

• EMPANADAS •

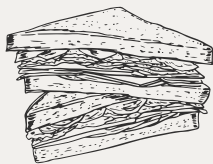
Beef 4	Smoked Short Rib 5
peppers, onion, garlic, spices	smoked short rib, onions, tomato
Spinach & Cheese 4	Shrimp 4
ricotta, parmesan, herbs	shrimp, carrots, squash, provolone
Chicken & Cheese 4	Ham & Provolone 4
provolone, almond, spices, pepper	ham, provolone
Al Pastor 4	
pork, pineapple onions mix, spicy peppers	

• SHARED ITEMS •

Prawns & Palms 15	Argentine Chorizo 12
tiger prawns, hearts of palm, avocado, mint, chives, lemon vinaigrette, pistou	sausage, charred baguette, salsa criolla
Provoleta 13	Moreilla 10
Grilled Provolone, Oregano , EVOO	blood sausage, charred baguette, salsa criolla
Lamb & Chorizo Meatballs 14	Shishito Peppers 8
tomato, garlic, parmesan, charred baguette	lightly sauteed, garlic, white wine, cilantro, chimi-habanero
Calamari Marplatense 14	Chipas 7 ½ doz 14 doz
lemon, olives, almonds, aioli, parsley	delicious cheese bread
Mussels 14	
garlic, shallots, shishito, lemon, cilantro	
Mollejas 14	
grilled sweetbread, charred baguette, chimichurri	

SOUP 8

Lentil And Chorizo
lentil, chorizo, corn, tomato, carrot, pistou



SANDWICHES

Choice of fries, vegetables, or Gauchito salad

Lomito 17	
sliced tenderloin, butter lettuce, roasted tomato, provolone, fried egg, lemon aioli, pistou	
Choripan 15	
argentine sausage, chimichurri, provolone	
Gaucho Burger 17	
smoked bacon, br�lee onion, roasted tomato, lemon aioli, chimi-habanero, provolone	
Pechuga A La Brasa 16	
grilled chicken breast, butter lettuce, roasted tomato, provolone, fried egg, lemon aioli, pistou	
Vegetariano 14	
grilled vegetables, roasted mushroom, goat cheese, pistou, aioli	

• MILANESAS •

Choice of fries, veggies or Gauchito salad
add - A La Napolitana 2 · A Caballo 3

Cl�ssico de Pollo 17	
chicken, bread crumbs, lemon, herbs	
Cl�ssico de Bife 18	
steak, bread crumbs, lemon, herbs	

Catering & Group Dining

Ask your server for details or visit:

GAUCHOGRILL.COM/CATERING
GAUCHOGRILL.COM/BANQUETS

Disclaimer: we fry in canola oil. Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness. Prices subject to change without notice (BP)

FROM THE FIRE

CHOOSE YOUR CUT	A LA CARTE	GAUCHO STYLE
ENTRA�A skirt steak	27 8 OZ	53 16 OZ
OJO DE BIFE* ribeye steak	35 12 OZ	81 30 OZ, BONE IN
BIFE DE CHORIZO* new york strip	30 10 OZ	56 20 OZ
LOMO ARGENTINO filet mignon	35 8 OZ	67 16 OZ
ASADO ESPECIAL Braised Short Rib	27 1 PC	50 2 PC
ASADO DE TIRA Grilled short rib	27 3 PC	50 6 PC
PRIME PICANHA Top Sirloin	27 10 OZ	52 20 OZ
PRIME T-BONE prime	37 17 OZ	
WAGYU RIBEYE perfectly marbled ribeye	55 12 OZ	
POLLO A LA BRASA wood fired jidori chicken	22 HALF	40 FULL
PECHUGA A LA BRASA wood fired chicken breast	19 8 OZ	40 16 OZ
COSTILLAS DE CORDERO rack of lamb	31 HALF	60 FULL
TOMAHAWK RIBEYE* prime perfectly marbled		105 40 OZ
ULTIMATE PARADILLA fresh from the farm half portioned crispy roasted suckling pig		90
MEAT PARRILLADA entra�a, lamb chops, short rib, tenderloin, chorizo argentino, mollejas		105

Includes Los Dos Gauchos - chimi-habanero, salsa criolla
Gaucho Style includes 2 sides. * Please allow 30 minutes for preparation.

FROM THE SEA

LOBSTER 18oz grilled lobster, lemon pistou, smoked garlic butter	60
SEA BASS grilled sea bass, wine chimichurri with mussel broth, served in a hot clay skillet	32
SALMON pan roasted salmon, salsa criolla	27
PAELLA mussels, shrimp, pork, pamplona, calamari, bacon, spanish rice and saffron	35

SIDES

Gaucho Fries garlic butter, parsley	7	Humitas Salte�a creamed sweet corn pudding	8
Papas Ahumadas smoked potatoes, bacon, garlic, thyme	8	Gauchito half portion of the gaucho chop salad	8
Pur�e Rustico mashed potatoes	8	De La Casa iceberg & butter lettuce, fresh tomato, onion lemon, olive oil	9
Gaucho Veggies seasonal vegetables, balsamic, sea salt	9	Gaucho Rice jasmine rice, chimichurri, carrots, peas	8
Champi�ones mushrooms, garlic, parmesan, herbs	8		