



APPETIZERS *AND SHARING*

	<u>US\$</u>	<u>NAFL.</u>
GARLIC BREAD Grilled garlic bread	5,00	9,00
CHORIZO Grilled Argentinian pork sausage	10,00	17,95
MORCILLA Grilled Argentinian blood sausage	13,50	23,50
CEVICHE Locally sourced mahi mahi marinated in citrus	14,00	24,95
PULPO Grilled fresh caribbean octopus, brushed with orange and balsamic	16,50	29,95
BACCALAO FRITTERS Fried salted cod fritters, served with lemon herb mayonaise	10,00	17,95
PASTELITOS DE YUCA Fried cassave fritters, with cheese filling	8,00	14,95
GAUCHO TACOS Softshell tacos served with beefstew, tomato salsa, guacamole, and chimichuri	11,00	19,95
SOUP OF THE DAY Ask your waiter for the soup of the day	8,00	14,95
ALBONDIGAS Latin American style meatballs	10,00	17,95
ARGENTINIAN GAMBAS 3 large gambas all the way from Argentina (head and shell on)	16,00	29,00
GRILLED CALF SWEATBREADS	19,50	34,00
BONE MARROW	10,00	17,95



STEAKS

	<u>US\$</u>	<u>NAFL.</u>
TENDERLOIN PETIT CUT 200GRS. Prime center cut premium Argentinian beef tender, juicy and lean	31,00	54,95
TENDERLOIN 300GRS. Prime center cut premium Argentinian beef	39,50	68,95
HANGER STEAK 250GRS. Butchers cut	34,00	59,95
*RIBEYE ARGENTINIAN 300GRS. Premium Argentinian beef	29,00	49,95
450GRS.	37,00	64,95
*T-BONE STEAK 500GRS. Untrimmed and well marbled, highly recommended	49,00	85,95
SEA & LAND 200GRS. Premium center cut served with shrimps	34,50	59,95
ARGENTINIAN GRILL Mixed grill of pork ribs, chicken, chorizo and pork tenderloin	28,00	49,95
PORK TENDERLOIN 300GRS. Tender and juicy	26,00	44,95
PORK BACK RIBS Full Slab Grilled & basted with or homemade sweet and tangy bbq sauce	25,50	44,95
*BEEF SHORT RIBS A typical Argentinian cut, char broiled to your taste	32,50	57,00

All main courses are served with a side order of your choice;
French fries, green salad, yuca fries, baked Idaho potato, grilled corn, or sautéed vegetables

All Our Cuts Are Cooked Over An Open Flame, The Gaucho Way!

RARE: Cool center, Red Interior | MEDIUM RARE: Warm, Red Center / MEDIUM: Warm, Pink Center
MEDIUM WELL: Hot, Slightly Pink Center | WELL DONE: Hot, Fully Cooked Through

*These cuts are juicy and full of flavor because they are well marbled and contains fat.
Don't order these cuts if you want a lean cut of beef.

Our beef is carefully selected, cut and weighted daily by our butcher.
Please allow time for grilling when ordering medium well and well done.

All prices include 9% O.B.



HOUSE SPECIALTIES

	<u>US\$</u>	<u>NAFL.</u>
*PICANHA 300GRS. Certified Black Angus	37,00	64,95
CHURRASCO 300GRS. Outside skirt steak	40,00	69,95
GAUCHO STEAK 400GRS. Premium Argentinian center cut	49,90	87,95
RACK OF LAMB New-Zealand Frenched rack	45,50	79,95
*PORTERHOUSE STEAK 800GRS. Beautiful combination of Tenderloin and Strip steak, for the beef eater	77,00	134,95
GAUCHO BURGER 200GRS. Premium minced ribeye patty, sliced chorizo, manchego cheese, pickled obergine, red onion, chimichuri sauce, all served on a brioche bun.	20,00	35,00

All main courses are served with a side order of your choice; French fries, green salad, yuca fries, baked Idaho potato, grilled corn, or sautéed vegetables

All Our Cuts Are Cooked Over An Open Flame, The Gaucho Way!

