

SOUPS

- | | |
|--------------------------------|-----|
| 1. GREEN ASPARAGUS SOUP | 128 |
| 2. ARGENTINIAN BEEF FILET SOUP | 128 |
| 3. LOBSTER AND CRAB MEAT SOUP | 128 |

STARTERS

- | | |
|--|---------|
| 4. MUSHROOM EMPANADA | 88 |
| 5. BEEF EMPANADA | 88 |
| <i>Served with mixed green salad</i> | |
| 6. CHORIZO BEEF | 98 |
| <i>Homemade argentinian spiced sausage served with mixed green salad</i> | |
| 7. SALCHICHA | 98 |
| <i>Homemade argentinian spicy sausage served with mixed green salad</i> | |
| 8. PROVOLETA/ PROVOLETA WITH CHORIZO BEEF | 238 |
| <i>Grilled provolone cheese, tomato with a hint of oregano</i> | |
| 9. SMOKED SALMON | 168 |
| <i>Served with onions, capers and lemon</i> | |
| 10. SALMON TARTAR | 198 |
| <i>Served with mixed green salad and toasts</i> | |
| 11. CHICKEN LIVER WITH ONIONS | 148 |
| <i>Pan sautéed chicken liver with onions, served with greens</i> | |
| 12. CHEESE PLATTER | 258 |
| <i>Brie, camembert, gruyere, parmesan, goat cheese with grapes and walnuts</i> | |
| 13. SERRANO HAM | 158 |
| 14. BEEF LEMONE | 188 |
| <i>Warm thin slices of USDA New York Striploin with lemon and olive oil</i> | |
| 15. BEEF CARPACCIO | 158 |
| <i>With parmesan cheese, lemon and olive oil</i> | |
| 16. FOIE GRAS | 258 |
| <i>Pan seared foie gras over mashed potatoes and caramelized apples</i> | |
| 17. HAND-CUT BEEF/ WAGYU STEAK TARTAR | 188/258 |
| <i>Fresh minced meat served with mixed green salad and toasts</i> | |

SALADS

- | | |
|--|---------|
| 18. ARUGULA SALAD | 178 |
| <i>Arugula with onions, tomatoes, parmesan cheese and balsamic dressing on the side</i> | |
| 19. ARUGULA SALAD WITH RIB EYE/FILET | 198/258 |
| <i>Arugula with onions, tomatoes, parmesan cheese and balsamic dressing on the side</i> | |
| 20. WARM GOAT CHEESE ON TOASTED BREAD | 178 |
| <i>Served with mixed green salad and house dressing</i> | |
| 21. GREEK SALAD | 188 |
| <i>Tomatoes, cucumbers, onions, capsicum, olives and feta cheese</i> | |
| 22. SPRING SALAD | 178 |
| <i>Finely chopped tomatoes, capsicum, onions, celery, cucumbers, radish, kohlrabi, carrots, sesame seeds, fresh herbs with lemon and olive oil</i> | |
| 23. BURRATA AND CHERRY TOMATO | 188 |
| <i>Burrata cheese, cherry tomatoes with balsamic dressing</i> | |
| 24. FRESH BUFFALO MOZZARELLA WITH TOMATOES | 198 |
| 25. BEETROOT SALAD | 178 |
| <i>Beetroot, arugula, walnuts, feta cheese with balsamic dressing</i> | |
| 26. AVOCADO SALAD | 188 |
| <i>Avocado, feta cheese, onions, corn, tomatoes, olive oil and lemon</i> | |
| 27. CAESAR SALAD/ CAESAR SALAD WITH CHICKEN | 168/198 |
| <i>Romaine lettuce, herb croutons, parmesan cheese and el gaucho caesar dressing</i> | |

EL GAUCHO BURGER

(PLEASE NOTE WE ONLY SERVE MEDIUM OR MORE)

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|---|---------|
| 28. MINI BURGER | 168 |
| <i>A blend of our four cuts of beef served with fries</i> | |
| 29. HOMEMADE BURGER WITH FOIE GRAS | 258 |
| <i>A blend of our four cuts of beef with lettuce, tomato, onion and foie gras served with fries and mixed green salad</i> | |
| 30. HOMEMADE BURGER/ DOUBLE PATTY | 188/228 |
| <i>A blend of our four cuts of beef served with fries and mixed green salad</i> | |
| 31. HOMEMADE CHEESE AND BACON BURGER/ DOUBLE PATTY | 198/238 |
| <i>A blend of our four cuts of beef with cheese, bacon served with fries and mixed green salad</i> | |

