

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

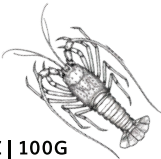
SALMON TARTARE	690
SERVED WITH TOASTS AND MIXED GREEN SALAD	
TUNA AND AVOCADO TARTARE	690
HAND CUT YELLOW FIN TUNA WITH AVOCADO, LEMON, OLIVE OIL,	
CORIANDER, SERVED WITH TOASTS AND MIXED GREEN SALAD	
HOKKAIDO SCALLOPS	990
SERVED WITH MASHED POTATOES,	
LOBSTER CREAM SAUCE AND GREEN ONIONS	
GARLIC CHILI 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	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	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	
TAGLIATELLE WITH FILET	1,490
100G OF AUSTRALIAN BLACK ANGUS FILET WITH MUSHROOMS AND CHERRY TOMATOES IN CREAMY WHITE WINE SAUCE	

ADD ON:	BURRATA	490
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SCAN HERE TO VIEW OUR MULTILINGUAL MENUS
ENGLISH | TIẾNG VIỆT | العربية
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)

AUGUST 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		
	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) 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) 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
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 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 **3,190**
14 OZ | 400G

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

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**

LAMB (AUSTRALIAN PREMIUM LAMB)

GRILLED LAMB CHOPS **1,390**
(TO ENSURE THE BEST FLAVOR
WE RECOMMEND MEDIUM OR MORE)

PORK

KUROBUTA PORK RIBS **890**
WITH BBQ SAUCE
SERVED WITH FRIES

CHICKEN

GRILLED CHICKEN **990**
HALF BONELESS 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
(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

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

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