

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	
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	

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

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

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
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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
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HAND-CUT BEEF FILET WITH OLIVE OIL,
GRANA PADANO,
URBANI BLACK TRUFFLE PASTE
AND QUAIL YOLK



EL GAUCHO TARTARE DOUBLE TARTARE	790 1,590
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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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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.	



SCAN HERE TO VIEW
OUR MULTILINGUAL MENUS

(ENGLISH | TIẾNG VIỆT | ภาษาไทย | 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)
THE PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRODUCT MAY VARY
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HOLIDAY MENU



MAY YOUR HOLIDAYS
BE FILLED WITH WARMTH,
LOVE, AND LAUGHTER



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



2,390
3,390
4,780

FILET ROSSINI

WAGYU FILET (MS 9*)

TOPPED WITH FOIE GRAS AND SERVED WITH TRUFFLE SAUCE



7 OZ | 200G
11 OZ | 300G

3,990
5,490

CHATEAUBRIAND

FILET CENTER CUT (GOOD FOR TWO)

SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

14 OZ | 400G

5,290

FILET

7 OZ | 200G
11 OZ | 300G
14 OZ | 400G



1,590
2,380
3,180

CHATEAUBRIAND

FILET CENTER CUT (GOOD FOR TWO)

SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

14 OZ | 400G

4,690

RIB EYE (ENTRECÔTE)

USDA PRIME | WAGYU (MS 8/9)

9 OZ | 250G
13 OZ | 350G
18 OZ | 500G

2,190
3,090
4,380

2,390
3,290
4,780

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

RIB EYE ROSSINI

WAGYU RIB EYE (MS 8/9)

TOPPED WITH FOIE GRAS AND SERVED WITH RED WINE SAUCE

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

9 OZ | 250G
13 OZ | 350G

3,390
4,390

RIB EYE CAP

9 OZ | 250G

4,590



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
13 OZ | 350G
18 OZ | 500G

1,690
2,390
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
7 OZ | 200G



2,490
4,980

RIB EYE

(ENTRECÔTE)

7 OZ | 200G

2,790

STRIPLOIN

7 OZ | 200G

1,790

FILET MIGNON (MS 9*)

7 OZ | 200G
11 OZ | 300G



2,990
4,490

RIB EYE (MS 8/9)

(ENTRECÔTE)

9 OZ | 250G
13 OZ | 350G
18 OZ | 500G

2,390
3,290
4,780

TOMAHAWK (MS 6/7)

PER 3.5 OZ | 100G

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

580

EL GAUCHO SPECIAL SELECTION

FILET DUO

125G FILET USDA PRIME

100G FILET AUS BLACK ANGUS

125G FILET USDA PRIME

100G FILET WAGYU 9*

1,990

2,690

FILET TRIO

100G FILET AUS BLACK ANGUS

125G FILET USDA PRIME

100G FILET WAGYU 9*

3,490

FILET QUATTRO

100G FILET AUS BLACK ANGUS

125G FILET USDA PRIME

100G FILET WAGYU 9*

100G FILET MIYAZAKI A5

5,990

MIX GRILL

(GOOD FOR TWO-THREE)

200G FILET AUS BLACK ANGUS

250G RIB EYE USDA PRIME

GRILLED CHICKEN THIGHS

CHORIZO *CONTAINS PORK

4,990

MIX PLATTER

(GOOD FOR FOUR)

250G FILET USDA PRIME

250G RIB EYE USDA PRIME

250G NEW YORK STRIPLOIN USDA PRIME

300G LAMB CHOPS

6,990

BONE-IN

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

14 OZ | 400G

2,990

TOMAHAWK (MS 6/7)

PER 3.5 OZ | 100G

MINIMUM ORDER 1,500G

(GOOD FOR THREE-FOUR)



580

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

890

WITH BBQ SAUCE

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



ADD ON:

FOIE GRAS 990

TIGER PRAWNS 590

CAVIAR (30G) 3,500



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DECEMBER 2025