

EL GAUCHO'S DAILY OFFERS

OF OUR ALL-TIME FAVORITES

EXPERIENCE EXCEPTIONAL QUALITY WITH EXCLUSIVE PRICES!

*Special promotional prices on selected dishes,
including steak and lamb sets with one side and one sauce*

RIB EYE "À LA MINUTE" **690++**

"Not a traditional steak, but a lighter and more tender option"

120g of USDA Prime Rib eye (Entrecôte), thinly sliced and grilled,
served with fries and béarnaise sauce



COMPLETE STEAK SETS INCLUDING YOUR CHOICE OF SIDE AND SAUCE, SPECIALLY SELECTED FOR EXCEPTIONAL VALUE

Steaks and lamb are served with the choice of fries, mashed potatoes
or mixed green salad and the choice of pepper, mushroom, or béarnaise sauce.
(Applies to All-Time Favorites only)



FILET

1,090++
/200G

AUSTRALIAN ANGUS MB 2+
150-DAY GRAIN-FED



NEW YORK STRIPLIN

1,090++
/250G

AUSTRALIAN ANGUS MB 4+
150-DAY GRAIN-FED



RIB EYE (ENTRECÔTE)

1,290++
/250G

AUSTRALIAN ANGUS MB 4+
150-DAY GRAIN-FED



T-BONE

1,690++
/400G

USDA PRIME
CERTIFIED ORGANIC CATTLE
220-DAY CORN-FED



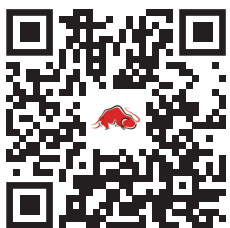
GRILLED LAMB CHOPS

1,090++

AUSTRALIAN
PREMIUM LAMB

WE HAVE BIGGER PORTIONS AND MANY MORE OPTIONS FOR YOU TO CHOOSE!

ALL PRICES ARE QUOTED IN THB AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE



**SCAN HERE TO VIEW OUR
ALL-TIME FAVORITES MENU**

APPLIES TO ALL LOCATIONS
APPLICABLE PROMOTION TIMES MAY VARY
DEPENDING ON THE LOCATION YOU CHOOSE TO VISIT
UNTIL STOCKS LAST | TERMS AND CONDITIONS APPLY NOT VALID
IN COMBINATION WITH ANY OTHER PROMOTION OR DISCOUNT
THE PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY
ACTUAL PRODUCT MAY VARY
EL GAUCHO RESERVES THE RIGHT TO MODIFY MENU ITEMS,
PRICING, AND OTHER DETAILS WITHOUT PRIOR NOTICE
AUGUST 2026

Next to Illy Caffè

EL GAUCHO ERAWAN:
LG FLOOR, ERAWAN BANGKOK

494 PLOENCHIT ROAD, LUMPINI, PRATHUMWAN, BANGKOK 10130



ElGauchoThailand



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elgaucho.asia

SOUPS		
Argentinian Beef Soup		490
Lobster and Crab Meat Soup		590
STARTERS		
Beef Empanada		490
Served with mixed green salad and chimichurri		
Chorizo	Contains Pork	550
Homemade Argentinian spiced sausage served with mixed green salad		
Provoleta		750
Grilled Provolone cheese, tomatoes and a hint of oregano		
Bone Marrow		790
Oven roasted bone marrow and toasts		
Beef Carpaccio or Wagyu Beef Carpaccio		850 / 1,350
With arugula, Grana Padano, olive oil and lemon		
Steamed White Asparagus and olive oil	Imported Seasonal	890
Steamed or Grilled Jumbo Green Asparagus and olive oil	Imported Seasonal	890
Steamed Asparagus Duo	Imported Seasonal	990
White and Jumbo Green Asparagus		

THE COASTAL COLLECTION

LOBSTER <i>Wild caught, juicy, medium-firm flesh, sweet and rich in flavor.</i>		
Jumbo Australian Lobster		600 per 100G
Minimum order 800g		
OYSTERS <i>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.</i>		
Fine de Claire Oyster No. 2 (For 3 or For 6)		590 / 1,180
Gillardeau Oyster No. 2 (For 3 or For 6)		990 / 1,980
ROYAL OSCIETRA CAVIAR (30G) <i>Our caviar is prized for its superior quality, dark golden brown color, bold flavor and nutty creamy taste.</i>		
Caviar · 30G		4,500
Caviar and Champagne · 30G		6,900
Caviar with toasts and a bottle of Laurent-Perrier Champagne, half bottle 375ml		

