

SOUPS

PRICE

1. ARGENTINIAN BEEF FILET SOUP 320
2. LOBSTER AND CRAB MEAT SOUP 320

STARTERS

3. BEEF/ CHICKEN/ MUSHROOM EMPANADA 280
4. CHORIZO BEEF/ PORK 320
HOMEMADE ARGENTINIAN SPICED SAUSAGE
5. SALCHICHA 320
HOMEMADE ARGENTINIAN SPICY SAUSAGE
6. PROVOLETA 480
GRILLED PROVOLONE CHEESE, TOMATO, A HINT OF OREGANO AND OLIVE OIL
7. PROVOLETA WITH CHORIZO BEEF/ PORK 760
GRILLED PROVOLONE CHEESE, TOMATO, A HINT OF OREGANO AND OLIVE OIL
WITH HOMEMADE ARGENTINIAN SPICED SAUSAGE
8. SMOKED SALMON 490
SERVED WITH ONIONS, CAPERS AND LEMON
9. SALMON TARTAR 590
WITH TOASTS
10. CHICKEN LIVER AND ONIONS 390
PAN SAUTÉED CHICKEN LIVER AND ONIONS, SERVED WITH GREENS
11. STEAMED/ GRILLED GREEN ASPARAGUS 280
12. CHEESE PLATTER 890
13. SERRANO 590

SIGNATURE DISHES (STARTERS)

PRICE

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| 14. HAND-CUT WAGYU STEAK TARTAR
WITH TOASTS | 990 |
| 15. HAND-CUT BEEF STEAK TARTAR
WITH TOASTS | 690 |
| 16. BEEF CARPACCIO
WITH PARMESAN CHEESE, LEMON AND OLIVE OIL | 490 |
| 17. BEEF LEMONE
GRILLED THIN SLICES OF USDA NEW YORK STRIPLOIN WITH LEMON AND OLIVE OIL | 690 |
| 18. FOIE GRAS
PAN SEARED FOIE GRAS OVER MASHED POTATOES AND CARAMELIZED APPLES | 890 |
| 19. ARUGULA AND RIB EYE/ FILET
STEAK SLICES WITH ARUGULA SALAD, ONIONS, PARMESAN CHEESE,
SERVED WITH BALSAMIC DRESSING ON THE SIDE | 690/ 790 |

SALADS

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| 20. SPRING SALAD
FINELY CHOPPED TOMATOES, CAPSICUM, ONIONS, CELERY, CUCUMBERS,
RADISH, CARROTS AND FRESH HERBS WITH LEMON AND OLIVE OIL | 390 |
| 21. WARM GOAT CHEESE ON TOASTED BREAD
SERVED WITH GRILLED VEGETABLE STACK AND MIXED GREEN SALAD WITH
DRESSING ON THE SIDE | 450 |
| 22. BEETROOT SALAD
BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL AND FETA CHEESE | 450 |
| 23. FRESH MOZZARELLA WITH TOMATOES | 450 |
| 24. TOMATO AND ONION SALAD
WITH OLIVE OIL AND BALSAMIC VINEGAR | 390 |
| 25. AVOCADO SALAD
AVOCADO, FETA CHEESE, ONIONS, CORN, TOMATO, OLIVE OIL AND LEMON | 450 |
| 26. ARUGULA SALAD
ARUGULA WITH ONIONS, TOMATOES, PARMESAN CHEESE
AND BALSAMIC DRESSING ON THE SIDE | 420 |
| 27. CAESAR SALAD/ CAESAR SALAD WITH CHICKEN
ROMAINE LETTUCE, HERB CROUTONS, PARMESAN CHEESE
AND EL GAUCHO CAESAR DRESSING | 390/ 490 |

BEEF

WEIGHT



PRICE



28. FILET STEAK	250GR	2,390	1,890	1,690
	350GR	3,190	2,590	2,090
	500GR	4,390	3,290	2,890
	1000GR	8,290	6,390	5,890
29. RIB EYE STEAK (ENTRECOTE)	250GR	1,890		1,190
	350GR	2,590		1,590
	500GR	3,690		2,190
	1000GR	6,990		4,090
30. NEW YORK STRIPLOIN	300GR	1,690		
	500GR	2,490		
31. EL GAUCHO STEAK (BONE IN) (PRIME RIB) - MINIMUM 750GR/ ORDER	100GR	490		
32. TOMAHAWK (BONE IN) MINIMUM 1000GR/ ORDER	100GR	550		

EL GAUCHO ARGENTINIAN STEAKHOUSE

WAGYU

WEIGHT

33. FILET MIGNON (MS 9+)	200GR	3,290
	300GR	4,790
34. RIB EYE STEAK (MS 6) (ENTRECOTE)	250GR	2,390
35. EL GAUCHO STEAK (MS 6) (BONE IN) (PRIME RIB) - MINIMUM 750GR/ ORDER	100GR	590
36. TOMAHAWK (4/5) (BONE IN) MINIMUM 1000GR/ ORDER	100GR	690

ALL WINES CAN BE PURCHASED FOR TAKE AWAY AT 30% OFF (NO SERVICE CHARGED ADDED)
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX

