

EL GAUCHO'S



ALL-TIME FAVORITES

EXPERIENCE EXCEPTIONAL QUALITY WITH EXCLUSIVE PRICES!

APPLICABLE PROMOTION TIMES MAY VARY DEPENDING ON THE LOCATION YOU CHOOSE TO VISIT

- EL GAUCHO SOI 11 (MERCURE HOTEL) (11AM - LATE)
- EL GAUCHO FISHERMAN'S VILLAGE (12PM - LATE)
- EL GAUCHO SAMUI CHAWENG (11AM - LATE)
- EL GAUCHO THONGLOR (11AM LATE)
- EL GAUCHO LANGSUAN (11AM LATE)
- EL GAUCHO SOI 19 (11AM 5PM)
- EL GAUCHO ERAWAN (11AM LATE)
- EL GAUCHO PATTAYA (11AM LATE)
- EL GAUCHO PORTO DE PHUKET (12PM - 5PM)
- EL GAUCHO PHUKET OLD TOWN (11AM - LATE)

STARTER

ATF

RIB EYE "À LA MINUTE"

590

"NOT A TRADITIONAL STEAK BUT A LIGHTER, TENDER OPTION"



120G OF USDA PRIME RIB EYE (ENTRECÔTE), THINLY SLICED AND GRILLED * SERVED WITH FRIES AND BÉARNAISE SAUCE

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

BEEF BURGER DOUBLE PATTY

590 1,090

990

1,490

1,980

1,190

1,690

2,380

1,390

1,980

990

990

220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN

* SERVED WITH FRIES

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



MAIN DISHES

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.

RIB EYE
(ENTRECÔTE)
NEW YORK
NEW YORK

STRIPLOIN

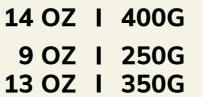
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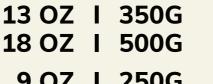
AUSTRALIA

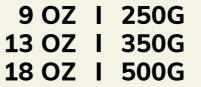




7 OZ I 200G

11 OZ | 300G













GRILLED LAMB CHOPS

AUSTRALIAN PREMIUM LAMB

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

ALL STEAKS AND LAMB ARE SERVED WITH THE CHOICE OF FRIES, MASHED POTATOES OR MIXED GREEN SALAD, AND THE CHOICE OF PEPPER, **MUSHROOM OR BÉARNAISE SAUCE**