SANDWICH

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|---|-----|
| 32. SMOKED SALMON, AVOCADO AND SCRAMBLED EGG | 178 |
| <i>Smoked salmon, avocado, scrambled egg, lettuce, tomato, cream cheese on house bread served with mixed green salad</i> | |
| 33. STEAK SANDWICH | 228 |
| <i>Grilled rib eye, mayonnaise, mustard, sautéed onions, arugula leaves, fries on house bread served with mixed green salad and fries</i> | |
| 34. GRILLED VEGETABLES WITH FETA | 168 |
| <i>Grilled zucchini, red and green capsicum, onion, feta cheese on house bread served with mixed green salad</i> | |

BEEF



WEIGHT
OUNCES | GRAMS



- | | | | | |
|-----------------------|--------------|-----|-----|-----|
| 35. FILET STEAK | 9 oz 250g | 498 | 398 | 288 |
| | 13 oz 350g | 698 | 558 | 398 |
| 36. RIB EYE | 9 oz 250g | 398 | 348 | |
| <i>(Entrecote)</i> | 13 oz 350g | 558 | 488 | |
| 37. NEW YORK STRIPLIN | 7 oz 200g | 268 | | |
| | 14 oz 400g | 528 | | |

BONE-IN

- | | | | | |
|--|---------------|-----|--|--|
| 38. T-BONE | 14 oz 400g | 498 | | |
| | 26 oz 700g | 888 | | |
| 39. EL GAUCHO STEAK | 35 oz 1000g | 888 | | |
| <i>Prime rib - minimum 750g/ order</i> | | | | |

EL GAUCHO SPECIAL SELECTION

- | | | | | |
|---|--|-----|-----|-----|
| 40. FILET PLATTER <i>(good for 2)</i> | | 888 | | |
| <i>100g Wagyu filet 9+, 125g Platinum filet, 125g USDA Prime filet and 125g AUS Black Angus filet</i> | | | | |
| 41. CHATEAUBRIAND <i>(good for 2)</i> | | 988 | 848 | 698 |
| <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

- | | | | | |
|----------------------------|----------------|-------|--|--|
| 42. FILET MIGNON (MS 9+) | 7 oz 200g | 888 | | |
| | 11 oz 300g | 1,328 | | |
| 43. RIB EYE STEAK (MS 7/8) | 9 oz 250g | 698 | | |
| | 13 oz 350g | 978 | | |
| 44. TOMAHAWK (MS 4/5) | 53 oz 1.500g | 1,388 | | |

ADD ON TO ANY STEAK: FOIE GRAS 178

SIDE DISHES

- | | | | |
|---|----|---|-----|
| 45. FRENCH FRIES | 80 | 52. CREAM/ SAUTÉED SPINACH | 88 |
| 46. SWEET POTATO FRIES | 88 | 53. SAUTÉED MUSHROOMS | 98 |
| 47. POTATO GRATIN | 88 | 54. STEAMED/ GRILLED IMPORTED GREEN ASPARAGUS | 150 |
| 48. BAKED POTATO WITH SOUR CREAM, BACON | 88 | 55. MIXED GREEN SALAD | 68 |
| 49. GARLIC/ MASHED POTATOES | 80 | 56. ARUGULA SALAD | 68 |
| 50. TRUFFLE MASHED POTATOES | 98 | 57. CORN ON COB | 68 |
| 51. MACARONI AND CHEESE | 88 | | |

SAUCES

- | | | | |
|-------------------------|----|-----------------------|-----|
| 58. CHIMICHURRI | 48 | 61. BLUE CHEESE SAUCE | 180 |
| 59. PEPPER SAUCE | 58 | 62. RED WINE SAUCE | 120 |
| 60. WILD MUSHROOM SAUCE | 58 | | |

LAMB

- | | | |
|---|--|-----|
| 63. GRILLED LAMB CHOPS | | 298 |
| <i>(Please note we only serve medium or more)</i> | | |
| 64. BRAISED LAMB SHANK | | 298 |
| <i>Served with with mashed potato</i> | | |

PORK

- | | | |
|---|--|-----|
| 65. BBQ SMOKED PORK RIBS WITH BBQ SAUCE | | 198 |
| <i>Served with fries</i> | | |
| 66. GRILLED PORK CHOP | | 198 |
| <i>Served with mashed potatoes or fries</i> | | |

