

SOUPS

Argentinian Beef Soup	490
Lobster and Crab Meat Soup	590

STARTERS

Beef Empanada	490
Served with mixed green salad and chimichurri	
Chorizo Contains Pork	550
Homemade Argentinian spiced sausage served with mixed green salad	
Provoleta	750
Grilled Provolone cheese, tomatoes and a hint of oregano	
Beef Carpaccio or Wagyu Beef Carpaccio	850 / 1,350
With arugula, Grana Padano, olive oil and lemon	
Steamed White Asparagus and olive oil Imported Seasonal	890
Steamed or Grilled Jumbo Green Asparagus and olive oil Imported Seasonal	890
Steamed Asparagus Duo Imported Seasonal	990
White and Jumbo Green Asparagus	

THE COASTAL COLLECTION

LOBSTER

Wild caught, juicy, medium-firm flesh, sweet and rich in flavor.
800g Jumbo Australian Lobster 600 per 100G
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 or For 6)	590 / 1,180
Gillardeau Oyster No. 2 (For 3 or 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 • 30G	4,500
Caviar and Champagne • 30G	6,900
Caviar with toasts and a bottle of Laurent-Perrier Champagne, half bottle 375ml	

EL GAUCHO'S CHEF SELECTION

Hokkaido Scallops	1,090
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	1,290
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.	

LAMB - PORK - FISH

Grilled Lamb Chops AUSTRALIAN PREMIUM LAMB	1,590
(To ensure the best flavor we recommend medium or more)	
Kurobuta Pork Ribs with BBQ Sauce	990
Served with fries	
 Label Rouge Scottish Salmon	1,190
The highest standard of Scottish salmon, awarded the prestigious French Label Rouge certification for superior taste, texture, and quality.	
Served with sautéed spring vegetables and mashed potatoes	

SALADS

Arugula Salad	490
Arugula with onions, tomatoes, Grana Padano with balsamic dressing	
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 with olive oil and lemon	
Greek Salad	790
Tomatoes, cucumbers, onions, capsicum, olives, feta cheese with olive oil and lemon	
Caesar Salad Contains Pork	690
Romaine lettuce, crispy bacon bits, Grana Padano, herb croutons with El Gaucho caesar dressing	



SCAN HERE TO VIEW
OUR MULTILINGUAL MENUS
ENGLISH | TIẾNG VIỆT | မြန်မာ | РУССКИЙ
中文 | 한국어 | 日本語 | DEUTSCH | FRANÇAIS
ESPAÑOL | ITALIANO | ČESTINA | SLOVENČINA
 EL GAUCHO
Password: 19@elgaucho

SHOULD YOU HAVE ANY FOOD ALLERGIES
OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF
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
TERMS AND CONDITIONS APPLY

Super
Tuesday

50% OFF
ALL GRILLED STEAKS
EVERY FIRST TUESDAY
OF THE MONTH
*TERMS AND CONDITIONS APPLY

BONE-IN & SHARING CUTS

T-Bone • 400G	2,790	1,395	
USDA Prime Certified Organic Cattle 220-Day Corn-Fed			
Rib Eye Bone-in • 400G	2,990	1,495	
USDA Prime Certified Organic Cattle 220-Day Corn-Fed			
Porterhouse • 1,500G	10,900	5,450	
USDA Prime Certified Organic Cattle 220-Day Corn-Fed GOOD FOR THREE-FOUR			
Tomahawk • 1,500G	8,850	4,425	
Australian Wagyu MS 6/7 400-500-Day Grain-Fed GOOD FOR THREE-FOUR			
EL GAUCHO'S SPECIAL SELECTION			

Filet Duo • 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Australian Angus MB 2+ 150-Day Grain-Fed	2,090	1,045	
Filet Duo • 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Mignon Australian Wagyu MS 9+ 400-500-Day Grain-Fed	2,790	1,395	
Filet Trio • 100G Filet Australian Angus MB 2+ 150-Day Grain-Fed 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Mignon Australian Wagyu MS 9+ 400-500-Day Grain-Fed	3,590	1,795	
Filet Quattro • 100G Filet Australian Angus MB 2+ 150-Day Grain-Fed 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Mignon Australian Wagyu MS 9+ 400-500-Day Grain-Fed 100G Filet Mignon Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500-600-Day Grain-Fed	6,090	3,045	

PREMIUM CUTS & WAGYU

ALL OUR JAPANESE AND AUSTRALIAN WAGYU CUTS ARE RECOMMENDED
TO BE COOKED MEDIUM OR MORE TO ENSURE THE BEST FLAVOR!

