

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	
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

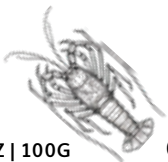
RIB EYE "À LA MINUTE"	790
120G OF USDA PRIME RIB EYE (ENTRECÔTE), THINLY SLICED AND GRILLED.	
SERVED WITH FRIES AND BÉARNAISE SAUCE	
"NOT A TRADITIONAL STEAK BUT A LIGHTER, TENDER OPTION"	
SALMON TARTARE	690
SERVED WITH TOASTS AND MIXED GREEN SALAD	
TUNA AND AVOCADO TARTARE	690
HAND CUT YELLOW FIN TUNA WITH AVOCADO, LEMON, OLIVE OIL,	
CORIANDER, SERVED WITH TOASTS AND MIXED GREEN SALAD	
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	
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	
ARUGULA & RIB EYE	990
ARUGULA WITH 120G GRILLED RIB EYE (ENTRECÔTE) SLICES, ONIONS,	
TOMATOES, MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING	
ARUGULA & FILET	1,190
ARUGULA WITH 100G GRILLED FILET SLICES, ONIONS, TOMATOES,	
MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
BURRATA AND CHERRY TOMATOES HONIG TOMATEN	690
BURRATA CHEESE, CHERRY TOMATOES WITH BALSAMIC DRESSING	
TOMATO AND ONION SALAD (SEASONAL) HONIG TOMATEN amela	790
TOMATOES, ONIONS WITH FETA CHEESE AND 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 HONIG TOMATEN amela	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	4,290
HAND-CUT BEEF FILET WITH CAVIAR ON TOP, OLIVE OIL, CAPERS, RED ONIONS, TABASCO, WORCESTER SAUCE AND QUAIL YOLK	

TRUFFLE TARTARE   DOUBLE TARTARE	990   1,980
HAND-CUT BEEF FILET WITH OLIVE OIL, PARMESAN CHEESE, URBANI BLACK TRUFFLE PASTE AND QUAIL YOLK	



EL GAUCHO TARTARE   DOUBLE TARTARE	790   1,590
HAND-CUT BEEF FILET WITH OLIVE OIL, CAPERS, RED ONIONS, TABASCO, WORCESTER SAUCE AND QUAIL YOLK	

ADD ON:	CAVIAR	30G	3,500
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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
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SCAN HERE TO VIEW OUR MULTILINGUAL MENUS

ENGLISH | TIẾNG VIỆT | বাংলা  
РУССКИЙ | 中文 | 한국어 | 日本語  
DEUTSCH | FRANÇAIS | ESPAÑOL  
ITALIANO | ČEŠTINA | SLOVENČINA



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)

MAY 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.

FILET	WEIGHT		USDA PRIME	AUSTRALIAN WAGYU
	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*)	11 OZ	300G	5,490	
TOPPED WITH FOIE GRAS AND TRUFFLE SAUCE				

**CHATEAUBRIAND** 14 OZ | 400G **5,290**  
FILET CENTER CUT (GOOD FOR TWO)  
SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

FILET	WEIGHT		USDA PRIME	AUSTRALIAN WAGYU
	OUNCES	GRAMS		
	7 OZ	200G	1,590	
	11 OZ	300G	2,380	
	14 OZ	400G	3,180	

**CHATEAUBRIAND** 14 OZ | 400G **4,690**  
FILET CENTER CUT (GOOD FOR TWO)  
SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

RIB EYE (ENTRECÔTE)	WEIGHT		USDA PRIME	AUSTRALIAN WAGYU
	OUNCES	GRAMS		
USDA PRIME   WAGYU (MS 8/9)	9 OZ	250G	2,190	2,390
	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 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)	7 OZ	200G	2,790
STRIPLOIN	7 OZ	200G	1,790
FILET MIGNON (MS 9*)	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**  
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  
125G FILET USDA PRIME **2,690**  
100G FILET WAGYU 9\*

**FILET TRIO** **3,490**  
100G FILET AUS BLACK ANGUS  
125G FILET USDA PRIME  
100G FILET WAGYU 9\*

**FILET QUATTRO** **5,990**  
100G FILET AUS BLACK ANGUS  
125G FILET USDA PRIME  
100G FILET WAGYU 9\*  
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

**T-BONE** **2,790**  
14 OZ | 400G

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

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

**TOMAHAWK (MS 6/7)**  
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**

## 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

**BLACK COD** **1,490**  
SLOW OVEN BAKED WITH LEMON  
AND OLIVE OIL 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** **790**  
220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP  
AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES

**CHEDDAR BURGER** **890**  
220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, CHEDDAR CHEESE, KETCHUP  
AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES

**WAGYU BURGER** **1,090**  
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

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