SIDE DISHES

PRICE

37. FRENCH FRIES	140
38. POTATO GRATIN	180
39. BAKED POTATO WITH SOUR CREAM, BACON AND BUTTER	180
40. MASHED POTATOES/ GARLIC MASHED POTATOES	180
41. GRILLED VEGETABLES SKEWER	180
42. MACARONI AND CHEESE	180
43. CREAM SPINACH	220
44. SAUTÉED SPINACH WITH GARLIC	220
45. SAUTÉED MUSHROOMS	220
46. STEAMED/ GRILLED GREEN ASPARAGUS	280
47. STEAMED/ SAUTÉED SPRING VEGETABLES	180
48. MIXED GREEN SALAD SERVED WITH HOUSE DRESSING ON THE SIDE	180
49. ARUGULA SALAD ARUGULA WITH ONIONS, TOMATOES AND PARMESAN CHEESE, SERVED WITH BALSAMIC DRESSING ON THE SIDE	220
50. STEAMED BROCCOLI/ SAUTÉED BROCCOLI WITH GARLIC	180
51. SAUTÉED ONIONS	140
52. CORN ON COB	140
53. STEAM RICE	140

SAUCES

54. CHIMICHURRI	110
55. PEPPER SAUCE	110
56. WILD MUSHROOM SAUCE	110
57. BLUE CHEESE SAUCE	180
58. BBQ SAUCE/ SPICY	110
59. BEARNAISE SAUCE	110
60. HORSERADISH SAUCE/ FRESH	180
61. RED WINE SAUCE	120

BEEF



PRICE

62. BEEF FILET RAGOUT 990
WITH MASHED POTATOES, WILD MUSHROOMS, SHALLOTS
63. EL GAUCHO MEAT BALLS WITH STEAMED RICE 790

LAMB



64. GRILLED LAMB CHOPS 1,290
(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)
65. GRILLED LAMB CHOPS WITH YOGHURT SAUCE 1,290
(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)
66. BRAISED LAMB SHANK WITH GRAVY AND MASHED POTATOES 1,090

PORK



67. BBQ SMOKED PORK RIBS WITH BBQ SAUCE 790
SERVED WITH FRIES
68. GRILLED KUROBUTA PORK CHOP 890
SERVED WITH MASHED POTATOES

CHICKEN



69. GRILLED SPRING CHICKEN 690
SERVED WITH FRIES OR MASHED POTATOES

FISH



70. GRILLED TASMANIAN SALMON 890
SERVED WITH SAUTÉED VEGETABLES AND MASHED POTATOES
71. SLOW OVEN BAKED SNOW FISH WITH LEMON AND OLIVE OIL 990
SERVED WITH SAUTÉED VEGETABLES AND MASHED POTATOES

EL GAUCHO BURGER (PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)

72. HOMEMADE BURGER 690

A BLEND OF OUR FOUR CUTS OF BEEF, SERVED WITH FRIES,
MIXED GREEN SALAD, KETCHUP AND MAYONNAISE ON THE SIDE

73. HOMEMADE CHEESE AND BACON BURGER 750

A BLEND OF OUR FOUR CUTS OF BEEF, SERVED WITH CHEESE, BACON,
FRIES, MIXED GREEN SALAD, KETCHUP AND MAYONNAISE ON THE SIDE

74. PHILLY CHEESE STEAK SANDWICH 590

GRILLED RIB EYE, MAYONNAISE, MUSTARD, SAUTÉED ONIONS, CHEDDAR CHEESE,
ROMAINE LEAVES AND FRIES ON HOUSE BREAD SERVED WITH MIXED GREEN
SALAD AND FRIES

PASTAS

75. SPAGHETTI POMODORO 450

WITH TOMATO SAUCE

76. SPAGHETTI PRIMAVERA 450

WITH SPRING VEGETABLES

77. SPAGHETTI AGLIO OLIO 450

WITH GARLIC, CHILLIES, OLIVE OIL AND PARSLEY

78. SPAGHETTI BOLOGNESE 590

A BLEND OF OUR FOUR CUTS OF BEEF



EL GAUCHO

ARGENTINIAN STEAKHOUSE

DESSERT MENU

HOT CHOCOLATE CAKE WITH VANILLA ICE CREAM

290

HOMEMADE COLD CHEESE CAKE

290

APPLE AND RAISINS WRAPPED IN FILLO PASTRY WITH VANILLA ICE CREAM

290

AFFOGATO

ESPRESSO SHOT WITH VANILLA ICE CREAM

230

FLAN CARAMEL

290

HEISSE LIEBE

VANILLA ICE CREAM TOPPED WITH HOT WILD BERRIES

290

**DULCE DE LECHE IN CREPE
WITH VANILLA ICE CREAM**

290

FRESH FRUIT PLATE

WATERMELON, MANGO AND PINEAPPLE

290

ICE CREAM SELECTION 2 SCOOPS

VANILLA, STRAWBERRY, CHOCOLATE, COOKIES AND CREAM

130

SORBET 2 SCOOPS

MANGO, LIME AND LEMON

130

*** PLEASE FIND COFFEE AND TEA WITHIN OUR DRINKS MENU**

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