

SOUPS

ARGENTINIAN BEEF SOUP	450
LOBSTER AND CRAB MEAT SOUP	590

STARTERS

BEEF EMPANADA	390
SERVED WITH MIXED GREEN SALAD AND CHIMICHURRI	
CHORIZO *CONTAINS PORK	490
HOMEMADE ARGENTINIAN SPICED SAUSAGE	
SERVED WITH MIXED GREEN SALAD	
SALCHICHA *CONTAINS PORK	490
HOMEMADE ARGENTINIAN SPICY SAUSAGE	
SERVED WITH MIXED GREEN SALAD	
PROVOLETA	690
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO	
PROVOLETA WITH CHORIZO *CONTAINS PORK	990
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO	
WITH HOMEMADE ARGENTINIAN SAUSAGE	
BEEF CARPACCIO WAGYU BEEF CARPACCIO	790 1,290
WITH ARUGULA, PARMESAN CHEESE, OLIVE OIL AND LEMON	
WHITE ASPARAGUS (IMPORTED) (SEASONAL)	790
STEAMED WHITE ASPARAGUS AND OLIVE OIL	
JUMBO GREEN ASPARAGUS (IMPORTED)	790
STEAMED GRILLED GREEN ASPARAGUS AND OLIVE OIL	
CHEESE PLATTER	1,190
CAMEMBERT, COMTE, GRANA PADANO,	
TRUFFLE GOUDA CHEESE AND WALNUTS	

SALADS

ARUGULA SALAD	450
ARUGULA WITH ONIONS, TOMATOES, PARMESAN CHEESE	
WITH BALSAMIC DRESSING	
ARUGULA & RIB EYE	990
ARUGULA WITH 120G GRILLED RIB EYE (ENTRECÔTE) SLICES, ONIONS,	
TOMATOES, MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING	
ARUGULA & FILET	1,190
ARUGULA WITH 100G GRILLED FILET SLICES, ONIONS, TOMATOES,	
MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
BURRATA AND CHERRY TOMATOES	690
BURRATA CHEESE, CHERRY TOMATOES 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, OLIVE OIL AND LEMON	
GREEK SALAD	790
TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES,	
FETA CHEESE WITH OLIVE OIL AND LEMON	
CAESAR SALAD	690
ROMAINE LETTUCE, CRISPY BACON BITS, PARMESAN CHEESE,	
HERB CROUTONS WITH EL GAUCHO CAESAR DRESSING	
CAESAR SALAD WITH SHRIMPS	890

LOBSTER

WILD CAUGHT, JUICY, MEDIUM-FIRM FLESH,
SWEET AND RICH IN FLAVOR.



JUMBO AUSTRALIAN LOBSTER PER 3.5 OZ 100G	600
MINIMUM ORDER 800G	

OYSTERS



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.

FINE DE CLAIRE OYSTER NO.2 FOR 3 FOR 6	590 1,180
GILLARDEAU OYSTER NO.2 FOR 3 FOR 6	990 1,980

ROYAL OSCIETRA CAVIAR (30G)

OUR CAVIAR IS PRIZED FOR ITS SUPERIOR QUALITY,
DARK GOLDEN BROWN COLOR, BOLD FLAVOR
AND NUTTY CREAMY TASTE.

CAVIAR AND CHAMPAGNE 30G	5,490
CAVIAR WITH TOASTS AND TWO GLASSES OF LAURENT PERRIER CHAMPAGNE	
CAVIAR 30G	3,500

EL GAUCHO'S CHEF SELECTION

HOKKAIDO SCALLOPS	990
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	1,190
PAN SEARED FOIE GRAS OVER MASHED POTATOES AND CARAMELIZED APPLES	
JAMÓN IBÉRICO 70G JOSELITO®	1,990
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.	



