


STARTERS


ROAST BEEF  310
Thinly-Sliced Chilled Roast Beef with Asparagus and Honey Mustard

ANGUS CLASSIC BEEF TARTAR 420
Raw Chopped Beef Tenderloin with Capers, Gherkins, Onions, Anchovies, Parsley and Egg


SALMON & TAKO TARTAR 330
Tasmanian Salmon and Octopus Tartar with Guacamole and Mango Salsa

CRAB CAKE 350
With Pomelo Salad, Wasabi, Pickled Ginger Dressing and Beetroot Flakes

GRILLED PRAWNS 350
With Grilled Watermelon, Capsicum, Garlic and Chili in a Lemon Spring Onion Emulsion


CAESAR SALAD  260
With Grilled Chicken and served with Crispy Bacon, Parmesan Shavings, Anchovies and Croutons

BABY SPINACH LEAF SALAD  350
Warmed Chorizo Sausage, Salt Roasted Potatoes, Red Onion and a Light Goat Cheese Dressing

CAPRESE SALAD  330
Tomato and Buffalo Mozzarella, Rocket Lettuce, Balsamic, Olive Oil, Black Pepper and Salt

MIXED ANTIPASTI  480
Salami Milano, Parma Ham, Chorizo, Grilled Vegetables, Olives and Pickles

GARLIC PRAWNS 380
Served in an Herb Cream Sauce with Focaccia Bread

POTATO GNOCCHI  240
With Pumpkin, Spinach, Dry Cherry Tomatoes, Garlic Flakes and Olive Oil

MUSHROOM RISOTTO  280
With Porcini, Portabella, Champignon and Grilled Zucchini Flower

SOUPS

LOBSTER BISQUE 240
With Seafood Cake

HUNGARIAN BEEF SOUP 200
With Capsicum, Potatoes and Oregano

MUSHROOM & SPINACH CHOWDER  180
With Tomato and Herb Foam

SIDE DISHES

(EXTRA AT THB 100 PER DISH)

Mixed Green Salad

Potato Salad with Chives, Onion, Mustard Mayonnaise Dressing

Caesar Salad with Crispy Bacon, Parmesan Shavings, Anchovies and Croutons

Thai Seafood Salad with Mint and Lime Dressing

Feta Cheese Salad with Olives, Cucumber, Tomato, Thyme and Red Onions

Braised Onions and Mushrooms

Green Asparagus with Parmesan Flakes and Olive Oil

Grilled Eggplant, Zucchini and Pumpkin

Grilled Tomato with Cream Cheese and Spring Onion

Grilled Corn with Herb Crust

Sautéed Potatoes with Onion and Bacon

Oven Baked Potatoes with Sour Cream and Chives

Herb Mash Potatoes

Sautéed Rosemary Potatoes

Potato Gratin with Leek and 3 Cheese

Homemade Chunky Fries

Jumbo Crispy Onion Rings

Garlic Herb Bread

Focaccia with Jalapenos, Half Sundried Tomatoes, Cheese



Prices are subject to 10% service charges and 7% government taxes.

BRAZILIAN CHURRASCO GRILL

Enjoy a succulent variety of rotisserie grilled meats, seafood, poultry, glazed pineapple and a rich salad and appetizer bar. As a result of the slow roasting process, the rotisserie grilled meats melt in your mouth. Our meats are cut thin for tenderness and flavor. The rotisserie selection will be accompanied by Brazilian black bean rice, salad bar and a selection of sauces.

CHURRASCO SELECTION 🐷 1,200

GRILL CORNER (INCLUDES TWO SIDE DISHES)

BEEF TENDERLOIN Australian Angus Grain Fed 220g.	1,350	LAMB CUTLETS Australian Lamb Cutlets 250g.	850
BEEF TENDERLOIN ROSSINI Australian Angus Grain Fed 220g. and Foie Gras	1,600	PORK CHOP 🐷 250g.	480
BEEF TENDERLOIN SURF AND TURF Australian Angus Grain Fed 220g. and Grilled Prawns	1,400	EL GAUCHO PORK RIBS 🐷 400g. of Marinated Signature Pork Ribs	440
T-BONE Australian Angus 450g.	1,100	CHICKEN BREAST 220g.	450
RIB EYE Australian Angus 220g.	1,100	VEGETARIAN STEAK 🌱 Made from Potatoes and Vegetables	350
SIRLOIN Australian Angus 220g.	950	VEGGIE PIE 🌱 Tofu, Pumpkin, Spinach, Tomato, Shitake Mushroom and Long Bean	350
EL GAUCHO BURGER Australian Angus Beef Burger with Foie Gras 200g.	550		

SAUCES & MUSTARDS

All our meats are served with a choice of sauces and home-made mustards as below:

Home-Made Mustards: BBQ, Grain, Honey, Lime, Lemon-Orange, Mint, Rosemary-Thyme, Ginger, Mango-Passion Fruit, Pineapple-Curry, Cognac-Pepper | *All served at your table*

Sauces: Mushroom, Green Pepper, Red Wine, BBQ, Blue Cheese, Capsicum Salsa, Chimichurri, Herb Butter, Bearnaise Sauce

FOR 2 PEOPLE (INCLUDES TWO SIDE DISHES)

TOMAHAWK STEAK 🍷 Australian Wagyu Beef 800g.	4,200
EL GAUCHO MIXED GRILL 🐷 A Combination of Beef Steak, Lamb Cutlet, Boneless Chicken Leg, Pork Rib and Sausage	1,900
EL GAUCHO SEAFOOD PLATTER A Combination of Snapper, Salmon Steak, Prawns, Cuttlefish, Baby Octopus Satay and Crab Cake	1,900

FROM THE SEA (INCLUDES TWO SIDE DISHES)

PHUKET LOBSTER 450g. - 500g.	2,400	SALMON STEAK 220g.	750
TIGER PRAWNS 3 Pieces	1,200	WHITE SNAPPER FILLET 250g.	480
CUTTLEFISH 200g.	480	COD FISH MEDALLIONS 250g.	480
SCALLOPS 6 Pieces	750	All our dishes from the sea are served with a choice of White Wine Cream, Lemon Butter, Herb Butter or Bearnaise Sauce , as well as your selection of two sides.	



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