RARE: Cool center, Red Interior
MEDIUM RARE: Warm, Red Center / MEDIUM: Warm, Pink Center
MEDIUM WELL: Hot, Slightly Pink Center
WELL DONE: Hot, Fully Cooked Through

All Prices Include 9% O.B.

PINCHOS

	<u>US\$</u>	<u>NAFL.</u>
PINCHO TENDERLOIN 200GRS. Premium tenderloin, onions and bell pepper	32,50	57,00
PINCHO SHRIMP Black tiger shrimps, onion and tomato	28,50	49,95
PINCHO CHICKEN Tender and juicy thigh, onions and bell pepper	20,00	34,95

FISH

	<u>US\$</u>	<u>NAFL.</u>
CATCH OF THE DAY Whole grilled red snapper. Fried or grilled	28,50	49,95
SALMON FILET 280 GRS. Grilled to your taste	28,00	48,95
ARGENTINIAN GAMBAS 6 large gambas all the way from Argentina (head and shell on)	32,00	56,00
FRESH MAHI MAHI FILET Grilled to your taste	26,00	44,95

SAUCES

	<u>US\$</u>	<u>NAFL.</u>
PEPPERCORN	3,50	5,95
MUSHROOM	3,50	5,95
TRUFFLE MAYO	3,50	5,95

KIDS MENU

	<u>US\$</u>	<u>NAFL.</u>
HAMBURGER	11,00	20,00
CHICKEN THIGH SATE	11,00	20,00
PORK BACK RIBS HALF SLAB.	14,00	25,00



DRINKS

SODAS

	<u>US\$</u>	<u>NAFL.</u>
COCA COLA	3,00	5,50
DIET COKE	3,00	5,50
SPRITE	3,00	5,50
TONIC WATER	3,00	5,50

JUICES

	<u>US\$</u>	<u>NAFL.</u>
ORANGE / APPLE	3,10	5,70
PINEAPPLE	3,10	5,70
CRANBERRY / PUNCH	3,10	5,70
AWA DI LAMUNCHI	3,10	5,70

CANS

	<u>US\$</u>	<u>NAFL.</u>
BITTERLEMON	3,70	6,50
ICE TEA, CASSIS	3,70	6,50
ARANCIATA	3,70	6,50

COFFEES

	<u>US\$</u>	<u>NAFL.</u>
COFFEE / ESPRESSO	3,00	5,70
CAPPUCCINO	3,50	6,00
CAFFÉ LATTEE	3,50	6,00
DOUBLE ESPRESSO	3,50	6,00
TEA	3,50	6,00

BEERS

	<u>US\$</u>	<u>NAFL.</u>
AMSTEL	5,00	9,00
POLAR	4,50	7,75
HEINEKEN	5,50	9,50
AMSTEL BRIGHT	5,50	9,50
PRESIDENTE	5,50	9,50
CORONA	5,00	9,00
BRASA	5,50	9,50

WATER

	<u>US\$</u>	<u>NAFL.</u>
SAN PELLEGRINO/ PANNA (50 CL.)	4,00	7,00
SAN PELLEGRINO/ PANNA (75 CL.)	8,50	15,00

WINES

	<u>US\$</u>	<u>NAFL.</u>
HOUSE WINES BY THE GLASS	8,00	14,00
HOUSE WINES BY THE BOTTLE	31,00	54,00

RED WINE: MERLOT

Fruit forward palate with a smooth finish,
not sweet but refreshing and pleasant

RED WINE: MALBEC

Dry, full bodied, rich with dark fruit flavours

DRY WHITE: SAUVIGNON BLANC

Fresh, crisp with subtle deep elegant flavours

DRY ROSE: SYRAH ROSE

A true rose, classic fruit with a delicate finish

SWEET ROSE: WHITE ZINFANDEL

White Zinfandel California