

## 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

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

## SALADS

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

250GR

1,890

1,190

(ENTRECOTE)

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)

100GR

490

(PRIME RIB) - MINIMUM 750GR/ ORDER

## 32. TOMAHAWK (BONE IN)

100GR

550

MINIMUM 1000GR/ ORDER

# WAGYU

WEIGHT

## 33. FILET MIGNON (MS 9+)

200GR

3,290

300GR

4,790

## 34. RIB EYE STEAK (MS 6)

250GR

2,390

(ENTRECOTE)

## 35. EL GAUCHO STEAK (MS 6) (BONE IN)

100GR

590

(PRIME RIB) - MINIMUM 750GR/ ORDER

## 36. TOMAHAWK (4/5) (BONE IN)

100GR

690

MINIMUM 1000GR/ ORDER

## 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. BASMATI 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 AND BASMATI RICE 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**

**FRESH MIXED BERRIES WITH VANILLA ICE CREAM**

**390**

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

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