

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 (JMG) 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 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 SERVED WITH TRUFFLE SAUCE
FILET CENTER CUT (GOOD FOR TWO)
SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

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

FILET	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)	9 OZ 250G	2,190
USDA PRIME WAGYU (MS 8/9)	13 OZ 350G	3,090
	18 OZ 500G	4,380

(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 SERVED WITH RED WINE SAUCE

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

RIB EYE CAP	9 OZ 250G	4,590
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THE RIB EYE CAP IS CONSIDERED THE TASTIEST CUT OF BEEF, COMBINING THE RICH FLAVOUR AND MARBLING OF A RIB STEAK WITH THE TENDERNESS OF A FILET

NEW YORK STRIPOIN	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	3.5 OZ 100G	2,490
	7 OZ 200G	4,980

RIB EYE (ENTRECÔTE)	7 OZ 200G	2,790
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STRIPLOIN	7 OZ 200G	1,790
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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

125G FILET USDA PRIME 2,690

100G FILET WAGYU 9+

FILET TRIO

100G FILET AUS BLACK ANGUS 3,490

125G FILET USDA PRIME

100G FILET WAGYU 9+

FILET QUATTRO

100G FILET AUS BLACK ANGUS 5,990

125G FILET USDA PRIME

100G FILET WAGYU 9+

100G FILET MIYAZAKI A5

MIX GRILL

(GOOD FOR TWO-THREE)

200G FILET AUS BLACK ANGUS

250G RIB EYE USDA PRIME

GRILLED CHICKEN THIGHS

CHORIZO *CONTAINS PORK

MIX PLATTER

(GOOD FOR FOUR)

250G FILET USDA PRIME

250G RIB EYE USDA PRIME

250G NEW YORK STRIPOIN USDA PRIME

300G LAMB CHOPS

T-BONE

14 OZ | 400G 2,790

PORTERHOUSE

54 OZ | 1.500G 10,900

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

MINIMUM ORDER 500G

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 GRANA PADANO 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

390

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

SOUPS

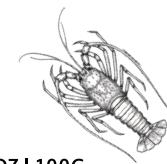
ARGENTINIAN BEEF SOUP	450
LOBSTER AND CRAB MEAT SOUP	590

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, GRANA PADANO, 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

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'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.	

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)	4,290
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	
TRUFFLE TARTARE DOUBLE TARTARE 990 1,980	
HAND-CUT BEEF FILET WITH OLIVE OIL, GRANA PADANO, 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

SALADS

ARUGULA SALAD	450
ARUGULA WITH ONIONS, TOMATOES, GRANA PADANO	
WITH BALSAMIC DRESSING	
ARUGULA & RIB EYE	990
ARUGULA WITH 120G GRILLED RIB EYE (ENTRECÔTE) SLICES, ONIONS, TOMATOES, MUSTARD, GRANA PADANO WITH BALSAMIC DRESSING	
ARUGULA & FILET	1,190
ARUGULA WITH 100G GRILLED FILET SLICES, ONIONS, TOMATOES, MUSTARD, GRANA PADANO WITH BALSAMIC DRESSING	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
BURRATA AND CHERRY TOMATOES	690
BURRATA CHEESE, CHERRY TOMATOES	
AND ARUGULA 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, GRANA PADANO, HERB CROUTONS WITH EL GAUCHO CAESAR DRESSING	
CAESAR SALAD WITH SHRIMPS	890

PASTAS

SPAGHETTI POMODORO	690
WITH TOMATO SAUCE AND GRANA PADANO	
SPAGHETTI AGLIO OLIO (SPICY)	690
WITH GARLIC, CHILIES, OLIVE OIL, PARSLEY AND GRANA PADANO	
SPAGHETTI BOLOGNESE	890
A BLEND OF OUR FOUR CUTS OF BEEF WITH TOMATO SAUCE AND GRANA PADANO	
TRUFFLE TAGLIATELLE SPAGHETTI	890
WITH MUSHROOMS AND CREAMY TRUFFLE SAUCE	
TAGLIATELLE SPAGHETTI WITH SHRIMPS (SPICY)	990
WITH GARLIC, CHILIES, OLIVE OIL, PARSLEY AND GRANA PADANO	
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 | ភាសាអីក្រុក

РУССКИЙ | 中文 | 한국어 | 日本語

DEUTSCH | FRANÇAIS | ESPAÑOL

ITALIANO | ČEŠTINA | SLOVENČINA

EL GAUCHO

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