

SOUPS

ARGENTINIAN BEEF SOUP	450
LOBSTER AND CRAB MEAT SOUP	590

STARTERS

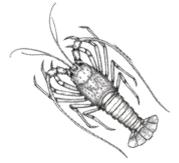
BEEF EMPANADA	390
SERVED WITH MIXED GREEN SALAD AND CHIMICHURRI	
CHORIZO *CONTAINS PORK	490
HOMEMADE ARGENTINIAN SPICED SAUSAGE	
SERVED WITH MIXED GREEN SALAD	
SALCHICHA *CONTAINS PORK	490
HOMEMADE ARGENTINIAN SPICY SAUSAGE	
SERVED WITH MIXED GREEN SALAD	
PROVOLETA	690
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO	
PROVOLETA WITH CHORIZO *CONTAINS PORK	990
GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO	
WITH HOMEMADE ARGENTINIAN SAUSAGE	
BEEF CARPACCIO WAGYU BEEF CARPACCIO	790 1,290
WITH ARUGULA, GRANA PADANO, OLIVE OIL AND LEMON	
WHITE ASPARAGUS (IMPORTED) (SEASONAL)	790
STEAMED WHITE ASPARAGUS AND OLIVE OIL	
JUMBO GREEN ASPARAGUS (IMPORTED)	790
STEAMED GRILLED GREEN ASPARAGUS AND OLIVE OIL	
CHEESE PLATTER	1,190
CAMEMBERT, COMTE, GRANA PADANO,	
TRUFFLE GOUDA CHEESE AND WALNUTS	

SALADS

ARUGULA SALAD	450
ARUGULA WITH ONIONS, TOMATOES, GRANA PADANO	
WITH BALSAMIC DRESSING	
ARUGULA & RIB EYE	990
ARUGULA WITH 120G GRILLED RIB EYE (ENTRECÔTE) SLICES, ONIONS,	
TOMATOES, MUSTARD, GRANA PADANO WITH BALSAMIC DRESSING	
ARUGULA & FILET	1,190
ARUGULA WITH 100G GRILLED FILET SLICES, ONIONS, TOMATOES,	
MUSTARD, GRANA PADANO WITH BALSAMIC DRESSING	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
BURRATA AND CHERRY TOMATOES	690
BURRATA CHEESE, CHERRY TOMATOES WITH BALSAMIC DRESSING	
BEETROOT SALAD	690
BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL AND	
FETA CHEESE WITH BALSAMIC DRESSING	
AVOCADO SALAD	790
AVOCADO, FETA CHEESE, ONIONS, CORN,	
TOMATOES, OLIVE OIL AND LEMON	
GREEK SALAD	790
TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES,	
FETA CHEESE WITH OLIVE OIL AND LEMON	
CAESAR SALAD	690
ROMAINE LETTUCE, CRISPY BACON BITS, GRANA PADANO,	
HERB CROUTONS WITH EL GAUCHO CAESAR DRESSING	
CAESAR SALAD WITH SHRIMPS	890

LOBSTER

WILD CAUGHT, JUICY, MEDIUM-FIRM FLESH,
SWEET AND RICH IN FLAVOR.



JUMBO AUSTRALIAN LOBSTER PER 3.5 OZ 100G	600
MINIMUM ORDER 800G	

OYSTERS



TASTE THE OCEAN'S ESSENCE WITH GILLARDEAU AND FINE DE CLAIRE
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.

FINE DE CLAIRE OYSTER NO.2 FOR 3 FOR 6	590 1,180
GILLARDEAU OYSTER NO.2 FOR 3 FOR 6	990 1,980

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	5,490
CAVIAR WITH TOASTS AND TWO GLASSES OF LAURENT PERRIER CHAMPAGNE	
CAVIAR 30G	3,500

EL GAUCHO'S CHEF SELECTION

HOKKAIDO SCALLOPS	990
SERVED WITH MASHED POTATOES, LOBSTER CREAM SAUCE AND GREEN ONIONS	
GARLIC CHILI TIGER PRAWNS (SPICY) 	990
IN GARLIC WHITE WINE AND CHILI BUTTER SAUCE SERVED WITH TOASTS	
FOIE GRAS	1,190
PAN SEARED FOIE GRAS OVER MASHED POTATOES AND CARAMELIZED APPLES	
JAMÓN IBÉRICO 70G 	1,990
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 | ไทย | РУССКИЙ |
中文 | 한국어 | 日本語 | DEUTSCH | FRANÇAIS
ESPAÑOL | ITALIANO | ČEŠTINA | SLOVENČINA)
EL GAUCHO
PASSWORD: 19@elgaucho

