

# 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



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

# 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

# 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,  
CAPPERS, RED ONIONS, TABASCO,  
WORCESTER SAUCE AND QUAIL YOLK



ADD ON: CAVIAR 30G 3,500

# 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.

# 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 (JMG) AND RAISED ACCORDING TO THE METICULOUS STANDARDS TO YIELD SUPERIOR MEAT WITH UNIQUE, DISTINGUISHED TASTE.

OUR JAPANESE AS 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	USDA PRIME	AUSTRALIAN WAGYU
	OUNCES   GRAMS		
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

FILET	14 OZ   400G	5,290
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CHATEAUBRIAND	14 OZ   400G	4,690
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FILET CENTER CUT (GOOD FOR TWO)  
SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

	USDA PRIME	AUSTRALIAN WAGYU
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!

	JAPANESE WAGYU MIYAZAKI A5	AUSTRALIAN WAGYU
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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	AUSTRALIAN WAGYU
FILET MIGNON (MS 9+)	7 OZ   200G
	11 OZ   300G

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



ADD ON: FOIE GRAS 990

TIGER PRAWNS 590

CAVIAR (30G) 3,500

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  
PLEASE NOTE THAT MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE

## 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 AND CHEESE	350
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	

DECEMBER 2025