

# EL GAUCHO



## APPETIZERS

<b>HOMEMADE CHARCUTERIE</b> . . . . .	<b>\$18</b>
Grilled Creole bread	
<b>EMPANADA MENDOCINA</b> . . . . .	<b>\$12</b>
Ground beef, egg, olive, Norteña sauce	
<b>EMPANADA DE HUMITA</b> . . . . .	<b>\$12</b>
Corn, pumpkin, sweet chili, basil, tomato	
<b>CHORIPAN</b> . . . . .	<b>\$12</b>
Baguette, chorizo, chimichurri	
<b>PROVOLETA</b> . . . . .	<b>\$14</b>
Melted Provolone, roasted tomato, bell pepper, red onion jam	
<b>GRILLED AVOCADO SALAD</b> . . . . .	<b>\$14</b>
Red onions, bell pepper, green olives, tomato, Manchego	
<b>ROASTED PEAR SALAD</b> . . . . .	<b>\$12</b>
Arugula, watercress, toasted almonds, Ricotta	
<b>OVEN BAKED BEETROOT</b> . . . . .	<b>\$14</b>
Green beans, goat cheese, burnt orange vinaigrette	

## FROM THE FIRE

*All our meats come with chimichurri and Creole sauce*

<b>ASADO DE TIRA</b> . . . . .	<b>\$36</b>
Beef short ribs	
<b>BIFE DE CHORIZO</b> . . . . .	<b>\$40</b>
New York steak	
<b>OJO DE BIFE CON HUESO TO SHARE</b> . . . . .	<b>\$95</b>
Bone-in rib eye to share (1 Kg)	
<b>TRUCHA A LA TABLA</b> . . . . .	<b>\$28</b>
Whole rainbow trout	
<b>½ POLLO</b> . . . . .	<b>\$24</b>
Half-chicken, herbs, lemon	
<b>MATAMBRE DE CERDO</b> . . . . .	<b>\$26</b>
Pork flank steak	
<b>SIGNATURE ARGENTINIAN SELECTION</b> . . . . .	<b>\$25</b>
Homemade chorizo, black pudding, sweetbread	

## SIDES

<b>FIRE-ROASTED VEGETABLES</b> . . . . .	<b>\$8</b>
<b>CHARCOAL-BAKED POTATO, SOUR CREAM</b> . . . . .	<b>\$8</b>
<b>MASHED POTATO</b> . . . . .	<b>\$8</b>
<b>MIXED CREOLE SALAD</b> . . . . .	<b>\$8</b>
<b>FRENCH FRIES, GARLIC, HERBS</b> . . . . .	<b>\$8</b>

## MAINS

<b>GRATINATED OUTER SKIRT</b> . . . . .	<b>\$32</b>
Roasted tomato, fresh oregano, Mozzarella, rosemary potato	
<b>LAMB SHANK</b> . . . . .	<b>\$32</b>
Malbec sauce, smoked eggplant purée	
<b>SEABASS</b> . . . . .	<b>\$30</b>
Sage butter, lemon, roasted pumpkin	
<b>STUFFED FUGAZZETA PIZZA</b> . . . . .	<b>\$18</b>
Cheese filling, onion, oregano, olive oil	

## DESSERTS

<b>PASTA FROLA</b> . . . . .	<b>\$10</b>
<i>Traditional Argentinian cake</i> Dulce de leche, nuts, yerba mate ice cream	
<b>APPLE PANCAKE</b> . . . . .	<b>\$10</b>
Vanilla ice cream	
<b>PLUM TART</b> . . . . .	<b>\$10</b>
Caramelized in the wood fire oven, diplomatic cream	
<b>TRADITIONAL ARGENTINE FLAN</b> . . . . .	<b>\$10</b>
Dulce de leche, whipped cream	

ALL PRICES IN US-DOLLARS.

EXCLUSIVE OF 13% VAT & 10% SERVICE CHARGE

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## VINO

### SPARKLING

		GLASS	BOTTLE
Bodega Lopez Brut, Chardonnay, Semillon, Chenin Blanc	Argentina	\$15	\$75
Catena DV Brut, Chardonnay	Argentina		\$110
Las Perdices Extra Brut Rose, Pinot Noir, Chardonnay	Argentina		\$120

### WHITE

Álamos, Chardonnay	Argentina	\$13	\$65
Bodega Lopez, Sauvignon Blanc	Argentina	\$14	\$70
Altaland, Torrontes	Argentina	\$14	\$70
Que Guapo, Pinot Grigio	Argentina	\$14	\$70
Catena, Chardonnay	Argentina		\$80

### ROSÉ

La Posta, Malbec	Argentina	\$14	\$70
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### RED

Wapisa, Pinor Noir	Argentina	\$14	\$70
Tesoro, Malbec	Argentina	\$14	\$70
Saint Felicien, Cabernet Franc	Argentina	\$15	\$75
Rincon Famoso, Sangiovese, Malbec, Merlot	Argentina		\$85
El Enemigo, Bonarda	Argentina		\$115
Angélica Zapata, Malbec	Argentina		\$140

## BIRRA

<b>INTERNATIONAL</b>	\$9
Peroni, Heineken, Corona	

### LOCAL

Pilsen, Imperial, Imperial Light, Imperial Zero	\$7
Liberiana – Kölsch, Chorotega – IPA	\$10

## COCKTAILS

<b>FERROVIARIO</b>	\$14
Tequila, Honey, Lime Juice, Mango	

<b>FERNANDITO</b>	\$14
Fernet, Coca Cola	

<b>CYNAR JULET</b>	\$14
Cynar, Bourbon, Lime Juice, Mint	

<b>APEROL SPRITZ</b>	\$14
Prosecco, Aperol, Soda	

<b>SANTIAGO SPRITZ</b>	\$14
Prosecco, Passoa, Peach, Soda	

<b>CÓRDOBA</b>	\$14
Rum, Aperol, Pineapple Juice, Lime Juice	

<b>TIERRA DEL FUEGO</b>	\$14
Bourbon, Elderflower, Bitters	

<b>BUENOS AIRES</b>	\$14
Gin, Cold-Brew Yerba Mate, Tonic Water	

## SODA ARGENTINA

<b>MENDOZA</b>	\$8
Wild Berries	

<b>NEUQUÉN</b>	\$8
Mango, Passion Fruit	

<b>CHUBUT</b>	\$8
Pineapple, Orange, Lime	

## ZERO PROOF

<b>PURPLE LIMONADE</b>	\$10
Lime Juice, Almond Syrup, Soda, Plum	

<b>JUJUY</b>	\$10
Lime Juice, Basil Syrup, Strawberry, Soda	

<b>NATURAL JUICES</b>	\$7
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<b>SODAS</b>	\$6
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<b>SAN BENEDETTO STILL – 750ML</b>	\$10
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<b>SAN BENEDETTO SPARKLING – 750ML</b>	\$10
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