EL GAUCHO'S CHEF SELECTION

Salmon Tartare		690
Served with toasts and mixed green salad		
Tuna and Avocado Tartare		790
Hand-cut yellowfin tuna with avocado, lemon, olive oil, coriander served with toasts and mixed green salad		
Hokkaido Scallops		1,090
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		1,290
Pan seared foie gras over mashed potatoes and caramelized apples		
EL GAUCHO BEEF TARTARES <i>Our beef tartares are a blend of our filet cuts and are served with fries and toasts.</i>		
El Gaucho Tartare with Royal Oscietra Caviar (30G)		5,290
El Gaucho Tartare or Double Tartare		790 / 1,590
Hand-cut beef filet with olive oil, capers, red onions, Tabasco, Worcester sauce and quail yolk		
ADD ON:	Caviar (30G)	4,500
Jamón Ibérico · 70G	JOSELITO	1,990
<i>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.</i>		

EL GAUCHO'S HOMEMADE BURGERS

ALL OUR PATTIES ARE MADE IN-HOUSE FROM A BLEND OF OUR FOUR CUTS OF BEEF <i>(To ensure the best flavor we recommend medium or more)</i>		
Beef Burger		790
220g beef patty with lettuce, tomatoes, onions, pickles, ketchup and mayonnaise on sesame bun served with fries		
Cheddar Burger		890
220g beef patty with lettuce, tomatoes, onions, pickles, cheddar cheese, ketchup and mayonnaise on sesame bun served with fries		
Smash Burger or Wagyu Smash Burger		790 / 990
220g beef or Wagyu beef (2×110g) patties with onions, pickles, cheddar cheese and burger sauce on potato bun served with fries		
Wagyu Burger		1,090
220g wagyu beef patty with lettuce, tomatoes, onions, pickles, ketchup and mayonnaise on sesame bun served with fries		

SALADS		
Arugula Salad		490
Arugula with onions, tomatoes, Grana Padano with balsamic dressing		
Burrata and Cherry Tomatoes		690
Burrata cheese, cherry tomatoes and arugula 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 with olive oil and lemon		
Greek Salad		790
Tomatoes, cucumbers, onions, capsicum, olives, feta cheese with olive oil and lemon		
Caesar Salad	Contains Pork	690
Romaine lettuce, crispy bacon bits, Grana Padano, herb croutons with El Gaucho caesar dressing		

PASTAS		
Spaghetti Pomodoro		690
With tomato sauce and Grana Padano		
Spaghetti Aglio Olio	Spicy	690
With garlic, chillies, olive oil, parsley and Grana Padano		
Spaghetti Bolognese		890
A blend of our four cuts of beef with tomato sauce and Grana Padano		
Truffle Tagliatelle or Spaghetti		890
With mushrooms and creamy truffle sauce		
Tagliatelle or Spaghetti with Shrimps	Spicy	990
With garlic, chillies, olive oil, parsley and Grana Padano		
Tagliatelle with Filet		1,490
100g of Australian Angus MB 2+ filet with mushrooms and cherry tomatoes in creamy white wine sauce		

BONE-IN & SHARING CUTS

Rib Eye Bone-in · 400G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed		2,990
Porterhouse · 1,500G · USDA Prime Certified Organic Cattle	GOOD FOR THREE-FOUR	10,900
220-Day Corn-Fed		
Tomahawk · 1,500G · Australian Wagyu MS 6/7 400-500-Day Grain-Fed	GOOD FOR THREE-FOUR	8,850
EL GAUCHO'S SPECIAL SELECTION		
Filet Duo · 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed		2,090
100G Filet Australian Angus MB 2+ 150-Day Grain-Fed		
Filet Duo · 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed		2,790
100G Filet Mignon Australian Wagyu MS 9+ 400-500-Day Grain-Fed		
Filet Trio · 100G Filet Australian Angus MB 2+ 150-Day Grain-Fed		3,590
125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed		
100G Filet Mignon Australian Wagyu MS 9+ 400-500-Day Grain-Fed		
Filet Quattro · 100G Filet Australian Angus MB 2+ 150-Day Grain-Fed		6,090
125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed		
100G Filet Mignon Australian Wagyu MS 9+ 400-500-Day Grain-Fed		
100G Filet Mignon Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500-600-Day Grain-Fed		