CHICKEN

- | | | |
|--|--|-----|
| 67. GRILLED SPRING CHICKEN | | 178 |
| <i>Served with grilled vegetables skewer</i> | | |
| 68. PAN-SAUTÉED CHICKEN BREAST WITH MUSHROOM SAUCE | | 168 |

FISH

- | | | |
|---|--|-----|
| 69. GRILLED TASMANIAN SALMON | | 298 |
| <i>Served with sautéed vegetables and mashed potatoes</i> | | |
| 70. PAN SEARED SEABASS | | 268 |
| <i>Served with sautéed vegetables and mashed potatoes</i> | | |

PASTAS

- | | | |
|---|--|-----|
| 71. SPAGHETTI POMODORO | | 188 |
| <i>With parmesan cheese and tomato sauce</i> | | |
| 72. SPAGHETTI AGLIO OLIO | | 188 |
| <i>With parmesan cheese, garlic, chillies, olive oil and parsley</i> | | |
| 73. SPAGHETTI BOLOGNESE | | 248 |
| <i>A blend of our four cuts of beef with tomato sauce and parmesan cheese</i> | | |
| 74. FETTUCCINE/ SPAGHETTI AL TARTUFO NERO | | 248 |
| <i>With mushroom and creamy truffle sauce</i> | | |

JULY 2020

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DRINK LIST



COCKTAILS

1	"PIÑA COLADA"	128
	<i>Havana Club 3 Years, Malibu, Pineapple Juice, Coconut Milk And Coconut Syrup</i>	
2	"SEX ON THE BEACH"	128
	<i>Vodka, Orange Juice, Peach Liqueur And Cranberry Juice</i>	
3	"RUM AND GINGER"	128
	<i>Havana Club 7 Years, Amaretto, Fresh Ginger, Lime Juice And Ginger Ale</i>	
4	"LONG ISLAND ICED TEA"	128
	<i>Vodka, Rum, Tequila, Gin, Cointreau, Lemon Juice And Coke</i>	
5	"SINGAPORE SLING"	128
	<i>Bombay Sapphire, Cointreau, Cherry Brandy, Pineapple Juice, Lime Juice And Grenadine Syrup</i>	
6	"CUBA LIBRE"	128
	<i>Havana Club 4 Years, Lime And Coke</i>	
7	"BLOODY MARY"	128
	<i>Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Horseradish Sauce, Tabasco, Pepper, Salt And Celery</i>	
8	"MAITAI "	128
	<i>Havana Club 3 Years, Havana Club 7 Years, Pineapple Juice, Orange Juice, Lime Juice, Cointreau, Amaretto And Grenadine Syrup</i>	
9	"CAIPIRINHA"	128
	<i>Cachaca, Lime and Sugar</i>	
10	"NEGRONI "	128
	<i>Bombay Sapphire, Martini Rosso And Campari</i>	
11	"APEROL SPRITZ "	138
	<i>Prosecco, Aperol And Soda</i>	
12	"WHISKEY SOUR"	138
	<i>Maker's Mark, Lemon Juice, Sugar Syrup, Splashed Egg White, Angostura Bitters And Soda</i>	
13	"OLD FASHIONED "	138
	<i>Marker's Mark, Maraschino Cherry, Sugar And Angostura Bitters</i>	
14	"MANHATTAN "	128
	<i>Bulleit Rye, Martini Rosso And Angostura Bitters</i>	
15	"SANGRIA "	128
	<i>Malbec, Pineapple Juice, Orange Juice, Fresh Fruits And Strawberry Syrup</i>	

MOJITO

16	"BUENOS MOJITO"	128
	<i>Havana Club 7 Years, Sugar, Lime, Mint And Soda</i>	
17	"MOJITO FIRST CLASS"	128
	<i>With Sparkling Wine</i>	
18	"PASSION FRUIT MOJITO"	128
	<i>Havana Club 7 Years, Sugar, Lime, Mint, Passion Fruit Juice And Soda</i>	
19	"RASPBERRY MOJITO"	128
	<i>Havana Club 7 Years, Sugar, Lime, Mint, Raspberry And Soda</i>	