Filet Mignon • 100G / 200G	2,490 / 4,980	1,245 / 2,490	
Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500-600-Day Grain-Fed			
Rib Eye (Entrecôte) • 200G • Japanese Miyazaki A5 Wagyu	2,790	1,395	
Purebred Black Cattle 500-600-Day Grain-Fed			
Striploin • 200G • Japanese Miyazaki A5 Wagyu	1,790	895	
Purebred Black Cattle 500-600-Day Grain-Fed			
Filet Mignon • 100G / 200G / 300G	1,495 / 2,990 / 4,490	747.5 / 1,495 / 2,245	
Australian Wagyu MS 9+ 400-500-Day Grain-Fed			
Rib Eye (Entrecôte) • 250G / 500G	2,490 / 4,980	1,245 / 2,490	
Australian Wagyu MS 8/9 400-500-Day Grain-Fed			
Tomahawk • 1,500G	8,850	4,425	
Australian Wagyu MS 6/7 400-500-Day Grain-Fed GOOD FOR THREE-FOUR			

SIGNATURE STEAKS

Filet • 200G / 300G / 400G	1,590 / 2,380 / 3,180	795 / 1,190 / 1,590	
Filet Australian Angus MB 2+ 150-Day Grain-Fed			
Filet • 250G / 500G	2,590 / 5,180	1,295 / 2,590	
USDA Prime Certified Organic Cattle 220-Day Corn-Fed			
Rib Eye (Entrecôte) • 250G / 500G	2,290 / 4,580	1,145 / 2,290	
USDA Prime Certified Organic Cattle 220-Day Corn-Fed			
Rib Eye Cap • 250G		4,590	2,295
USDA Prime Certified Organic Cattle 220-Day Corn-Fed	★ MUST TRY		
New York Striploin • 250G / 500G	1,790 / 3,580	895 / 1,790	
USDA Prime Certified Organic Cattle 220-Day Corn-Fed			
CHATEAUBRIAND			
Center-Cut Chateaubriand Filet • 400G • USDA Prime Certified	GOOD FOR TWO	5,790	3,690
Organic Cattle 220-Day Corn-Fed served with Jumbo Green Asparagus and red wine sauce			
Center-Cut Chateaubriand Filet • 400G • Australian Angus MB 2+	GOOD FOR TWO	4,790	3,190
150-Day Grain-Fed served with Jumbo Green Asparagus and red wine sauce			
ROSSINI (To ensure the best flavor we recommend medium or more)			
Filet Rossini • 200G • Australian Wagyu MS 9+ 400-500-Day Grain-Fed		3,990	2,485
topped with foie gras and truffle sauce			
Rib Eye Rossini • 250G • Australian Wagyu MS 8/9 400-500-Day Grain-Fed		3,480	2,235
topped with foie gras and red wine sauce			

ADD ON TO ANY STEAK:

Foie Gras 990 / Caviar (30G) 4,500

SIDE DISHES

French Fries	220 / 320	Sautéed Mushrooms	390
(Classic or with truffle)		Jumbo Green Asparagus	890
Sweet Potato Fries	230	(Steamed or Grilled) Imported Seasonal	
Potato Gratin	350	Spring Vegetables	350
Baked Potato	290	(Steamed or Sautéed)	
With sour cream and bacon		Broccoli	350
Mashed Potatoes	290 / 290 / 390	(Steamed or Sautéed with garlic)	
(Classic, with garlic or with truffle)		Mixed Green Salad	450
Macaroni and Cheese	350 / 390	Served with house dressing on the side	
(Classic or with truffle)		Arugula Salad	490
Spinach	450	Corn on Cob	350
(Creamed or Sautéed with garlic)			

SAUCES

Chimichurri	190
Pepper Sauce	190
Wild Mushroom Sauce	190
BBQ Sauce / Spicy	190
Béarnaise Sauce	190
Red Wine Sauce	190
Blue Cheese Sauce	250
Truffle Sauce	250

ALL PRICES ARE QUOTED IN THB AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE

A large black cow stands prominently in the center of a lush green field. In the background, rolling hills and mountains are visible under a warm, golden sunset sky. Several other cows are grazing in the distance. The overall scene conveys a sense of natural, high-quality beef production.

EL GAUCHO

ARGENTINIAN STEAKHOUSE