

## SOUPS

1. GREEN ASPARAGUS SOUP 350
2. ARGENTINIAN BEEF FILET SOUP 350
3. LOBSTER AND CRAB MEAT SOUP 350

## STARTERS

4. BEEF EMPANADA 280  
*Served with mixed green salad*
5. CHORIZO BEEF/ PORK 320  
*Homemade argentinian spiced sausage served with mixed green salad*
6. SALCHICHA 320  
*Homemade argentinian spicy sausage served with mixed green salad*
7. PROVOLETA/ PROVOLETA WITH CHORIZO (BEEF/ PORK) 480/760  
*Grilled provolone cheese, tomato with a hint of oregano*
8. SMOKED SALMON 490  
*Served with onions, capers and lemon*
9. SALMON TARTAR 590  
*Served with mixed green salad and toasts*
10. CHICKEN LIVER WITH ONIONS 490  
*Pan sautéed chicken liver with onions, served with greens*
11. CHEESE PLATTER 890  
*Brie, camembert, gruyere, parmesan, goat cheese with grapes and walnuts*
12. SERRANO HAM 590
13. BEEF LEMONE 690  
*Warm thin slices of USDA New York Striploin with lemon and olive oil*
14. BEEF CARPACCIO 490  
*With parmesan cheese, lemon and olive oil*
15. FOIE GRAS 890  
*Pan seared foie gras over mashed potatoes and caramelized apples*
16. HAND-CUT BEEF STEAK TARTAR 690  
*Fresh minced meat served with mixed green salad and toasts*

## ASPARAGUS (IMPORTED)

17. ASPARAGUS WITH PARMESAN AND OLIVE OIL 590  
*White and green raw asparagus with parmesan cheese and olive oil*
18. WHITE ASPARAGUS 590
19. STEAMED/ GRILLED GREEN ASPARAGUS 490

## SALADS

20. ARUGULA SALAD 420  
*Arugula with onions, tomatoes, parmesan cheese and balsamic dressing on the side*
21. ARUGULA SALAD WITH RIB EYE/FILET 890/990  
*Arugula with onions, tomatoes, parmesan cheese and balsamic dressing on the side*
22. WARM GOAT CHEESE ON TOASTED BREAD 450  
*Served with mixed green salad and house dressing*
23. GREEK SALAD 550  
*Tomatoes, cucumbers, onions, capsicum, olives and feta cheese*
24. SPRING SALAD 450  
*Finely chopped tomatoes, capsicum, onions, celery, cucumbers, radish, kohlrabi, carrots, sesame seeds, fresh herbs with lemon and olive oil*
25. BURRATA AND CHERRY TOMATO 490  
*Burrata cheese, cherry tomatoes with balsamic dressing*
26. FRESH BUFFALO MOZZARELLA WITH TOMATOES 550
27. BEETROOT SALAD 490  
*Beetroot, arugula, walnuts, feta cheese with balsamic dressing*
28. AVOCADO SALAD 590  
*Avocado, feta cheese, onions, corn, tomatoes, olive oil and lemon*
29. CAESAR SALAD/ CAESAR SALAD WITH CHICKEN 490/ 590  
*Romaine lettuce, herb croutons, parmesan cheese and el gaucho caesar dressing*

## EL GAUCHO BURGER

(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)

30. HOMEMADE BURGER WITH FOIE GRAS 1,090  
*A blend of our four cuts of beef with lettuce, tomato, onion and foie gras served with fries and mixed green salad*
31. HOMEMADE BURGER/ DOUBLE PATTY 690/1,090  
*A blend of our four cuts of beef served with fries and mixed green salad*
32. HOMEMADE CHEESE AND BACON BURGER/ DOUBLE PATTY 750/1,150  
*A blend of our four cuts of beef with cheese, bacon served with fries and mixed green salad*
33. STEAK SANDWICH/ DOUBLE BEEF 690/990  
*Grilled rib eye, mayonnaise, mustard, arugula, onions, tomatoes on house bread served with mixed green salad and fries*

## PASTAS

34. SPAGHETTI POMODORO 550  
*With parmesan cheese and tomato sauce*
35. SPAGHETTI AGLIO OLIO 550  
*With parmesan cheese, garlic, chillies, olive oil and parsley*
36. SPAGHETTI BOLOGNESE 590  
*A blend of our four cuts of beef with tomato sauce and parmesan cheese*
37. FETTUCCINE/ SPAGHETTI AL TARTUFO NERO 690  
*With mushroom and creamy truffle sauce*

## BEEF



WEIGHT  
OUNCES | GRAMS



- |                        |              |       |       |       |
|------------------------|--------------|-------|-------|-------|
| 38. FILET STEAK        | 9 oz   250g  | 2,490 | 2,390 | 1,590 |
|                        | 13 oz   350g | 3,490 | 3,290 | 2,190 |
|                        | 18 oz   500g | 4,890 | 4,790 | 3,090 |
| 39. RIB EYE            | 9 oz   250g  | 2,190 | 1,890 |       |
| (Entrecote)            | 13 oz   350g | 2,990 | 2,590 |       |
|                        | 18 oz   500g | 4,290 | 3,690 |       |
| 40. NEW YORK STRIPLOIN | 14 oz   400g |       | 2,290 |       |

## BONE-IN

- |                     |               |  |       |  |
|---------------------|---------------|--|-------|--|
| 41. PORTERHOUSE     | 25 oz   700g  |  | 3,990 |  |
| 42. T-BONE          | 14 oz   400g  |  | 1,990 |  |
|                     |               |  |       | <i>Bone-in Striploin</i>               |
| 43. EL GAUCHO STEAK | 3.5 oz   100g |  | 390   |  |
|                     |               |  |       | <i>Prime rib - minimum 750g/ order</i> |

## EL GAUCHO SPECIAL SELECTION

- |                                |  |       |       |   |
|--------------------------------|--|-------|-------|---|
| 44. FILET PLATTER (GOOD FOR 2) |  |       | 4,990 |   |
|                                |  |       |       | <i>100g Wagyu filet 9+, 125g Platinum filet, 125g USDA Prime filet and 125g AUS Black Angus filet</i>   |
| 45. CHATEAUBRIAND (GOOD FOR 2) |  | 5,190 | 4,890 | 3,390   |
|                                |  |       |       | <i>400g center cut Platinum filet/ USDA Prime filet/ Black Angus filet served with mashed potatoes, grilled imported green asparagus and red wine sauce on the side</i> |

## WAGYU

- |                          |                |  |  |       |
|--------------------------|----------------|--|--|-------|
| 46. FILET MIGNON (MS 9+) | 7 oz   200g    |  |  | 3,290 |
|                          | 11 oz   300g   |  |  | 4,790 |
| 47. TOMAHAWK (MS 4/5)    | 53 oz   1.500g |  |  | 7,350 |

ADD ON: FOIE GRAS 690

## SIDE DISHES

- |  |  |
|--|--|
| 48. FRENCH FRIES 140                                   | 58. STEAMED/ GRILLED IMPORTED GREEN ASPARAGUS 490      |
| 49. SWEET POTATO FRIES 190                             | 59. STEAMED/ SAUTÉED SPRING VEGETABLES 180             |
| 50. POTATO GRATIN 180                                  | 60. STEAMED BROCCOLI/ SAUTÉED BROCCOLI WITH GARLIC 180 |
| 51. BAKED POTATO WITH SOUR CREAM, BACON AND BUTTER 180 | 61. MIXED GREEN SALAD 220                              |
| 52. GARLIC/ MASHED POTATOES 180                        | 62. ARUGULA SALAD 220                                  |
| 53. TRUFFLE MASHED POTATOES 290                        | 63. SAUTÉED ONIONS 140                                 |
| 54. GRILLED VEGETABLES SKEWER 180                      | 64. CORN ON COB 140                                    |
| 55. MACARONI AND CHEESE 180                            | 65. STEAMED RICE 110                                   |
| 56. CREAM/ SAUTÉED SPINACH 220                         |  |
| 57. SAUTÉED MUSHROOMS 220                              |  |

## SAUCES

- |                             |                                  |
|-----------------------------|----------------------------------|
| 66. CHIMICHURRI 110         | 70. BBQ SAUCE/ SPICY 110         |
| 67. PEPPER SAUCE 110        | 71. BEARNAISE SAUCE 110          |
| 68. WILD MUSHROOM SAUCE 110 | 72. HORSERADISH SAUCE/ FRESH 180 |
| 69. BLUE CHEESE SAUCE 180   | 73. RED WINE SAUCE 120           |

## LAMB



- |  |   |
|--|---|
| 74. GRILLED LAMB CHOPS/ WITH YOGHURT SAUCE | 1,290/ 1,390                                      |
|  | <i>(Please note we only serve medium or more)</i> |

## PORK



- |   |                          |
|---|--------------------------|
| 75. BBQ SMOKED PORK RIBS WITH BBQ SAUCE | 890                      |
|   | <i>Served with fries</i> |

## CHICKEN



- |  |   |
|--|---|
| 76. GRILLED SPRING CHICKEN                         | 690   |
|  | <i>Served with grilled vegetables skewer</i>              |
| 77. PAN-SAUTÉED CHICKEN BREAST WITH MUSHROOM SAUCE | 790   |
|  | <i>Served with sautéed vegetables and mashed potatoes</i> |

## FISH



- |  |   |
|--|---|
| 78. GRILLED TASMANIAN SALMON                           | 890   |
|  | <i>Served with sautéed vegetables and mashed potatoes</i> |
| 79. SLOW OVEN BAKED SNOW FISH WITH LEMON AND OLIVE OIL | 1,190   |
|  | <i>Served with sautéed vegetables and mashed potatoes</i> |

DECEMBER 2019

All wines can be purchased for take away at 30% off (no service charge added)  
All prices are subject to 10% service charge and 7% VAT



# DRINK LIST



## COCKTAILS

1	"PIÑA COLADA"	320
<i>Flor De Caña 4 &amp; 7 Años, Malibu, Pineapple Juice, Coconut Milk and Coconut Syrup</i>		
2	"SEX ON THE BEACH"	320
<i>Vodka, Orange Juice, Peach Liqueur and Cranberry Juice</i>		
3	"RUM AND GINGER"	320
<i>Flor De Caña 7 Años, Amaretto, Fresh Ginger, Lime Juice and Ginger Ale</i>		
4	"LONG ISLAND ICED TEA"	320
<i>Vodka, Rum, Tequila, Gin, Cointreau, Lemon Juice and Coke</i>		
5	"SINGAPORE SLING"	320
<i>Bombay Sapphire, Cointreau, Cherry Brandy, Pineapple Juice, Lime Juice and Grenadine Syrup</i>		
6	"CUBA LIBRE"	320
<i>Flor De Caña 4 Años, Lime and Coke</i>		
7	"BLOODY MARY"	320
<i>Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Horseradish Sauce, Tabasco, Pepper, Salt and Celery</i>		
8	"MAI TAI"	320
<i>Flor De Caña 4 &amp; 7 Años, Pineapple Juice, Orange Juice, Lime Juice, Cointreau, Amaretto and Grenadine Syrup</i>		
9	"CAIPIRINHA"	350
<i>Abelha Organic Cachaca, Lime and Sugar</i>		
10	"NEGRONI"	350
<i>Bombay Sapphire, Martini Rosso and Campari</i>		
11	"APEROL SPRITZ"	350
<i>Prosecco, Aperol and Soda</i>		
12	"WHISKEY SOUR"	400
<i>Maker's Mark, Lemon Juice, Sugar Syrup, Splashed Egg White, Angostura Bitters and Soda</i>		
13	"OLD FASHIONED"	450
<i>Woodford Reserve, Maraschino Cherry, Sugar and Angostura Bitters</i>		
14	"MANHATTAN"	400
<i>Bulleit Rye, Martini Rosso and Angostura Bitters</i>		
15	"SANGRIA"	400
<i>Malbec, Pineapple Juice, Orange Juice, Fresh Fruits and Strawberry Syrup</i>		

## MOJITO

16	"BUENOS MOJITO"	350
<i>Flor De Caña 7 Años, Sugar, Lime, Mint and Soda</i>		
17	"MOJITO FIRST CLASS"	350
<i>With Sparkling Wine</i>		
18	"PASSION FRUIT MOJITO"	350
<i>Flor De Caña 7 Años, Sugar, Lime, Mint, Passion Fruit Juice and Soda</i>		
19	"RASPBERRY MOJITO"	350
<i>Flor De Caña 7 Años, Sugar, Lime, Mint, Raspberry and Soda</i>		

## MARTINI COCKTAILS

20	"MARGARITA"	350
<i>Tequila, Lime Juice, Cointreau and Sugar Syrup</i>		
21	"ESPRESSO MARTINI"	320
<i>Italian Espresso, Vodka and Kahlúa</i>		
22	"COSMOPOLITAN"	320
<i>Vodka, Cointreau, Cranberry Juice and Lime Juice</i>		
23	"PREMIUM MARTINI DRY/ DIRTY"	320
<i>Bombay Sapphire/ Grey Goose with Dry Martini and Olive</i>		
24	"PASSION FRUIT MARTINI"	320
<i>Vodka, Passion Fruit Juice, Lime Juice and Passion Fruit Syrup</i>		
25	"PINEAPPLE BASIL MARTINI"	320
<i>Vodka, Pineapple, Italian Basil, Lemon and Sugar Syrup</i>		
26	"LYCHEE MARTINI"	320
<i>Vodka, Lychee Liqueur and Lime</i>		

## SHOOTERS

27	"B52"	250
<i>Kahlúa, Baileys and Grand Marnier</i>		
28	"EL CAMEL"	250
<i>Vodka and Caramel Syrup</i>		

## VIRGIN COCKTAILS

29	"MANGO MINT COOLER"	250
<i>Lime, Mint, Fresh Mango, Mango Syrup and Sprite</i>		
30	"SINGLE MOJITO"	250
<i>Mint, Lime, Sugar, Sprite and Soda</i>		
31	"VIRGIN SANGRIA"	250
<i>Orange, Pineapple, Strawberry, Raspberry and Soda Water</i>		

## FRESH JUICES AND MIXED JUICES

32	MANGO	200
33	ORANGE	200
34	LIME	120
35	PINEAPPLE	200
36	STRAWBERRY	200
37	WATERMELON	200
38	FRESH COCONUT	200
39	CARROT, APPLE AND ORANGE	250
40	POMEGRANATE, WATERMELON AND LIME	250

## SMOOTHIES

41	STRAWBERRY, BANANA, YOGHURT AND HONEY	250
42	PASSION FRUIT JUICE, FRESH MANGO, ORANGE JUICE, YOGHURT AND HONEY	250
43	FRESH MANGO, ORANGE JUICE, MINT, YOGHURT AND HONEY	250

## SOFT DRINKS

44	COKE/ DIET/ ZERO	100
45	FANTA	100
46	SPRITE	100
47	SODA WATER	100
48	SODA LIME	150
49	GINGER ALE	120
50	TONIC WATER	100
51	LIPTON ICE TEA	100
52	RED BULL EUROPE	200
53	S. PELLEGRINO 500ML/750 ML	150/190
54	AQUA PANNA 500ML/750 ML	120/150

## HOT DRINKS

\* Please note all our coffees are also available as Decaf

55	ESPRESSO	110
56	DOUBLE ESPRESSO	210
57	AMERICANO	110
58	ESPRESSO MACCHIATO	150
59	CAPPUCCINO	150
60	LATTE	150
61	IRISH COFFEE	350

\* Coffee with Irish Whisky or Fernet Branca with cream and sugar

62	TEA	150
<b>GRYPHON® TEA COMPANY</b>		
• EARL GREY		
• BRITISH BREAKFAST		
• SENCHA		
• JASMINE		
• HERBAL CHAMOMILE		
• LEMON GINGER		
63	FRESH MINT TEA	150

## BEER (Please ask your waiter for Draught beer availability)

64	SINGHA DRAUGHT	150
65	ASAHI DRAUGHT	190
66	HEINEKEN DRAUGHT	190
67	KIRIN BEER	170
68	SAN MIGUEL LIGHT	150
69	HOEGAARDEN	250
70	HOEGAARDEN ROSÉE	250
71	CORONA	250
72	PERONI	250
73	TIGER	150

## CRAFT BEER

74	MENABREA	250
75	BIONDA	250
76	AMBRATA	250
77	ROSSA	250

## WHISKY

78	JOHNNIE WALKER RED LABEL	180
79	JOHNNIE WALKER BLACK LABEL	290
80	JOHNNIE WALKER BLUE LABEL	890
81	MACALLAN 12 YEARS	460
82	MACALLAN 15 YEARS	890
83	MACALLAN 18 YEARS	1,600
84	CHIVAS REGAL	330
85	WOODFORD RESERVE	400
86	MAKER'S MARK	290
87	BULLEIT RYE	380
88	JACK DANIEL'S	220
89	JAMESON	250

## VODKA

90	RUSSIAN STANDARD	180
91	GREY GOOSE	240
92	BELVEDERE	290

## RUM

93	FLOR DE CAÑA 4 AÑOS	200
94	FLOR DE CAÑA 7 AÑOS	250
95	CAPTAIN MORGAN	200

## GIN

96	BOMBAY SAPPHIRE	220
97	SIDERIT CVM	320
98	HENDRICK'S	390

## TEQUILA

99	JOSE CUERVO	230
100	PATRÓN SILVER	420

## COGNAC

101	HENNESSY V.S.O.P	450
102	MARTELL V.S.O.P MEDAILLON	480
103	REMY MARTIN X.O	950

## GRAPPA

104	BARRIQUE BIANCA	280
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## ARMAGNAC

105	ARMAGNAC	280
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## CALVADOS

106	CALVADOS	280
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## APERITIFS

107	CAMPARI	220
108	RICARD	220
109	MARTINI BIANCO	220
110	MARTINI ROSSO	220
111	MARTINI DRY	220

## DIGESTIF

112	JÄGERMEISTER	220
113	SAMBUCA	220
114	LIMONCELLO	220
115	AMARETTO	220
116	PORT WINE	280
117	FERNET BRANCA	350

## LIQUORS

118	MALIBU	220
119	KAHLÚA	220
120	BAILEYS	220
121	COINTREAU	240
122	GRAND MARNIER	280

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