SOUPS

ARGENTINIAN BEEF SOUP 350 Kč LOBSTER AND CRAB MEAT SOUP 490 Kč

STARTERS

BEEF EMPANADA

BEEF EMPANADA	290 Kc	
SERVED WITH MIXED GREEN SALAD AND CHIMICHURRI		
CHORIZO *CONTAINS PORK	350 Kč	
HOMEMADE ARGENTINIAN SPICED SAUSAGE		
SERVED WITH MIXED GREEN SALAD		
SALCHICHA *CONTAINS PORK	350 Kč	
HOMEMADE ARGENTINIAN SPICY SAUSAGE		
SERVED WITH MIXED GREEN SALAD		
PROVOLETA	390 Kč	
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO		
PROVOLETA WITH CHORIZO *CONTAINS PORK	590 Kč	
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO		
WITH HOMEMADE ARGENTINIAN SAUSAGE		
BEEF CARPACCIO	490 Kč	
WAGYU BEEF CARPACCIO	890 Kč	
WITH ARUGULA, PARMESAN CHEESE, OLIVE OIL AND LEMON		
WHITE ASPARAGUS (IMPORTED) (SEASONAL)	490 Kč	
STEAMED WHITE ASPARAGUS AND OLIVE OIL		

SALADS

JUMBO GREEN ASPARAGUS (IMPORTED)

STEAMED / GRILLED GREEN ASPARAGUS AND OLIVE OIL

ARUGULA SALAD ARUGULA WITH ONIONS, TOMATOES, PARMESAN CHEESE WITH BALSAMIC DRESSING 350 Kč
AP/FNIINIAN
WITH BALSAMIC DRESSING
ARUGULA & RIB EYE 690 Kč
ARUGULA WITH 120G GRILLED RIB EYE (ENTRECÔTE) SLICES, ONIONS,
TOMATOES, MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING
ARUGULA & FILET 790 Kč
ARUGULA WITH 100G GRILLED FILET SLICES, ONIONS, TOMATOES,
MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING
MIXED GREEN SALAD 350 Kč
SERVED WITH HOUSE DRESSING ON THE SIDE
BURRATA AND CHERRY TOMATOES HONIG TOMATEN 590 Kč
BURRATA CHEESE, CHERRY TOMATOES WITH BALSAMIC DRESSING
TOMATO AND ONION SALAD HONG Tome 490 Kč
TOMATOES, ONIONS WITH FETA CHEESE AND BALSAMIC DRESSING
BEETROOT SALAD 490 Kč
BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL AND
FETA CHEESE WITH BALSAMIC DRESSING
AVOCADO SALAD 590 Kč
AVOCADO, FETA CHEESE, ONIONS, CORN,
TOMATOES, OLIVE OIL AND LEMON
GREEK SALAD HONIG Tomes 590 Kč
TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES,
FETA CHEESE WITH OLIVE OIL AND LEMON
CAESAR SALAD *CONTAINS ANCHOVIES 550 Kč
ROMAINE LETTUCE, CRISPY BACON BITS, PARMESAN CHEESE,
HERB CROUTONS WITH EL GAUCHO CAESAR DRESSING
CAESAR SALAD WITH SHRIMPS *CONTAINS ANCHOVIES 690 Kč

GOLDEN QUEEN CAVIAR (30G)

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

CAVIAR AND CHAMPAGNE 30G 3,190 Kč

CAVIAR WITH TOASTS AND BOTTLE OF PHILIPONNAT, ROYAL RESERVE BRUT 0,375L

200 KX

490 Kč

CAVIAR AND CHAMPAGNE 30G 3,990 Kč

CAVIAR WITH TOASTS AND BOTTLE OF BILLECART-SALMON, BRUT ROSÉ 0,375L

CAVIAR 30G 2,000 Kč

EL GAUCHO'S CHEF SELECTION

RIB EYE "À LA MINUTE"

490 Kč

120G OF USDA PRIME RIB EYE (ENTRECÔTE), THINLY SLICED AND GRILLED. SERVED WITH FRIES AND BÉARNAISE SAUCE "NOT A TRADITIONAL STEAK BUT A LIGHTER, TENDER OPTION"