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF
ALL PRICES ARE QUOTED IN THB AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE
ALL WINES CAN BE PURCHASED FOR TAKE AWAY AT 30% OFF (NO SERVICE CHARGE ADDED)
THE PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRODUCT MAY VARY

NOVEMBER 2025

Super Tuesday

50% OFF ALL GRILLED STEAKS

EVERY FIRST TUESDAY OF THE MONTH

*TERMS AND CONDITIONS APPLY

BEEF



OUR USDA PRIME STEAKS ARE FROM CERTIFIED ORGANIC COWS, 220 DAYS CORN-FED, NON HORMONE TREATED CATTLE (NHTC) AND PACKED BY GREATER OMAHA PACKING CO, INC.

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

OUR AUSTRALIAN WAGYU IS A PREMIUM JAPANESE BLACK BREED, CELEBRATED FOR ITS TENDERNESS, EXQUISITE MARBLING AND RICH FLAVOR, CERTIFIED BY THE JAPANESE MEAT GRADING ASSOCIATION (JMGA) AND RAISED ACCORDING TO THE METICULOUS STANDARDS TO YIELD SUPERIOR MEAT WITH UNIQUE, DISTINGUISHED TASTE.

OUR JAPANESE A5 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.

FILET	WEIGHT	REGULAR PRICE	Super Tuesday	
			USDA PRIME	REGULAR PRICE
	9 OZ 250G	1,195	2,390	
	13 OZ 350G	1,695	3,390	
	18 OZ 500G	2,390	4,780	

FILET ROSSINI	7 OZ 200G	2,485	3,990	
50% OFF ON WAGYU FILET (MS 9*)	11 OZ 300G	3,235	5,490	

TOPPED WITH FOIE GRAS AND SERVED WITH TRUFFLE SAUCE (BOTH INCLUDED)

CHATEAUBRIAND	14 OZ 400G	2,890	5,290	
---------------	--------------	-------	-------	--

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

FILET	WEIGHT	Super Tuesday	
		AUSTRALIAN BLACK ANGUS	REGULAR PRICE
	7 OZ 200G	795	1,590
	11 OZ 300G	1,190	2,380
	14 OZ 400G	1,590	3,180

CHATEAUBRIAND	14 OZ 400G	2,590	4,690	
---------------	--------------	-------	-------	--

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

RIB EYE (ENTRECÔTE)	WEIGHT	Super Tuesday	
		USDA PRIME	REGULAR PRICE
	9 OZ 250G	1,095	2,190
	13 OZ 350G	1,545	3,090
	18 OZ 500G	2,190	4,380

RIB EYE ROSSINI	9 OZ 250G	2,185	3,390	
50% OFF ON WAGYU RIB EYE (MS 8/9)	13 OZ 350G	2,635	4,390	

TOPPED WITH FOIE GRAS AND SERVED WITH RED WINE SAUCE (BOTH INCLUDED)
(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE)

NEW YORK STRIPLOIN	9 OZ 250G	845	1,690	
	13 OZ 350G	1,195	2,390	
	18 OZ 500G	1,690	3,380	

WAGYU

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

FILET MIGNON	WEIGHT	Super Tuesday	
		JAPANESE WAGYU MIYAZAKI A5	REGULAR PRICE
	3.5 OZ 100G	1,245	2,490
	7 OZ 200G	2,490	4,980

RIB EYE (ENTRECÔTE)	7 OZ 200G	1,395	2,790	
---------------------	-------------	-------	-------	--

STRIPLOIN	7 OZ 200G	895	1,790	
-----------	-------------	-----	-------	--

FILET MIGNON (MS 9*)	WEIGHT	Super Tuesday	
		AUSTRALIAN WAGYU	REGULAR PRICE
	7 OZ 200G	1,495	2,990
	11 OZ 300G	2,245	4,490

