILET USDA PRIME	
100G FILET WAGYU 9 <sup>+</sup>	
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

RIB EYE	790
PER 3.5 OZ   100G	
MINIMUM ORDER 500G	

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

PORTERHOUSE	790
PER 3.5 OZ   100G	
MINIMUM ORDER 800G	
(GOOD FOR TWO)	

TOMAHAWK (MS 6/7)	580
PER 3.5 OZ   100G	
MINIMUM ORDER 1,500G	
(GOOD FOR THREE-FOUR)	

## 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	350
AND CHEESE	
SPINACH	390
CREAMED   SAUTÉED WITH GARLIC	
SAUTÉED MUSHROOMS	390
JUMBO GREEN ASPARAGUS	790
STEAMED   GRILLED (IMPORTED)	
SPRING VEGETABLES	290
STEAMED   SAUTÉED	
BROCCOLI	290
STEAMED   SAUTÉED WITH GARLIC	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
ARUGULA SALAD	450
CORN ON COB	290

## SAUCES

CHIMICHURRI	150
PEPPER SAUCE	150
WILD MUSHROOM SAUCE	150
BBQ SAUCE   SPICY	150
BÉARNAISE SAUCE	150
RED WINE SAUCE	150
BLUE CHEESE SAUCE	220
HORSERADISH SAUCE   FRESH	220
TRUFFLE SAUCE	250

## 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

SALMON	990
SERVED WITH SAUTÉED SPRING VEGETABLES	
AND MASHED POTATOES	

## EL GAUCHO BURGERS

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

CHEDDAR BURGER   DOUBLE PATTY	890   1,490
220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, CHEDDAR CHEESE, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES AND MIXED GREEN SALAD	

WAGYU BURGER   DOUBLE PATTY	1,090   1,790
220G WAGYU BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES AND MIXED GREEN SALAD	

BUILD YOUR OWN CUSTOM BURGER WITH ADD-ONS:  
CHEDDAR CHEESE 100 BACON 100

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