MARTINI COCKTAILS

20	"MARGARITA"	138
	<i>Tequila, Lime Juice, Cointreau And Sugar Syrup</i>	
21	"ESPRESSO MARTINI"	138
	<i>Italian Espresso, Vodka And Kahlua</i>	
22	"COSMOPOLITAN"	138
	<i>Vodka, Cointreau, Cranberry Juice And Lime Juice</i>	
23	"PREMIUM MARTINI DRY/ DIRTY"	138
	<i>Bombay Sapphire/ Grey Goose with Dry Martini And Olive</i>	
24	"PASSION FRUIT MARTINI"	138
	<i>Vodka, Passion Fruit Juice, Lime Juice And Passion Fruit Syrup</i>	
25	"LYCHEE MARTINI"	138
	<i>Vodka, Lychee Liqueur And Lime</i>	

SHOOTERS

26	"B52"	90
	<i>Kahlúa, Baileys And Grand Marnier</i>	
27	"EL CAMEL"	110
	<i>Vodka And Caramel Syrup</i>	

VIRGIN COCKTAILS

28	"MANGO MINT COOLER"	110
	<i>Lime, Mint, Fresh Mango, Mango Syrup And Sprite</i>	
29	"SINGLE MOJITO"	98
	<i>Mint, Lime, Sugar, Sprite And Soda</i>	
30	"VIRGIN SANGRIA "	110
	<i>Orange, Pineapple, Strawberry, Raspberry And Soda Water</i>	

SOFT DRINKS

31	COKE/ DIET/ ZERO	58
32	SPRITE	58
33	SODA WATER	58
34	SODA LIME	58
35	GINGER ALE	58
36	TONIC WATER	58
37	RED BULL EUROPE	58
38	S. PELLEGRINO 500ML/750 ML	60/78
39	AQUA PANNA 500ML/750 ML	60/78

HOT DRINKS

* Please note all our coffees are also available as Decaf

40	ESPRESSO	58
41	DOUBLE ESPRESSO	68
42	AMERICANO	58
43	ESPRESSO MACCHIATO	68
44	CAPPUCCINO	68
45	LATTE	68
46	IRISH COFFEE	118

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

47	TEA	58
	• EARL GREY	
	• ENGLISH BREAKFAST	
	• GREEN	
	• ROYAL DARJEELING	
	• CHAMOMILE	
	• VANILLA BOURBON	
	• FRESH MINT	
	<i>Served with a slice of orange and honey on the side</i>	

BEER

48	PERONI DRAUGHT	88
49	COOPERS ORIGINAL PALE ALE DRAUGHT	88
50	STONE & WOOD PACIFIC ALE DRAUGHT	88
51	HEINEKEN	68
52	TSING TAO	68
53	PURE BLONDE	78
54	COOPERS SESSION ALE	68
55	THREE OAKS APPLE CIDER	68
56	ASAHI	68

WHISKY

57	JOHNNIE WALKER BLACK LABEL	98
58	JOHNNIE WALKER BLUE LABEL	398
59	MACALLAN 12 YEARS	160
60	MACALLAN 18 YEARS	298
61	CHIVAS REGAL 12 YEARS	130
62	TALISKER 18 YEARS	250
63	MAKER'S MARK	140
64	BULLEIT RYE	150
65	JACK DANIEL'S	110
66	JAMESON	130

VODKA

67	BELVEDERE	110
68	TITO'S	128
69	GREY GOOSE	128

RUM

70	HAVANA CLUB 3 YEARS	88
71	HAVANA CLUB 7 YEARS	98
72	FLOR DE CAÑA 12 YEARS	98
73	RON ZACAPA 23	218

GIN

74	BOMBAY SAPPHIRE	98
75	TANQUERAY	110
76	HENDRICK'S	148
77	MONKEY 47	220

TEQUILA

78	JOSE CUERVO	98
79	DON JULIO BLANCO	188
80	PATRÓN SILVER	218

MEZCAL

81	DEL MAGUEY VIDA MEZCAL	138
82	DEL MAGUEY CREMA DE MEZCAL	138

COGNAC

83	HENNESSY V.S.O.P	168
84	MARTELL V.S.O.P	198
85	HENNESSY X.O	450

GRAPPA

86	GRAPPA	118
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ARMAGNAC

87	ARMAGNAC	128
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CALVADOS

88	CALVADOS	118
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APERITIFS

89	CAMPARI	98
90	RICARD	98
91	MARTINI BIANCO	118
92	MARTINI ROSSO	118
93	MARTINI DRY	118

DIGESTIF

94	JÄGERMEISTER	98
95	SAMBUCA	98
96	LIMONCELLO	98
97	AMARETTO	98
98	FERNET BRANCA	98

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