HOKKAIDO SCALLOPS 790 Kč

SERVED WITH MASHED POTATOES, LOBSTER CREAM SAUCE AND GREEN ONIONS

GARLIC CHILI TIGER PRAWNS (SPICY) 690 KČ IN GARLIC WHITE WINE AND CHILI BUTTER SAUCE

SERVED WITH TOASTS

FOIE GRAS 990 Kč

PAN SEARED FOIE GRAS OVER MASHED POTATOES AND CARAMELIZED APPLES

JAMÓN IBÉRICO 70G JOSELITO 1,490 Kč

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 | ภาษาไทย

ENGLISH | TIENG VIET | ภาษาเทย PYCCKИЙ | 中文 | 한국어 | 日本語 DEUTSCH | FRANÇAIS | ESPAÑOL ITALIANO | ČEŠTINA | SLOVENČINA

EL GAUCHO
PASSWORD: 19@elgaucho



EVERY FIRST TUESDAY OF THE MONTH

*TERMS AND CONDITIONS APPLY









URCED FROM PASTURE-RAISED CATTLE GRAZING ON THE RICH GRASSLANDS OF THE PAMPAS REGION IN ARGENTINA. BEING GRAZE ON THE NOURISHING GRASS, OUR BEEF IS FREE FROM ADDED HORMONES AND ANTIBIOTICS, ENSURING A NATURAL AI ICE FOR DISCERNING MEAT ENTHUSIASTS.

OUR JAPANESE AS 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.

TRALIAN WAGYU IS A PREMIUM JAPANESE BLACK BREED, CELEBRATED FOR ITSTENDERNESS, EXQUISITE MARBLING AND RICH FLAVOR, CERTIFIED APANESE MEAT GRADING ASSOCIATION (JMGA) AND RAISED ACCORDING TO THE METICULOUS STANDARDS TO YIELD SUPERIOR MEAT WITH UNIQUE

FILET	WEIGHT OUNCES / GRAMS 7 OZ / 200G 11 OZ / 300G 14 OZ / 400G 1,345 Kö	1,990 Kč	EL GAUCHO SPECIAL SELECTION	
CHATEAUBRIAND FILET CENTER CUT (GOOD FOR TW. SERVED WITH JUMBO GREEN ASPA		•	FILET DUO 100G FILET USDA PRIME	595 Kč
FILET ROSSINI USDA PRIME FILET TOPPED WITH FOIE GRAS AND TRU	7 OZ / 200G 1,145 K ö	2,290 Kč	100G FILET ARGENTINA	1,190 Kč
FILET ROSSINI WAGYU FILET (MS 8/9) TOPPED WITH FOIE GRAS AND TRU	7 OZ / 200G 1,595 K č	3,190 Kč	100G FILET USDA PRIME 100G FILET WAGYU 8/9	895 Kč 1,790 Kč
RIB EYE (ENTRECÔTE)	9 OZ / 250G 595 Kč 13 OZ / 350G 795 Kč 18 OZ / 500G 1,145 Kč	1,590 Kč	FILET TRIO 100G FILET ARGENTINA 100G FILET USDA PRIME 100G FILET WAGYU 8/9	1,145 Kč 2,290 Kč
RIB EYE ROSSINI WAGYU RIB EYE (MS 8/9) TOPPED WITH FOIE GRAS AND TRU (TO ENSURE THE BEST FLAVOR W	VE RECOMMEND MEDIUM OR		FILET QUATTRO 100G FILET ARGENTINA 100G FILET USDA PRIME	2,245 Kč 4,490 Kč
NEW YORK STRIPLOIN	9 OZ / 250G 545 K č 13 OZ / 350G 745 K č 18 OZ / 500G 1,045 K č	1,490 Kč	100G FILET WAGYU 8/9 100G FILET MIYAZAKI A5	
FILET ARGEN	ARGENTINA 7 OZ / 200G 545 Kč 11 OZ / 300G 795 Kč 14 OZ / 400G 1,045 Kč	1,590 Kč	MIX PLATTER (GOOD FOR FOUR) 200G FILET USDA PRIME 250G RIB EYE USDA PRIME	2,990 Kč 4 ,790 Kč
CHATEAUBRIAND FILET CENTER CUT (GOOD FOR TW SERVED WITH JUMBO GREEN ASPA			250G NEW YORK STRIPLOIN 300G LAMB CHOPS	I USDA PRIME
RIB EYE (ENTRECÔTE)	9 OZ / 250G 545 K č 13 OZ / 350G 795 K č 18 OZ / 500G 1,045 K č	1,590 Kč	BONE-IN) USDA (PRIME)

