

# 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			
	OUNCES	GRAMS		
	9 OZ	250G		
	13 OZ	350G		
	18 OZ	500G		

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

**CHATEAUBRIAND** 14 OZ | 400G **5,290**

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	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 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 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		JAPANESE WAGYU MIYAZAKI A5	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*)		AUSTRALIAN WAGYU	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
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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)	4,990
200G FILET AUS BLACK ANGUS	
250G RIB EYE USDA PRIME	
GRILLED CHICKEN THIGHS	
CHORIZO *CONTAINS PORK	

## MIX PLATTER

(GOOD FOR FOUR)	6,990
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	10,900
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	790
PER 3.5 OZ   100G	
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	
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 WITH BBQ SAUCE	890
SERVED WITH FRIES	

## CHICKEN

GRILLED CHICKEN THIGHS	990
JUICY GRILLED BONELESS CHICKEN THIGHS SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES	

## 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	

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)

THE PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRODUCT MAY VARY

DECEMBER 2025




# 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	

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 	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.	

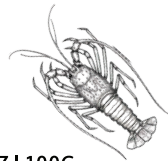
# SALADS

ARUGULA SALAD	450
ARUGULA WITH ONIONS, TOMATOES, 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

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF  
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## 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)	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
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## 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
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SCAN HERE TO VIEW OUR MULTILINGUAL MENUS  
ENGLISH | TIẾNG VIỆT |    
РУССКИЙ | 中文 | 한국어 | 日本語  
DEUTSCH | FRANÇAIS | ESPAÑOL  
ITALIANO | ČEŠTINA | SLOVENČINA  
 EL GAUCHO  
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