

BEEF



OUR USDA PRIME STEAKS ARE FROM CERTIFIED ORGANIC COWS, 220 DAYS CORN-FED, NON HORMONE TREATED CATTLE (NHCT) 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		USDA PRIME	AUSTRALIAN WAGYU
	OUNCES	GRAMS		
	9 OZ	250G	2,390	
	13 OZ	350G	3,390	
	18 OZ	500G	4,780	
FILET ROSSINI WAGYU FILET (MS 9*) TOPPED WITH FOIE GRAS AND SERVED WITH TRUFFLE SAUCE	7 OZ	200G	3,990	
	11 OZ	300G	5,490	
CHATEAUBRIAND FILET CENTER CUT (GOOD FOR TWO) SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE	14 OZ	400G	5,290	
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) (TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)	9 OZ	250G	2,190	2,390
	13 OZ	350G	3,090	3,290
	18 OZ	500G	4,380	4,780
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	3,390	
	13 OZ	350G	4,390	
RIB EYE CAP NEW 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	9 OZ	250G	4,590	
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	WEIGHT		JAPANESE WAGYU MIYAZAKI A5
	OUNCES	GRAMS	
	3.5 OZ	100G	2,490
	7 OZ	200G	4,980
RIB EYE (ENTRECÔTE)	7 OZ	200G	2,790
STRIPLOIN	7 OZ	200G	1,790
FILET MIGNON (MS 9*)	3.5 OZ	100G	1,495
	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 MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)			580

ADD ON: FOIE GRAS 990 TIGER PRAWNS 590 CAVIAR (30G) 3,500

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
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 GARLIC-MARINATED 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

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 MACARONI AND CHEESE	350
TRUFFLE FRIES WITH GRANA PADANO AND TRUFFLE	290	SPINACH	390
SWEET POTATO FRIES	230	CREAMED SAUTÉED WITH GARLIC	
POTATO GRATIN	290	JUMBO GREEN ASPARAGUS	790
BAKED POTATO WITH SOUR CREAM AND BACON	250	STEAMED GRILLED (IMPORTED)	
MASHED POTATOES	250	SPRING VEGETABLES	290
GARLIC MASHED POTATOES	250	STEAMED SAUTÉED	
TRUFFLE MASHED POTATOES	350	BROCCOLI	290
MACARONI AND CHEESE	290	STEAMED SAUTÉED WITH GARLIC	
CORN ON COB	290	MIXED GREEN SALAD	450
SAUTÉED MUSHROOMS	390	SERVED WITH HOUSE DRESSING ON THE SIDE	
		ARUGULA SALAD	450

SAUCES

CHIMICHURRI	150
GARLIC SAUCE	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	220
HORSERADISH FRESH	220
TRUFFLE SAUCE	250

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 220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES	790
CHEDDAR BURGER 220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, CHEDDAR CHEESE, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES	890
WAGYU BURGER 220G WAGYU BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES	1,090



ALL-TIME FAVORITES

STEAKS AND LAMB ARE SERVED WITH THE CHOICE OF FRIES, MASHED POTATOES OR MIXED GREEN SALAD, AND THE CHOICE OF PEPPER, MUSHROOM OR BÉARNAISE SAUCE APPLIES TO ALL-TIME FAVORITES ONLY

RIB EYE "À LA MINUTE" "NOT A TRADITIONAL STEAK BUT A LIGHTER, TENDER OPTION" 120G OF USDA PRIME RIB EYE (ENTRECÔTE), THINLY SLICED AND GRILLED SERVED WITH FRIES AND BÉARNAISE SAUCE	590
FILET 7 OZ 200G 11 OZ 300G 14 OZ 400G	990 1,490 1,980
U.S. RIB EYE (ENTRECÔTE) 9 OZ 250G 13 OZ 350G 18 OZ 500G	1,190 1,690 2,380
U.S. NEW YORK STRIPLOIN 9 OZ 250G 13 OZ 350G 18 OZ 500G	990 1,390 1,980
T-BONE 14 OZ 400G	1,590
GRILLED LAMB CHOPS (AUSTRALIAN PREMIUM LAMB) (TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)	990

PORK

KUROBUTA PORK RIBS WITH BBQ SAUCE SERVED WITH FRIES	890
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CHICKEN

GARLIC-MARINATED GRILLED CHICKEN THIGHS NEW	990
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JUICY GRILLED BONELESS CHICKEN THIGHS SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES



FISH

PREMIUM MARBLED SALMON NEW	1,190
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ALSO KNOWN AS KING SALMON, THE RICHEST AND MOST PREMIUM SALMON, PRIZED FOR ITS EXCEPTIONAL MARBLING AND BUTTERY TEXTURE

SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES



BLACK COD SLOW OVEN BAKED WITH LEMON AND OLIVE OIL SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES	1,490
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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
THE PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRODUCT MAY VARY
EL GAUCHO RESERVES THE RIGHT TO MODIFY MENU ITEMS, PRICING, AND OTHER DETAILS WITHOUT PRIOR NOTICE

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 (SPICY) 	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	
ASPARAGUS DUO (IMPORTED) (SEASONAL) NEW	790
STEAMED GREEN AND WHITE ASPARAGUS WITH OLIVE OIL	

EL GAUCHO'S CHEF SELECTION

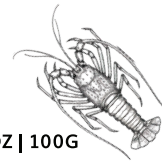
SALMON TARTARE	690
SERVED WITH TOASTS AND MIXED GREEN SALAD	
TUNA AND AVOCADO TARTARE	690
HAND CUT YELLOW FIN TUNA WITH AVOCADO, LEMON, OLIVE OIL, CORIANDER, SERVED WITH TOASTS AND MIXED GREEN SALAD	
HOKKAIDO SCALLOPS	990
SERVED WITH MASHED POTATOES, LOBSTER CREAM SAUCE AND GREEN ONIONS	
GARLIC CHILI 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 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.	

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	
BETROOT SALAD	690
BETROOT 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
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
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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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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 | עברית
РУССКИЙ | 中文 | 한국어 | 日本語
DEUTSCH | FRANÇAIS | ESPAÑOL
ITALIANO | ČEŠTINA | SLOVENČINA

 EL GAUCHO
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