

# 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

**RIB EYE STEAK A LA MINUTE** 690  
 GRILLED THIN SLICES OF RIB EYE (ENTRECÔTE) (120G) - USDA PRIME WITH  
 OLIVE OIL AND LEMON, SERVED WITH FRIES  
**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** JOSELITO® 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  
**BETROOT SALAD** 690  
 BETROOT 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)

JANUARY 2025

# 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.

	WEIGHT OUNCES   GRAMS	USDA PRIME	AUSTRALIAN BLACK ANGUS	AUSTRALIAN WAGYU
<b>FILET</b>	9 OZ   250G	<b>2,390</b>		
	13 OZ   350G	<b>3,390</b>		
	18 OZ   500G	<b>4,780</b>		
<b>FILET ROSSINI</b> WAGYU FILET (MS 9*) TOPPED WITH FOIE GRAS AND TRUFFLE SAUCE	7 OZ   200G	<b>3,990</b>		
	11 OZ   300G	<b>5,490</b>		
<b>FILET</b>	7 OZ   200G	<b>1,590</b>		
	11 OZ   300G	<b>2,380</b>		
	14 OZ   400G	<b>3,180</b>		
<b>RIB EYE (ENTRECÔTE)</b> USDA PRIME   WAGYU (MS 8/9)	9 OZ   250G	<b>2,190</b>	<b>2,390</b>	
	13 OZ   350G	<b>3,090</b>	<b>3,290</b>	
	18 OZ   500G	<b>4,380</b>	<b>4,780</b>	
(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)				
<b>RIB EYE ROSSINI</b> WAGYU RIB EYE (MS 8/9) TOPPED WITH FOIE GRAS AND RED WINE SAUCE (TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)	9 OZ   250G	<b>3,390</b>		
	13 OZ   350G	<b>4,390</b>		
<b>NEW YORK STRIPLOIN</b>	9 OZ   250G	<b>1,690</b>		
	13 OZ   350G	<b>2,390</b>		
	18 OZ   500G	<b>3,380</b>		

## WAGYU

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

	WEIGHT	JAPANESE WAGYU MIYAZAKI A5	AUSTRALIAN WAGYU
<b>FILET MIGNON</b>	3.5 OZ   100G	<b>2,490</b>	
	7 OZ   200G	<b>4,980</b>	
<b>RIB EYE (ENTRECÔTE)</b> MINIMUM ORDER 400G (GOOD FOR TWO)	PER 3.5 OZ   100G	<b>1,400</b>	
<b>STRIPLOIN</b> MINIMUM ORDER 400G (GOOD FOR TWO)	PER 3.5 OZ   100G	<b>1,200</b>	
<b>FILET MIGNON (MS 9*)</b>	7 OZ   200G	<b>2,990</b>	
	11 OZ   300G	<b>4,490</b>	
<b>RIB EYE (MS 8/9)</b> (ENTRECÔTE)	9 OZ   250G	<b>2,390</b>	
	13 OZ   350G	<b>3,290</b>	
	18 OZ   500G	<b>4,780</b>	
<b>TOMAHAWK (MS 6/7)</b> MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)	PER 3.5 OZ   100G	<b>580</b>	

## EL GAUCHO SPECIAL SELECTION

<b>FILET DUO</b> 125G FILET USDA PRIME 100G FILET AUS BLACK ANGUS	<b>1,990</b>
125G FILET USDA PRIME 100G FILET WAGYU 9*	<b>2,690</b>
<b>FILET TRIO</b> 100G FILET AUS BLACK ANGUS 125G FILET USDA PRIME 100G FILET WAGYU 9*	<b>3,490</b>
<b>FILET QUATTRO</b> 100G FILET AUS BLACK ANGUS 125G FILET USDA PRIME 100G FILET WAGYU 9* 100G FILET MIYAZAKI A5	<b>5,990</b>
<b>MIX GRILL</b> (GOOD FOR TWO-THREE) 200G FILET AUS BLACK ANGUS 250G RIB EYE USDA PRIME HALF BONELESS ORGANIC GRILLED CHICKEN CHORIZO	<b>4,990</b>
<b>MIX PLATTER</b> (GOOD FOR FOUR) 250G FILET USDA PRIME 250G RIB EYE USDA PRIME 250G NEW YORK STRIPLOIN USDA PRIME 300G LAMB CHOPS	<b>6,990</b>

## BONE-IN

<b>RIB EYE</b> PER 3.5 OZ   100G MINIMUM ORDER 500G	<b>790</b>
<b>T-BONE</b> PER 3.5 OZ   100G MINIMUM ORDER 500G	<b>690</b>
<b>PORTERHOUSE</b> PER 3.5 OZ   100G MINIMUM ORDER 800G (GOOD FOR TWO)	<b>790</b>
<b>TOMAHAWK (MS 6/7)</b> PER 3.5 OZ   100G MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)	<b>580</b>

ADD ON: FOIE GRAS 990 TIGER PRAWNS 590 CAVIAR (30G) 3,500

## SIDE DISHES

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

## SAUCES

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

## LAMB (AUSTRALIAN PREMIUM LAMB)

<b>GRILLED LAMB CHOPS</b>	<b>1,390</b>
(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)	

## PORK

<b>KUROBUTA SMOKED</b>	<b>890</b>
<b>PORK RIBS WITH BBQ SAUCE</b> SERVED WITH FRIES	

## CHICKEN

<b>HALF BONELESS</b>	<b>990</b>
<b>ORGANIC GRILLED CHICKEN</b> SERVED WITH SAUTÉED SPRING VEGETABLES	

## FISH

<b>SALMON</b>	<b>990</b>
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

<b>BEEF BURGER   DOUBLE PATTY</b> 220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES	<b>790   1,390</b>
<b>CHEDDAR BURGER   DOUBLE PATTY</b> 220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, CHEDDAR CHEESE, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES	<b>890   1,490</b>
<b>WAGYU BURGER   DOUBLE PATTY</b> 220G WAGYU BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES	<b>1,090   1,790</b>

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

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF  
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ALL WINES CAN BE PURCHASED FOR TAKE AWAY AT 30% OFF (NO SERVICE CHARGE ADDED)

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