

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. EL GAUCHO SAMPLE PLATTER 1,190
SALCHICHA, CHORIZO, BEEF, CHICKEN AND MUSHROOM EMPANADA
7. STEAMED/ GRILLED ASPARAGUS 280
8. PROVOLETA 480
GRILLED PROVOLONE CHEESE, TOMATO, A HINT OF OREGANO AND OLIVE OIL
9. PROVOLETA WITH CHORIZO BEEF/ PORK 760
GRILLED PROVOLONE CHEESE, TOMATO, A HINT OF OREGANO AND OLIVE OIL
WITH HOMEMADE ARGENTINIAN SPICED SAUSAGE
10. SMOKED SALMON 490
SERVED WITH ONIONS, CAPERS AND LEMON
11. CHICKEN LIVER AND ONIONS 390
PAN SAUTÉED CHICKEN LIVER AND ONIONS, SERVED WITH GREENS
12. CHEESE PLATTER 890

SIGNATURE DISHES (STARTERS)

PRICE

- 13. BEEF LEMONE** 690
GRILLED THIN SLICES OF USDA NEW YORK STRIPLOIN WITH LEMON AND OLIVE OIL
- 14. BEEF CARPACCIO** 490
WITH PARMESAN CHEESE, LEMON AND OLIVE OIL
- 15. HAND-CUT BEEF STEAK TARTAR** 690
WITH TOASTS
- 16. ARUGULA AND RIB EYE/ FILET** 690/ 790
STEAK SLICES WITH ARUGULA SALAD, ONIONS, PARMESAN CHEESE,
SERVED WITH BALSAMIC DRESSING ON THE SIDE

SALADS

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

WAGYU



WEIGHT

PRICE

24. FILET MIGNON (MS 9+)

200GR

3,290

BEEF

WEIGHT



25. 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

26. RIB EYE STEAK

250GR

1,890

1,190

(ENTRECOTE)

350GR

2,590

1,590

500GR

3,690

2,190

1000GR

6,990

4,090

27. NEW YORK STRIPLOIN

300GR

1,690

500GR

2,490

28. EL GAUCHO STEAK

100GR

590

(PRIME RIB) - MINIMUM 750GR/ ORDER

29. BEEF FILET RAGOUT

990

WITH MASHED POTATOES, WILD MUSHROOMS, SHALLOTS

SIDE DISHES

PRICE

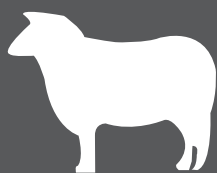
30. FRENCH FRIES	140
31. POTATO GRATIN	180
32. BAKED POTATO WITH SOUR CREAM, BACON AND BUTTER	180
33. MASHED POTATOES/ GARLIC MASHED POTATOES	180
34. GRILLED VEGETABLE SKEWER	180
35. MACARONI AND CHEESE	180
36. CREAM SPINACH	220
37. SAUTÉED SPINACH WITH GARLIC	220
38. SAUTÉED MUSHROOMS	220
39. STEAMED/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

SAUCES

47. CHIMICHURRI	110
48. PEPPER SAUCE	110
49. WILD MUSHROOM SAUCE	110
50. BLUE CHEESE SAUCE	180
51. BBQ SAUCE/ SPICY	110
52. BEARNAISE SAUCE	110
53. HORSERADISH SAUCE/ FRESH	180
54. FRESH MINT SAUCE	90
55. RED WINE SAUCE	120

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

LAMB



PRICE

56. GRILLED LAMB CHOPS 1,290
(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)
57. GRILLED LAMB CHOPS WITH YOGHURT SAUCE 1,290
(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)

PORK



58. BBQ SMOKED PORK RIBS WITH BBQ SAUCE 790
SERVED WITH FRIES
59. GRILLED KUROBUTA PORK CHOPS 890
SERVED WITH MASHED POTATOES

CHICKEN



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

FISH



61. GRILLED TASMANIAN SALMON 890
SERVED WITH SAUTÉED VEGETABLES AND MASHED POTATOES
62. 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)

63. HOMEMADE BURGER **690**

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

64. 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

65. 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

66. SPAGHETTI POMODORO **450**

WITH TOMATO SAUCE

67. SPAGHETTI PRIMAVERA **450**

WITH SPRING VEGETABLES

68. SPAGHETTI AGLIO OLIO **450**

WITH GARLIC, CHILLIES, OLIVE OIL AND PARSLEY

69. SPAGHETTI BOLOGNESE **590**

A BLEND OF OUR FOUR CUTS OF BEEF

DESSERT MENU

HOT CHOCOLATE CAKE WITH VANILLA ICE CREAM

290

APPLE AND RAISINS WRAPPED IN FILLO PASTRY WITH VANILLA ICE CREAM

290

AFFOGATO

ESPRESSO SHOT WITH VANILLA ICE CREAM

230

FLAN CARMEL

290

CHOCOLATE LAVA AND VANILLA ICE CREAM

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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