500/0 OFF ALL GRILLED STEAKS EVERY FIRST TUESDAY OF THE MONTH







NGUS BEEF IS SOURCED ACROSS THE SOUTHERN AUSTRALIAN PLAINS. QUALITY AND CONSISTENCY, FULL BLOOD BLACK ANGUS CATTLE ARE GRASS FED INISHED FOR A UNIQUE FLAVOUR PROFILE.

	WEIGHT		Super Tuesday	REGULAR PRICE
	OUNCES	GRAMS	1000	
FILET	9 OZ	250G	845.000	1.690.000
	13 OZ	350G	1.145.000	2.290.000
	18 OZ	500G	1.690.000	3.380.000
FILET ROSSINI	7 OZ	200G	1.795.000	2.890.000
50% OFF ON WAGYU FILET (MS 9+)	11 OZ	300G	2.345.000	3.690.000
TOPPED WITH FOIE GRAS (650.000	VND)			
AND TRUFFLE SAUCE (BOTH INCLU	JDED)			
CHATEAUBRIAND	14 OZ	400G	2.090.000	3.790.000

SUSDA

50% OFF FILET CENTER CUT (GOOD FOR TWO) SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE

BLACK ANGUS

FILET 545.000 1.090.000 7 OZ | 200G 11 OZ | 300G 795.000 1.590.000 14 OZ | 400G 1.090.000 2.180.000

CHATEAUBRIAND 14 OZ | 400G 1.850.000 3.290.000 50% OFF FILET CENTER CUT (GOOD FOR TWO) SERVED WITH IUMBO GREEN ASPARAGUS AND RED WINE SAUCE

(PRIME) RIB EYE (ENTRECÔTE) 9 OZ | 250G 795.000 1.590.000 1.095.000 2,190,000 350G 18 OZ | 500G 1.590.000 3,180,000

9 OZ | 250G **1.645.000 2.480.000 RIB EYE ROSSINI** 50% OFF ON WAGYU RIB EYE (MS 8/9) 13 OZ | 350G 1.995.000 3.180.000 TOPPED WITH FOIE GRAS (650,000 VND) AND RED WINE SAUCE (BOTH INCLUDED)

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

9 OZ | 250G **NEW YORK STRIPLOIN** 645.000 1.290.000 895.000 1,790,000 13 OZ | 350G 18 OZ | 500G 1.290.000 2.580.000

WAGYU

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

JAPANESE WAGYU 995.000 1.990.000 **FILET MIGNON** 3.5 OZ | 100G 7 OZ | 200G 1.990.000 3.980.000 RIB EYE (ENTRECÔTE) 7 OZ | 200G **1.045.000 2.090.000**

STRIPLOIN 7 OZ | 200G 745.000 1.490.000

AUSTRALIAN WAGYU 7 OZ | 200G **1.145.000** 2.290.000 FILET MIGNON (MS 9+) 11 OZ | 300G 1.695.000 3,390,000 **RIB EYE** (MS 8/9) 9 OZ | 250G 895.000 1.790.000 13 OZ | 350G 1.245.000 (ENTRECÔTE) 18 OZ | 500G **1.790.000** 3.580.000

TOMAHAWK (MS 6/7) PER 3.5 OZ | 100G 225.000 450,000 MINIMUM ORDER 1.500G (GOOD FOR THREE-FOUR)

FOIE GRAS **650.000**

ADD ON:

SPECIAL SELECTION **FILET DUO**

EL GAUCHO

695.000 125G FILET USDA PRIME 1,390,000 100G FILET AUS BLACK ANGUS

995.000 125G FILET USDA PRIME 1.990.000 100G FILET WAGYU 9+

FILET TRIO 1.265.000 100G FILET AUS BLACK ANGUS 2.490.000 125G FILET USDA PRIME 100G FILET WAGYU 9*

FILET QUATTRO 2.265.000 100G FILET AUS BLACK ANGUS 4.490.000 125G FILET USDA PRIME 100G FILET WAGYU 9+ 100G FILET MIYAZAKI A5

MIX PLATTER 3.375.000 5,590,000 (GOOD FOR FOUR) 250G FILET USDA PRIME

250G RIB EYE USDA PRIME 250G NEW YORK STRIPLOIN USDA PRIME 300G LAMB CHOPS

BONE-IN

(GOOD FOR TWO)

(GOOD FOR THREE-FOUR)

995,000 T-BONE 14 OZ | 400G 1.990.000

PORTERHOUSE 295.000 PER 3.5 OZ | 100G 590,000 MINIMUM ORDER 800G

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TOMAHAWK (MS 6/7) 225.000 450,000 PER 3.5 OZ | 100G MINIMUM ORDER 1.500G

CAVIAR (30G) 2.500.000

SALMON 690.000 SERVED WITH SAUTÉED SPRING **VEGETABLES AND MASHED POTATOES**

SIDE DISHES

FRENCH FRIES 150.000 TRUFFLE FRIES 220.000 WITH PARMESAN CHEESE AND TRUFFLE **SWEET POTATO FRIES** 190.000 190.000 POTATO GRATIN 190.000 **BAKED POTATO** WITH SOUR CREAM AND BACON MASHED POTATOES 190.000 **GARLIC MASHED POTATOES** 190 000 TRUFFLE MASHED POTATOES 250.000 MACARONI AND CHEESE 190.000 TRUFFLE MACARONI 250.000 AND CHEESE CREAMED SPINACH 290,000 SAUTÉED SPINACH 290.000 SAUTÉED MUSHROOMS 290.000 JUMBO GREEN ASPARAGUS 590.000 STEAMED | GRILLED (IMPORTED) **SPRING VEGETABLES** 190.000 STEAMED I SAUTÉED **BROCCOLI** 190.000 STEAMED | SAUTÉED WITH GARLIC MIXED GREEN SALAD 350.000 SERVED WITH HOUSE DRESSING ON THE SIDE ARUGULA SALAD 350.000 **CORN ON COB** 150.000