RIB EYE (MS 8/9) (ENTRECÔTE)	9 OZ 250G	1,195	2,390	
	13 OZ 350G	1,645	3,290	
	18 OZ 500G	2,390	4,780	

TOMAHAWK (MS 6/7)	PER 3.5 OZ 100G	290	580	
-------------------	-------------------	-----	-----	--

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

EL GAUCHO SPECIAL SELECTION

FILET DUO	125G FILET USDA PRIME	995	
	100G FILET AUS BLACK ANGUS	1,990	
	125G FILET USDA PRIME	1,345	
	100G FILET WAGYU 9*	2,690	

FILET TRIO	100G FILET AUS BLACK ANGUS	1,745	
	100G FILET AUS BLACK ANGUS	3,490	
	125G FILET USDA PRIME		
	100G FILET WAGYU 9*		

FILET QUATTRO	100G FILET AUS BLACK ANGUS	2,995	
	100G FILET AUS BLACK ANGUS	5,990	
	125G FILET USDA PRIME		
	100G FILET WAGYU 9*		
	100G FILET MIYAZAKI A5		

MIX PLATTER	(GOOD FOR FOUR)	4,525	6,990
	250G FILET USDA PRIME		
	250G RIB EYE USDA PRIME		
	250G NEW YORK STRIPLOIN USDA PRIME		
	300G LAMB CHOPS		

BONE-IN

T-BONE	14 OZ 400G	1,395	2,790
--------	--------------	-------	-------

PORTERHOUSE	54 OZ 1,500G	5,450	10,900
-------------	----------------	-------	--------

T-BONE AND PORTERHOUSE TWO SIMILAR STEAKS WITH STRIP AND FILET ON A T-SHAPED BONE. THE PORTERHOUSE IS THE LARGER CUT, WHILE THE STRIP ALONE BECOMES THE CLASSIC NEW YORK STRIP.

RIB EYE	PER 3.5 OZ 100G	395	790
---------	-------------------	-----	-----

MINIMUM ORDER 500G

TOMAHAWK (MS 6/7)	PER 3.5 OZ 100G	290	580
-------------------	-------------------	-----	-----

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

SIDE DISHES

FRENCH FRIES	190
TRUFFLE FRIES	290
WITH PARMESAN CHEESE AND TRUFFLE	
SWEET POTATO FRIES	230
POTATO GRATIN	290
BAKED POTATO	250
WITH SOUR CREAM AND BACON	
MASHED POTATOES	250
GARLIC MASHED POTATOES	250
TRUFFLE MASHED POTATOES	350
MACARONI AND CHEESE	290
TRUFFLE MACARONI AND CHEESE	350
SPINACH	390
CREAMED SAUTÉED WITH GARLIC	
SAUTÉED MUSHROOMS	390
JUMBO GREEN ASPARAGUS	790
STEAMED GRILLED (IMPORTED)	
SPRING VEGETABLES	290
STEAMED SAUTÉED	
BROCCOLI	290
STEAMED SAUTÉED WITH GARLIC	
MIXED GREEN SALAD	450
SERVED WITH HOUSE DRESSING ON THE SIDE	
ARUGULA SALAD	450
CORN ON COB	290

SAUCES

CHIMICHURRI	150
PEPPER SAUCE	150
WILD MUSHROOM SAUCE	150
BBQ SAUCE SPICY	150
BÉARNAISE SAUCE	150
RED WINE SAUCE	150
BLUE CHEESE SAUCE	220
HORSERADISH SAUCE FRESH	220
TRUFFLE SAUCE	250

LAMB (AUSTRALIAN PREMIUM LAMB)

GRILLED LAMB CHOPS	1,390
--------------------	-------

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

PORK

KUROBUTA PORK RIBS WITH BBQ SAUCE	890
-----------------------------------	-----

SERVED WITH FRIES

FISH

SALMON	990
--------	-----

SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES

ADD ON: FOIE GRAS 990 TIGER PRAWNS 590 CAVIAR (30G) 3,500

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF
ALL PRICES ARE QUOTED IN THB AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE
ALL WINES CAN BE PURCHASED FOR TAKE AWAY AT 30% OFF (NO SERVICE CHARGE ADDED)
THE PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY. ACTUAL PRODUCT MAY VARY

NOVEMBER 2025