WAGYU

TOMAHAWK (MS 8/9)

ADD ON:

MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR)

FOIE GRAS 890 Kč

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

PER 3.5 OZ / 100G 245 Kč

FILET MIGNON	MIYAZAKI A5 3.5 OZ / 100G 1,095 KČ 7 OZ / 200G 2,145 KČ	2,190 Kč 4,290 Kč
RIB EYE (ENTRECÔTE)	7 OZ / 200G 1,245 Kč	2,490 Kč
STRIPLOIN	7 OZ / 200G 745 Kč	1,490 Kč
FILET MIGNON (MS 8/9)	AUSTRALIAN WAGYU 7 OZ / 200G 1,145 KČ 11 OZ / 300G 1,695 KČ	2,290 Kč 3,390 Kč
RIB EYE (MS 8/9) (ENTRECÔTE)	9 OZ / 250G 1,095 Kč 13 OZ / 350G 1,495 Kč	2,190 Kč 2,990 Kč
STRIPLOIN (MS 8/9)	9 OZ / 250G 745 Kč	1.490 Kč

PER 3.5 OZ / 100G 13 OZ / 350G **1,045 Kč 2,090 Kč** MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR) 490 Kč

TIGER PRAWNS 490 Kč

RIB EYE

T-BONE

PER 3.5 OZ / 100G

PFR 3.5 OZ / 100G

MINIMUM ORDER 500G

PORTERHOUSE

PER 3.5 OZ / 100G

MINIMUM ORDER 800G (GOOD FOR TWO)

TOMAHAWK (MS 8/9)

MINIMUM ORDER 500G

CAVIAR (30G) 2,000 Kč

FRENCH FRIES	150 Kč
TRUFFLE FRIES	200 Kč
WITH PARMESAN CHEESE AND TRUF	FLE
SWEET POTATO FRIES	200 Kč
POTATO GRATIN	250 Kč
BAKED POTATO	200 Kč
WITH SOUR CREAM AND BACON	
MASHED POTATOES	190 Kč
GARLIC MASHED	190 Kč
POTATOES	
TRUFFLE MASHED	250 Kč
POTATOES	
MACARONI AND CHEESE	225 Kč
TRUFFLE MACARONI	250 Kč
AND CHEESE	
SPINACH	250 Kč
CREAMED / SAUTÉED WITH GARLIC	
SAUTÉED MUSHROOMS	225 Kč
JUMBO GREEN ASPARAGUS	490 Kč
STEAMED / GRILLED (IMPORTED)	
SPRING VEGETABLES	200 Kč
STEAMED SAUTÉED	
BROCCOLI	200 Kč
STEAMED / SAUTÉED WITH GARLIC	
MIXED GREEN SALAD	350 Kč
SERVED WITH HOUSE DRESSING ON	THE SIDE
ARUGULA SALAD	350 Kč
CORN ON COB	190 Kč

SAUCES

CHIMICHURRI	100 Kč
PEPPER SAUCE	100 Kč
WILD MUSHROOM SAUCE	100 Kč
BBQ SAUCE / SPICY	100 Kč
RED WINE SAUCE	150 Kč
BÉARNAISE SAUCE	150 Kč
TRUFFLE SAUCE	190 Kč

LAMB (AUSTRALIAN PREMIUM LAMB)

GRILLED LAMB CHOPS 1.190 Kč

(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

PORK

195 Kč

390 Kč

195 Kč

390 Kč

295 Kč

590 Kč

AUSTRALIAN WAGYU

245 Kč 490 Kč SMOKED PORK RIBS 790 Kč WITH BBQ SAUCE SERVED WITH FRIES

FISH

SALMON 790 Kč SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS,
PLEASE INFORM OUR STAFF
ALL PRICES ARE QUOTED IN CZK INCLUSIVE VAT,
10% SERVICE CHARGE WILL BE ADDED
TO 8 PERSONS OR MORE.

JUNE 2025