SCAN HERE TO VIEW
OUR MULTILINGUAL MENUS
(ENGLISH | TIẾNG VIỆT | العربية | РУССКИЙ |
中文 | 한국어 | 日本語 | DEUTSCH | FRANÇAIS
ESPAÑOL | ITALIANO | ČEŠTINA | SLOVENČINA)
📶 EL GAUCHO
PASSWORD: 19@elgaucho

Super
Tuesday

50% OFF
ALL GRILLED STEAKS
EVERY FIRST TUESDAY OF THE MONTH

*TERMS AND CONDITIONS APPLY

BEEF



OUR USDA PRIME STEAKS ARE FROM CERTIFIED ORGANIC COWS, 220 DAYS CORN-FED, NON HORMONE TREATED CATTLE (NHTC) AND PACKED BY GREATER OMAHA PACKING CO, INC.

OUR BLACK ANGUS BEEF IS SOURCED ACROSS THE SOUTHERN AUSTRALIAN PLAINS. CHOSEN FOR QUALITY AND CONSISTENCY. FULL BLOOD BLACK ANGUS CATTLE ARE GRASS FED AND GRAIN FINISHED FOR A UNIQUE FLAVOUR PROFILE.

OUR AUSTRALIAN WAGYU IS A PREMIUM JAPANESE BLACK BREED, CELEBRATED FOR ITS TENDERNESS, EXQUISITE MARBLING AND RICH FLAVOR, CERTIFIED BY THE JAPANESE MEAT GRADING ASSOCIATION (JMGA) AND RAISED ACCORDING TO THE METICULOUS STANDARDS TO YIELD SUPERIOR MEAT WITH UNIQUE, DISTINGUISHED TASTE.

OUR JAPANESE A5 MIYAZAKI WAGYU IS PRODUCED FROM JAPANESE BLACK CATTLE. RAISED EXCLUSIVELY IN THE MIYAZAKI PREFECTURE, IT IS CONSIDERED ONE OF THE FINEST BEEFS IN THE WORLD. TO ACHIEVE 'BEEF PERFECTION', CATTLE UNDERGO YEARS OF METICULOUS CARE, STRINGENT REGULATIONS, A SPECIALIZED DIET AND GENETIC MONITORING ALL OF WHICH WILL RESULT IN EXCEPTIONAL MEAT QUALITY AND EXTREME MARBLING.

FILET	WEIGHT		REGULAR PRICE	Super Tuesday
	OUNCES	GRAMS		
FILET	9 OZ	250G	1,195	2,390
	13 OZ	350G	1,695	3,390
	18 OZ	500G	2,390	4,780
FILET ROSSINI	7 OZ	200G	2,485	3,990
50% OFF ON WAGYU FILET (MS 9*)	11 OZ	300G	3,235	5,490
TOPPED WITH FOIE GRAS (990 THB) AND TRUFFLE SAUCE (BOTH INCLUDED)				
CHATEAUBRIAND	14 OZ	400G	2,890	5,290
50% OFF FILET CENTER CUT (GOOD FOR TWO)				
SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE				

FILET	WEIGHT		REGULAR PRICE	Super Tuesday
	OUNCES	GRAMS		
FILET	7 OZ	200G	795	1,590
	11 OZ	300G	1,190	2,380
	14 OZ	400G	1,590	3,180
CHATEAUBRIAND	14 OZ	400G	2,590	4,690
50% OFF FILET CENTER CUT (GOOD FOR TWO)				
SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE				

RIB EYE (ENTRECÔTE)	WEIGHT		REGULAR PRICE	Super Tuesday
	OUNCES	GRAMS		
RIB EYE (ENTRECÔTE)	9 OZ	250G	1,095	2,190
	13 OZ	350G	1,545	3,090
	18 OZ	500G	2,190	4,380
RIB EYE ROSSINI	9 OZ	250G	2,185	3,390
50% OFF ON WAGYU RIB EYE (MS 8/9)	13 OZ	350G	2,635	4,390
TOPPED WITH FOIE GRAS (990 THB) AND RED WINE SAUCE (BOTH INCLUDED)				
(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)				

NEW YORK STRIPLOIN	9 OZ	250G	845	1,690
	13 OZ	350G	1,195	2,390
	18 OZ	500G	1,690	3,380

WAGYU

ALL OUR JAPANESE AND AUSTRALIAN WAGYU CUTS ARE RECOMMENDED TO BE COOKED MEDIUM OR MORE TO ENSURE THE BEST FLAVOR!