SAUCES

CHIMICHURRI 90.000 PEPPER SAUCE 90.000 WILD MUSHROOM SAUCE 90.000 BBQ SAUCE | SPICY 90.000 **BÉARNAISE SAUCE** 110.000 RED WINE SAUCE 110.000 **BLUE CHEESE SAUCE** 150.000 HORSERADISH SAUCE | FRESH 150.000 TRUFFLE SAUCE 190.000

LAMB (AUSTRALIAN PREMIUM LAMB)

GRILLED LAMB CHOPS 1.090.000

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

PORK

IBÉRICO SMOKED 690.000 **PORK RIBS WITH BBQ SAUCE** SERVED WITH FRIES

FISH

TIGER PRAWNS 390.000

SOUPS

ARGENTINIAN BEEF SOUP 350.000 LOBSTER AND CRAB MEAT SOUP 450.000

STARTERS

BEEF EMPANADA 350,000

SERVED WITH MIXED GREEN SALAD AND CHIMICHURRI

350.000 **CHORIZO** *CONTAINS PORK

HOMEMADE ARGENTINIAN SPICED SAUSAGE

SERVED WITH MIXED GREEN SALAD

320.000 SALCHICHA *CONTAINS PORK

HOMEMADE ARGENTINIAN SPICY SAUSAGE

SERVED WITH MIXED GREEN SALAD

PROVOLETA 490.000

GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO

PROVOLETA WITH CHORIZO *CONTAINS PORK 750.000

GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO

WITH HOMEMADE ARGENTINIAN SAUSAGE

BEEF CARPACCIO 590.000

WAGYU BEEF CARPACCIO 890.000

WITH ARUGULA, PARMESAN CHEESE, OLIVE OIL AND LEMON

WHITE ASPARAGUS (IMPORTED) (SEASONAL) 590,000

STEAMED WHITE ASPARAGUS AND OLIVE OIL

IUMBO GREEN ASPARAGUS (IMPORTED) (SEASONAL) 590,000

STEAMED | GRILLED GREEN ASPARAGUS AND OLIVE OIL

CHEESE PLATTER 890.000

CAMEMBERT, COMTE, GRANA PADANO, TRUFFLE GOUDA CHEESE AND WALNUTS

SALADS

ARUGULA SALAD 350.000

ARUGULA WITH ONIONS, TOMATOES,

PARMESAN CHEESE WITH BALSAMIC DRESSING

ARUGULA & RIB EYE

ARUGULA WITH 120G GRILLED RIB EYE (ENTRECÔTE) SLICES, ONIONS,

TOMATOES, MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING

ARUGULA & FILET 890.000

ARUGULA WITH 100G GRILLED FILET SLICES, ONIONS, TOMATOES,

MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING

MIXED GREEN SALAD 350.000

SERVED WITH HOUSE DRESSING ON THE SIDE

BURRATA AND CHERRY TOMATOES 550.000

BURRATA CHEESE, CHERRY TOMATOES WITH BALSAMIC DRESSING

BEETROOT SALAD 550.000

BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL

AND FETA CHEESE WITH BALSAMIC DRESSING

GREEK SALAD 550.000

TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES,

FETA CHEESE WITH OLIVE OIL AND LEMON

CAESAR SALAD 550.000

ROMAINE LETTUCE, CRISPY BACON BITS, PARMESAN CHEESE,

HERB CROUTONS WITH EL GAUCHO CAESAR DRESSING

CAESAR SALAD WITH SHRIMPS 750.000

OYSTERS



TASTE THE OCEAN'S ESSENCE WITH GILLARDEAU 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.

GILLARDEAU OYSTER NO.2

790.000 | 1.490.000

FOR 3 | FOR 6

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

4.290.000

CAVIAR WITH TOASTS AND A BOTTLE OF

CHAMPAGNE DELAMOTTE BY SALON, HALF BOTTLE 375ML

CAVIAR 30G

2.500.000

EL GAUCHO'S CHEF SELECTION

RIB EYE "À LA MINUTE"

590.000

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

790.000

SERVED WITH MASHED POTATOES, LOBSTER CREAM SAUCE AND GREEN ONIONS

GARLIC CHILI TIGER PRAWNS (SPICY)



690.000

IN GARLIC WHITE WINE AND CHILI BUTTER SAUCE SERVED WITH TOASTS

FOIE GRAS 790.000

PAN SEARED FOIE GRAS OVER MASHED POTATOES

AND CARAMELIZED APPLES

JAMÓN IBÉRICO 70G JOSELITO

1.490.000

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 I VIETNAMESE I THAI I RUSSIAN I CHINESE | KOREAN | JAPANESE | GERMAN FRENCH | SPANISH | ITALIAN | CZECH | SLOVAK) EL GAUCHO PASSWORD: 19@elgaucho