

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 "À LA MINUTE" 790
 120G OF USDA PRIME RIB EYE (ENTRECÔTE), THINLY SLICED AND GRILLED.
 SERVED WITH FRIES AND BÉARNAISE SAUCE
 "NOT A TRADITIONAL STEAK BUT A LIGHTER, TENDER OPTION"
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
 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)

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
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 AND TRUFFLE SAUCE				
FILET	7 OZ 200G	1,590		
	11 OZ 300G	2,380		
	14 OZ 400G	3,180		
RIB EYE (ENTRECÔTE)	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!

	WEIGHT OUNCES GRAMS	USDA PRIME	AUSTRALIAN WAGYU	
FILET MIGNON	3.5 OZ 100G	2,490		
	7 OZ 200G	4,980		
RIB EYE (ENTRECÔTE)	7 OZ 200G	2,790		
STRIPLOIN	7 OZ 200G	2,590		
FILET MIGNON (MS 9+)	7 OZ 200G	2,990		
	11 OZ 300G	4,490		
RIB EYE (MS 8/9)	9 OZ 250G	2,390		
(ENTRECÔTE)	13 OZ 350G	3,290		
	18 OZ 500G	4,780		
TOMAHAWK (MS 6/7)	PER 3.5 OZ 100G	580		
MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)				

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

EL GAUCHO SPECIAL SELECTION

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

BONE-IN

RIB EYE	PER 3.5 OZ 100G	790
	MINIMUM ORDER 500G	
T-BONE	PER 3.5 OZ 100G	690
	MINIMUM ORDER 500G	
PORTERHOUSE	PER 3.5 OZ 100G	790
	MINIMUM ORDER 800G	
	(GOOD FOR TWO)	
TOMAHAWK (MS 6/7)	PER 3.5 OZ 100G	580
	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 AND CHEESE	350
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

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

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

BEEF BURGER DOUBLE PATTY	790 1,390
220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES	
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	
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	

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
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