

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	
Bone Marrow	790
Oven roasted bone marrow and toasts	
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 <i>Wild caught, juicy, medium-firm flesh, sweet and rich in flavor.</i>	
Jumbo Australian Lobster	600 per 100G
Minimum order 800g	
OYSTERS <i>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.</i>	
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) <i>Our caviar is prized for its superior quality, dark golden brown color, bold flavor and nutty creamy taste.</i>	
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

Salmon Tartare	690
Served with toasts and mixed green salad	
Tuna and Avocado Tartare	790
Hand-cut yellowfin tuna with avocado, lemon, olive oil, coriander served with toasts and mixed green salad	
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	
EL GAUCHO BEEF TARTARES <i>Our beef tartares are a blend of our filet cuts and are served with fries and toasts.</i>	
El Gaucho Tartare with Royal Oscietra Caviar (30G)	5,290
El Gaucho Tartare or 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) 4,500

Jamón Ibérico · 70G ¡OSELITO!	1,990
<i>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.</i>	

EL GAUCHO'S HOMEMADE BURGERS

ALL OUR PATTIES ARE MADE IN-HOUSE FROM A BLEND OF OUR FOUR CUTS OF BEEF <i>(To ensure the best flavor we recommend medium or more)</i>	
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	
Smash Burger or Wagyu Smash Burger	790 / 990
220g beef or Wagyu beef (2×110g) patties with onions, pickles, cheddar cheese and burger sauce on potato 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	

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	

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 or Spaghetti	890
With mushrooms and creamy truffle sauce	
Tagliatelle or Spaghetti with Shrimps (Spicy)	990
With garlic, chilies, olive oil, parsley and Grana Padano	
Tagliatelle with Filet	1,490
100g of Australian Angus MB 2+ filet with mushrooms and cherry tomatoes in creamy white wine sauce	

BONE-IN & SHARING CUTS

Rib Eye Bone-in · 400G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed	2,990
Porterhouse · 1,500G · USDA Prime Certified Organic Cattle GOOD FOR THREE-FOUR	10,900
220-Day Corn-Fed	
Tomahawk · 1,500G · Australian Wagyu MS 6/7 400-500-Day Grain-Fed GOOD FOR THREE-FOUR	8,850

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
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
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
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

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

SIGNATURE STEAKS

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

ADD ON TO ANY STEAK:		Foie Gras	990	/	Caviar (30G)	4,500	
SIDE DISHES				SAUCES			
French Fries	220 / 320	Sautéed Mushrooms	390	Chimichurri			190
(Classic or with truffle)		Jumbo Green Asparagus	890	Pepper Sauce			190
Sweet Potato Fries	230	(Steamed or Grilled)	Imported Seasonal	Wild Mushroom			190
Potato Gratin	350	Spring Vegetables	350	Sauce			
Baked Potato	290	(Steamed or Sautéed)		BBQ Sauce / Spicy			190
With sour cream and bacon		Broccoli	350	Béarnaise Sauce			190
Mashed Potatoes	290 / 290 / 390	(Steamed or Sautéed with garlic)		Red Wine Sauce			190
(Classic, with garlic or with truffle)		Mixed Green Salad	450	Blue Cheese			250
Macaroni and Cheese	350 / 390	Served with house dressing on the side		Sauce			
(Classic or with truffle)		Arugula Salad	490	Truffle Sauce			250
Spinach	450	Corn on Cob	350				
(Creamed or Sautéed with garlic)							

EL GAUCHO'S DAILY OFFERS

OF OUR ALL-TIME FAVORITES

COMPLETE STEAK SETS INCLUDING YOUR CHOICE OF SIDE AND SAUCE, SPECIALLY SELECTED FOR EXCEPTIONAL VALUE	
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).	
Filet · 200G / 300G / 400G · Australian Angus MB 2+ 150-Day Grain-Fed	1,090 / 1,590 / 2,180
New York Striploin · 250G / 500G · Australian Angus MB 4+ 150-Day Grain-Fed	1,090 / 2,180
Rib Eye (Entrecôte) · 250G / 500G · Australian Angus MB 4+ 150-Day Grain-Fed	1,290 / 2,580
T-Bone · 400G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed	1,690
Grilled Lamb Chops AUSTRALIAN PREMIUM LAMB	1,090
<i>(To ensure the best flavor we recommend medium or more)</i>	
Rib Eye "À La Minute" · "Not a traditional steak, but a lighter and more tender option"	690
120g of USDA Prime Rib eye (Entrecôte), thinly sliced and grilled served with fries and béarnaise sauce	

PORK - CHICKEN - FISH	
Kurobuta Pork Ribs with BBQ Sauce · Served with fries	990
Garlic-marinated Grilled Chicken Thighs · Juicy grilled boneless chicken thighs served with sautéed spring vegetables and mashed potatoes	990
Label Rouge Scottish Salmon <i>The highest standard of Scottish salmon, awarded the prestigious French Label Rouge certification for superior taste, texture, and quality.</i> Served with sautéed spring vegetables and mashed potatoes	

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. AUGUST 2026	
SCAN HERE TO VIEW OUR MULTILINGUAL MENUS	
ENGLISH TIẾNG VIỆT မြန်မာ РУССКИЙ 中文 한국어 日本語 DEUTSCH FRANÇAIS ESPAÑOL ITALIANO ČESTINA SLOVENČINA	
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ALL PRICES ARE QUOTED IN THB AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE