

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
Bone-in Striploin
43. EL GAUCHO STEAK 3.5 oz | 100g 390
Prime rib - minimum 750g/ order

EL GAUCHO SPECIAL SELECTION

44. FILET PLATTER (GOOD FOR 2) 4,990
100g Wagyu filet 9+, 125g Platinum filet, 125g USDA Prime filet and 125g AUS Black Angus filet
45. CHATEAUBRIAND (GOOD FOR 2) 5,190 4,890 3,390
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

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

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| 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
(Please note we only serve medium or more)

PORK



75. BBQ SMOKED PORK RIBS WITH BBQ SAUCE 890
Served with fries

CHICKEN



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

FISH



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

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 & 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 & 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
GRYPHON® TEA COMPANY		
• 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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