

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. SALMON TARTAR 590
WITH TOASTS
12. CHEESE PLATTER 890
13. BREAD PLATTER 220
BREAD SERVED WITH SALSA CRIOLLA, GARLIC BUTTER AND GARLIC CONFIT
14. SERRANO 590

SIGNATURE DISHES (STARTERS)

PRICE

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| 15. BEEF LEMONE | 690 |
| GRILLED THIN SLICES OF USDA NEW YORK STRIPLOIN WITH LEMON AND OLIVE OIL | |
| 16. BEEF CARPACCIO | 490 |
| WITH PARMESAN CHEESE, LEMON AND OLIVE OIL | |
| 17. FOIE GRAS | 890 |
| PAN SEARED FOIE GRAS OVER MASHED POTATOES | |
| 18. HAND-CUT BEEF STEAK TARTAR | 690 |
| WITH TOASTS | |
| 19. HAND-CUT WAGYU STEAK TARTAR (9+) | 990 |
| WITH TOASTS | |
| 20. ARUGULA AND RIB EYE/ FILET | 690/ 790 |
| STEAK SLICES WITH ARUGULA SALAD, ONIONS, PARMESAN CHEESE,
SERVED WITH BALSAMIC DRESSING ON THE SIDE | |

SALADS

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| 21. WARM GOAT CHEESE ON BREAD | 450 |
| SERVED WITH GRILLED VEGETABLE STACK AND MIXED GREEN SALAD WITH
DRESSING ON THE SIDE | |
| 22. CHICKEN LIVER SALAD | 390 |
| PAN SAUTÉED CHICKEN LIVER AND ONION SERVED WITH GREENS | |
| 23. ARUGULA SALAD | 420 |
| ARUGULA WITH ONIONS, TOMATOES, PARMESAN CHEESE
AND BALSAMIC DRESSING ON THE SIDE | |
| 24. CAESAR SALAD | 390 |
| ROMAINE LETTUCE, HERB CROUTONS, PARMESAN CHEESE
AND EL GAUCHO CAESAR DRESSING | |
| 25. CAESAR SALAD WITH GRILLED CHICKEN | 490 |
| ROMAINE LETTUCE, HERB CROUTONS, PARMESAN CHEESE,
GRILLED CHICKEN AND EL GAUCHO CAESAR DRESSING | |
| 26. BEETROOT SALAD | 450 |
| BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL AND FETA CHEESE | |
| 27. SPRING SALAD | 390 |
| FINELY CHOPPED TOMATOES, CAPSICUM, ONIONS, CELERY, CUCUMBERS,
RADISH, CARROTS AND FRESH HERBS WITH LEMON AND OLIVE OIL | |
| 28. FRESH MOZZARELLA WITH TOMATOES | 450 |
| 29. TOMATO AND ONION SALAD | 390 |
| WITH OLIVE OIL AND BALSAMIC VINEGAR | |

BEEF (IMPORTED)



WEIGHT

PRICE

30. WAGYU FILET MIGNON (9 ⁺)	200GR	3,290
	300GR	4,790
31 . WAGYU EL GAUCHO STEAK (6)	100GR	650
(PRIME RIB) - MINIMUM 750GR/ ORDER		



	WEIGHT			
32. 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
33. RIB EYE STEAK	250GR	1,890		1,190
(ENTRECOTE)	350GR	2,590		1,590
	500GR	3,690		2,190
	1000GR	6,990		4,090
34. NEW YORK STRIPLOIN	300GR	1,690		
	500GR	2,490		
35. EL GAUCHO STEAK	100GR	490		
(PRIME RIB) - MINIMUM 750GR/ ORDER				

36. BEEF FILET				990
RAGOUT WITH MASHED POTATOES, WILD MUSHROOMS, SHALLOTS				

SKEWERS

37. MIXED SKEWERS				1,790
CAB BEEF FILET, USDA PRIME NEW YORK STRIPLOIN AND VEGETABLE SKEWER				
38. SKEWERS OF BEEF FILET AND VEGETABLES				1,090
39. SKEWERS OF USDA PRIME NEW YORK STRIPLOIN				990
AND VEGETABLES				

SIDE DISHES

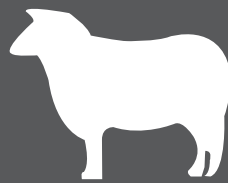
PRICE

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

SAUCES

57. CHIMICHURRI	110
58. PEPPER SAUCE	110
59. WILD MUSHROOM SAUCE	110
60. BLUE CHEESE SAUCE	180
61. BBQ SAUCE/ SPICY	110
62. BEARNAISE SAUCE	110
63. HORSE RADISH SAUCE/ FRESH	180
64. FRESH MINT SAUCE	90
65. RED WINE SAUCE	120

LAMB



PRICE

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

PORK



69. BBQ SMOKED PORK RIBS WITH BBQ SAUCE 790
70. GRILLED KUROBUTA PORK CHOPS 890

CHICKEN



71. SPRING CHICKEN WITH GRILLED VEGETABLE SKEWER 690
72. GRILLED CHICKEN 690
SERVED WITH WILD MUSHROOM SAUCE AND MASHED POTATOES

FISH



73. GRILLED TASMANIAN SALMON 890
SERVED WITH SAUTÉED VEGETABLES AND MASHED POTATOES
74. 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)

75. HOMEMADE BURGER 690

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

76. 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

77. PHILLY CHEESE STEAK SANDWICH 590

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

PASTAS

78. SPAGHETTI POMODORO 450

WITH TOMATO SAUCE

79. SPAGHETTI AGLIO OLIO 450

WITH GARLIC, CHILLIES, OLIVE OIL AND PARSLEY

80. SPAGHETTI WITH CHORIZO BOLOGNESE 590

WITH CHORIZO MEAT SAUCE



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 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

BANANA CRISPY CREPE
WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM

AVAILABLE SOON

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 FROM OUR DRINKS MENU**