FILET MIGNON	WEIGHT		REGULAR PRICE	Super Tuesday
	OUNCES	GRAMS		
FILET MIGNON	3.5 OZ	100G	1,245	2,490
	7 OZ	200G	2,490	4,980
RIB EYE (ENTRECÔTE)	7 OZ	200G	1,395	2,790
STRIPLOIN	7 OZ	200G	895	1,790

FILET MIGNON (MS 9*)	WEIGHT		REGULAR PRICE	Super Tuesday
	OUNCES	GRAMS		
FILET MIGNON (MS 9*)	7 OZ	200G	1,495	2,990
	11 OZ	300G	2,245	4,490
RIB EYE (MS 8/9) (ENTRECÔTE)	9 OZ	250G	1,195	2,390
	13 OZ	350G	1,645	3,290
	18 OZ	500G	2,390	4,780

TOMAHAWK (MS 6/7)	PER 3.5 OZ	100G	290	580
MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)				

EL GAUCHO
SPECIAL
SELECTION

FILET DUO

125G FILET USDA PRIME	995
100G FILET AUS BLACK ANGUS	1,990
125G FILET USDA PRIME	1,345
100G FILET WAGYU 9*	2,690

FILET TRIO

100G FILET AUS BLACK ANGUS	3,490
125G FILET USDA PRIME	
100G FILET WAGYU 9*	

FILET QUATTRO

100G FILET AUS BLACK ANGUS	5,990
125G FILET USDA PRIME	
100G FILET WAGYU 9*	
100G FILET MIYAZAKI A5	

MIX PLATTER

(GOOD FOR FOUR)	4,525
250G FILET USDA PRIME	6,990
250G RIB EYE USDA PRIME	
250G NEW YORK STRIPLOIN USDA PRIME	
300G LAMB CHOPS	

BONE-IN

T-BONE	1,395
14 OZ 400G	2,790

PORTERHOUSE

14 OZ 400G	1,595
	3,190

RIB EYE

PER 3.5 OZ 100G	395
MINIMUM ORDER 500G	790

TOMAHAWK (MS 6/7)

PER 3.5 OZ 100G	290
MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)	580

SIDE DISHES

FRENCH FRIES	190
TRUFFLE FRIES	290
WITH PARMESAN CHEESE AND TRUFFLE	
SWEET POTATO FRIES	230
POTATO GRATIN	290
BAKED POTATO	250
WITH SOUR CREAM AND BACON	
MASHED POTATOES	250
GARLIC MASHED POTATOES	250
TRUFFLE MASHED POTATOES	350
MACARONI AND CHEESE	290
TRUFFLE MACARONI AND CHEESE	350
SPINACH	390
CREAMED SAUTÉED WITH GARLIC	
SAUTÉED MUSHROOMS	390
JUMBO GREEN ASPARAGUS	790
STEAMED GRILLED (IMPORTED)	
SPRING VEGETABLES	290
STEAMED SAUTÉED	
BROCCOLI	290
STEAMED SAUTÉED WITH GARLIC	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
ARUGULA SALAD	450
CORN ON COB	290

SAUCES

CHIMICHURRI	150
PEPPER SAUCE	150
WILD MUSHROOM SAUCE	150
BBQ SAUCE SPICY	150
BÉARNAISE SAUCE	150
RED WINE SAUCE	150
BLUE CHEESE SAUCE	220
HORSERADISH SAUCE FRESH	220
TRUFFLE SAUCE	250

LAMB (AUSTRALIAN PREMIUM LAMB)

GRILLED LAMB CHOPS	1,390
(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)	

PORK

KUROBUTA PORK RIBS WITH BBQ SAUCE	890
SERVED WITH FRIES	

FISH

SALMON	990
SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES	

ADD ON: FOIE GRAS 990 TIGER PRAWNS 590 CAVIAR (30G) 3,500