PREMIUM CUTS & WAGYU

ALL OUR JAPANESE AND AUSTRALIAN WAGYU CUTS ARE RECOMMENDED TO BE COOKED MEDIUM OR MORE TO ENSURE THE BEST FLAVOR!		
Filet Mignon · 100G / 200G		2,490 / 4,980
Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500-600-Day Grain-Fed		
Rib Eye (Entrecôte) · 200G		2,790
Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500-600-Day Grain-Fed		
Striploin · 200G		1,790
Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500-600-Day Grain-Fed		
Filet Mignon · 100G / 200G / 300G		1,495 / 2,990 / 4,490
Australian Wagyu MS 9+ 400-500-Day Grain-Fed		
Rib Eye (Entrecôte) · 250G / 500G		2,490 / 4,980
Australian Wagyu MS 8/9 400-500-Day Grain-Fed		
Tomahawk · 1,500G · Australian Wagyu MS 6/7 400-500-Day Grain-Fed	GOOD FOR THREE-FOUR	8,850

SIGNATURE STEAKS

Filet · 250G / 500G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed		2,590 / 5,180
Rib Eye (Entrecôte) · 250G / 500G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed		2,290 / 4,580
New York Striploin · 250G / 500G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed		1,790 / 3,580
CHATEAUBRIAND		
Center-Cut Chateaubriand Filet · 400G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed served with Jumbo Green Asparagus and red wine sauce	GOOD FOR TWO	5,790
Center-Cut Chateaubriand Filet · 400G · Australian Angus MB 2+ 150-Day Grain-Fed served with Jumbo Green Asparagus and red wine sauce	GOOD FOR TWO	4,790
ROSSINI <i>(To ensure the best flavor we recommend medium or more)</i>		
Filet Rossini · 200G · Australian Wagyu MS 9+ 400-500-Day Grain-Fed topped with foie gras and served with truffle sauce		3,990
Rib Eye Rossini · 250G · Australian Wagyu MS 8/9 400-500-Day Grain-Fed topped with foie gras and served with red wine sauce		3,480

ADD ON TO ANY STEAK:		Foie Gras	990	/	Caviar (30G)	4,500	
SIDE DISHES				SAUCES			
French Fries	220 / 320	Sautéed Mushrooms	390	Chimichurri			190
(Classic or with truffle)		Jumbo Green Asparagus	890	Pepper Sauce			190
Sweet Potato Fries	230	(Steamed or Grilled)	Imported Seasonal	Wild Mushroom			190
Potato Gratin	350	Spring Vegetables	350	Sauce			
Baked Potato	290	(Steamed or Sautéed)		BBQ Sauce / Spicy			190
With sour cream and bacon		Broccoli	350	Béarnaise Sauce			190
Mashed Potatoes	290 / 290 / 390	(Steamed or Sautéed with garlic)		Red Wine Sauce			190
(Classic, with garlic or with truffle)		Mixed Green Salad	450	Blue Cheese			250
Macaroni and Cheese	350 / 390	Served with house dressing on the side		Sauce			
(Classic or with truffle)		Arugula Salad	490	Truffle Sauce			250
Spinach	450	Corn on Cob	350				
(Creamed or Sautéed with garlic)							

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Steaks and lamb are served with the choice of fries, mashed potatoes, or mixed green salad, and the choice of pepper, mushroom, or béarnaise sauce (Applies to All-Time Favorites only).		
Filet · 200G / 300G / 400G · Australian Angus MB 2+ 150-Day Grain-Fed		1,090 / 1,590 / 2,180
New York Striploin · 250G / 500G · Australian Angus MB 4+ 150-Day Grain-Fed		1,090 / 2,180
Rib Eye (Entrecôte) · 250G / 500G · Australian Angus MB 4+ 150-Day Grain-Fed		1,290 / 2,580
T-Bone · 400G · USDA Prime Certified Organic Cattle 220-Day Corn-Fed		1,690
Grilled Lamb Chops	AUSTRALIAN PREMIUM LAMB	1,090
<i>(To ensure the best flavor we recommend medium or more)</i>		
Rib Eye “À La Minute” · “Not a traditional steak, but a lighter and more tender option”		690
120g of USDA Prime Rib eye (Entrecôte), thinly sliced and grilled served with fries and béarnaise sauce		

PORK - CHICKEN - FISH

Kurobuta Pork Ribs with BBQ Sauce · Served with fries		990
Garlic-marinated Grilled Chicken Thighs · Juicy grilled boneless chicken thighs served with sautéed spring vegetables and mashed potatoes		990
Label Rouge Scottish Salmon <i>The highest standard of Scottish salmon, awarded the prestigious French Label Rouge certification for superior taste, texture, and quality.</i>		1,190
Served with sautéed spring vegetables and mashed potatoes		

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF
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SCAN HERE TO VIEW OUR MULTILINGUAL MENUS
ENGLISH | TIẾNG VIỆT | *menu* | РУССКИЙ
中文 | 한국어 | 日本語 | DEUTSCH | FRANÇAIS
ESPAÑOL | ITALIANO | ČEŠTINA | SLOVENČINA
EL GAUCHO
Password: 19@elgaucho



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