







(PRIME)

5,290

AUSTRALIA

JUSDA (

AUSTRALIAN WAGYU

3,990

5,490

4,390

UR BLACK ANGUS BEEF IS SOURCED ACROSS THE SOUTHERN AUSTRALIAN PLAINS. CHOSEN OR QUALITY AND CONSISTENCY. FULL BLOOD BLACK ANGUS CATTLE ARE GRASS FED ND GRAIN FINISHED FOR A UNIQUE FLAVOUR PROFILE.

R AUSTRALIAN WAGYU IS A PREMIUM JAPANESE BLACK BREED, CELEBRATED FOR

FILET	
FILET ROSSINI	

WAGYU FILET (MS 9+)





WEIGHT

TOPPED WITH FOIE GRAS AND SERVED WITH TRUFFLE SAUCE

CHATEAUBRIAND 14 OZ | 400G FILET CENTER CUT (GOOD FOR TWO)

SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

BLACK ANGUS **FILET** 1,590 7 OZ | 200G 2,380 11 OZ | 300G 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

		WAGYU
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

	18 OZ 500G	4,380 4,780
(TO ENSURE THE BEST FLAVOR W	E RECOMMEND MEDIU	M OR MORE)
RIB EYE ROSSINI	9 OZ 250G	3,390

WAGYU RIB EYE (MS 8/9) 13 OZ | 350G TOPPED WITH FOIE GRAS AND SERVED WITH RED WINE SAUCE (TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

9 OZ | 250G **NEW YORK STRIPLOIN** 1,690

2,390 13 OZ | 350G 18 OZ | 500G 3.380

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

BONE-IN

PORTERHOUSE

MINIMUM ORDER 500G





2,790

FILET MIGNON

WAGYU



JAPANESE WAGYU MIYAZAKI A5 2.490 3.5 OZ | 100G 7 OZ | 200G 4,980

RIB EYE (ENTRECÔTE)



7 OZ | 200G 2,790

STRIPLOIN

7 OZ | 200G 1.790

AUSTRALIAN WAGYU

FILET MIGNON (MS 9+) 7 OZ | 200G 11 OZ | 300G **RIB EYE (MS 8/9)** 9 OZ | 250G 13 OZ | 350G (ENTRECÔTE) 18 OZ | 500G

TOMAHAWK (MS 6/7) PER 3.5 OZ | 100G 580 MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)

ADD ON: FOIE GRAS 990

BEEF BURGER

CHEDDAR BURGER

2.990 4.490

TOMAHAWK (MS 6/7) PER 3.5 OZ | 100G 2.390 3.290 4,780

MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)

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)

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

220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, CHEDDAR CHEESE, KETCHUP

AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES

220G WAGYU BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP

AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES

3,490

SIDE DISHES

SWEET POTATO FRIES

WITH SOUR CREAM AND BACON

MACARONI AND CHEESE

CREAMED | SAUTÉED WITH GARLIC

JUMBO GREEN ASPARAGUS

SAUTÉED MUSHROOMS

STEAMED | GRILLED (IMPORTED)

STEAMED | SAUTÉED WITH GARLIC

WILD MUSHROOM SAUCE

SERVED WITH HOUSE DRESSING ON THE SIDE

HORSERADISH SAUCE | FRESH 220

LAMB (AUSTRALIAN PREMIUM LAMB)

SPRING VEGETABLES

MIXED GREEN SALAD

ARUGULA SALAD

CORN ON COB

SAUCES

CHIMICHURRI

PEPPER SAUCE

BBQ SAUCE | SPICY

BÉARNAISE SAUCE

BLUE CHEESE SAUCE

GRILLED LAMB CHOPS

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

KUROBUTA PORK RIBS

WITH BBQ SAUCE

GRILLED CHICKEN

SERVED WITH FRIES

CHICKEN

RED WINE SAUCE

TRUFFLE SAUCE

PORK

STEAMED | SAUTÉED

BROCCOLI

GARLIC MASHED POTATOES

TRUFFLE MASHED POTATOES

MASHED POTATOES

TRUFFLE MACARONI

AND CHEESE

SPINACH

WITH PARMESAN CHEESE AND TRUFFLE

190

290

230

290

250

250

250

350

290

350

390

390

790

290

290

450

450

290

150

150

150

150

150

150

220

1,390

890

990

FRENCH FRIES

TRUFFLE FRIES

POTATO GRATIN

BAKED POTATO

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 100G FILET AUS BLACK ANGUS

EL GAUCHO

SELECTION

SPECIAL

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 *CONTAINS PORK

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





USDA (PRIME

54 OZ | 1.500G

T-BONE AND PORTERHOUSE

TWO SIMILAR STEAKS WITH STRIP AND FILET ON A T-SHAPED BONE. THE PORTERHOUSE IS THE LARGER CUT, WHILE THE STRIP ALONE BECOMES THE CLASSIC NEW YORK STRIP.

RIB EYE PER 3.5 OZ | 100G





790

890

1,090

SALMON

FISH

990 SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES

HALF BONELESS ORGANIC GRILLED CHICKEN

SERVED WITH SAUTÉED SPRING VEGETABLES

BLACK COD

1,490

SLOW OVEN BAKED WITH LEMON AND OLIVE OIL SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES



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 OREG	iano
PROVOLETA WITH CHORIZO *CONTAINS PORK	990
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREG	iano
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	

LOBSTER

WILD CAUGHT, JUICY, MEDIUM-FIRM FLESH, SWEET AND RICH IN FLAVOR.

JUMBO AUSTRALIAN LOBSTER PER 3.5 OZ | 100G MINIMUM ORDER 800G

600



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 | 1,180 990 | 1,980 GILLARDEAU OYSTER NO.2 FOR 3 | FOR 6

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'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 TOAS	TS
FOIE GRAS	1,190
PAN SEARED FOIE GRAS OVER MASHED POTATOES	
AND CARAMELIZED APPLES	
JAMÓN IBÉRICO 70G J [©] SELITO°	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	450
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

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,



4,290

OLIVE OIL, CAPERS, RED ONIONS, TABASCO, WORCESTER SAUCE AND QUAIL YOLK

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



ADD ON: **CAVIAR** 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	
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**



SCAN HERE TO VIEW OUR MULTILINGUAL MENUS ENGLISH | TIẾNG VIỆT | ภาษาไทย РУССКИЙ | 中文 | 한국어 | 日本語 DEUTSCH I FRANÇAIS I ESPAÑOL ITALIANO I ČEŠTINA I SLOVENČINA **₹** EL GAUCHO

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