

GAUCHO GRILL

COLD ENTRIES

HOUSE HUMMUS \$179

Homemade, with chimichurri and rosemary cookies.

SASHIMI TOAST \$279

Crispy toast, seared tuna, sriracha, avocado, and fried leek.

TUNA OR SALMON BOWL \$389

Bluefin Tuna or Grilled Salmon, marinated in Sriracha with radish, European lemon, sesame seeds, nori and avocado. Sriracha Mayo.

SPICY MANGO TUNA BOWL \$379

Yellowfin tuna marinated in Tataki Sauce, Cucumber, mango, avocado and sesame seeds

TUNA TATAKI \$299

Seared tuna, grilled avocado and tatami dressing.

BEEF CARPACCIO \$299

Thin slices of beef with olive oil, Black Sauces, Lemon, red onion, mushrooms. Rosemary cookies.

CARPACCIO OF SALMON \$289

Gravlax with capers, red onion, olive oil and Rosemary Cookies

HOT ENTRIES

All our sausages are made at home with family recipes to coal.

GAUCHO VEGETABLES \$149

SALCHICHA PARRILLERA \$299

GRILL SAUSAGE \$229

KIELBAZA GAUCHO SAUSAGE \$289

KIPPE GAUCHO \$399

Wheat. Accompanied by guacamole and tjine. 4 pieces.

CHICKEN TINGA EMPANADITES \$229

Accompanied with homemade green sauce. 5 pieces.

SOUPS

ONION SOUP \$229 1/2 order \$129

Delicious Cream of Onion with Croutons.

MINISTRONE \$119 1/2 order \$79

LENTIL SOUP \$119 1/2 order \$79

Lentils, a house classic

MATZAH BALL SOUP \$229 1/2 order \$129

Delicious with pasta, rice, chicken and Matza Ball.

MEAT JUICE \$269 1/2 order \$149

Prepared to taste.

CONSOME WITH RICE \$149 1/2 order \$89

CHICKEN & RICE CONSOME \$169 1/2 order \$99

EMPANADAS

Prepared with Grandma Rosalia's recipe. Tradition that is accompanied with homemade chimichurri.

POBLANA \$99

MUSHROOM \$99

SPINACH \$159 (Subject to availability)

MEAT \$159

SALADS

ARGENTINE MIXED \$229

Simple and traditional. Tomato and avocado wedges, purple onion, French green beans. Argentinian vinaigrette.

PALMITS \$289

Baked beetroot and cucumber slices, avocado. Basil, mint, avocado and pepita dressing.

GAUCHO \$269

Lettuce, sweet potato, beets, pip, French green beans, blueberries, almonds, house tabbouleh, green olives. Asian dressing.
*add homemade kielbasa \$75
*add grilled salmon \$95

RECOLETTA SALAD \$389

Lettuce, fresh mushrooms, green beans, capers and crispy chicken croutons. Caesar/Zhattar dressing.

SALAD BAR \$259

Prepare your own salad, to your liking.

*Grilled salmon \$109

*Homemade Pastrami \$119

*Home poached tuna \$79

*Sausage \$119

*Smoked turkey \$119

*Smoked chicken at home \$119

SUSHI BAR

AVOCADO ROLL \$215

Surimi, avocado, cucumber, sweet sauce and cream cheese.

PIKI PIKI ROLL \$215

Vegetable tempura, parboiled chilli, tampico, cream cheese, mango

FLAKE ROLL \$215

sauce.

POLANCO ROLL \$215

Breaded and Fried, cream cheese, crab, avocado and tampico.

SPICY TUNA \$215

Salmon Gravlax, avocado and Cucumber.

ARISYAHU \$215

Sriracha tuna, jalapeno, sesame seeds and Sriracha mayo
Surimi tempura, pickled lemon, cucumber and spicy tuna, flamed on the outside.

GAUCHO ROLL \$215

Surimi, avocado, cucumber, spicy tuna, usura with sweet sauce.

SUSHI CAKE \$289

Roasted Gohan Rice, Spicy Tuna, Avocado, Sweet Sauce and Fried Leeks.

AL FORNO ROLL \$215

Surimi, avocado, cream cheese, salmon, tampico with sweet baked sauce.

**ALL OUR ROLLS ARE PREPARED WITH SEAWEED*

FROM SEA SERVED IN PAN

TERIYAKI TUNA STEAK \$499

Grilled, Pepper Crusted and Grilled Vegetables.

CATCH OF THE DAY TO TASTE \$449

SALMON TO TASTE \$469

TACOS SERVED IN PAN

RIB EYE \$379

Selection of RibEye, with purple onion and fried sweet potato and beetroot on a bed of beans and guacamole.

FISH PASTOR \$369

Robalo al axiote, tortilla.

RIB EYE FINE ORIENTAL CUT \$379

Thin slices of rib eye, sesame seeds, avocado and jalapenos.

FISH TACOS \$399

Salmón tempura, mayo sriracha, aguacate y chile manzano.

CAMPECHANOS \$379

Combinations of Argentine chorizo from the house, and grilled meat.

CHICKEN PASTOR TACO \$379

Marinated with axiote, onion and pineapple.

ARRIEROS \$379

Sautéed chicken slices with chili, onion, lemon and black sauces.

MINUTES

CHICKEN OREGANATO \$499

Delicious grilled chicken breast in oregano sauce and olive.

PARGIOT SKEWERS \$349

Two chicken skewers, boneless thigh, grilled and a light parsley, lemon and cumin sauce.

GAUCHO HAMBURGER \$349

Homemade bread and sriracha mayo.

Customize your burger:

*Homemade pastrami \$119

*Caramelized onion

*Homemade sliced pickle

*BBQ sauce

CHORIPAN \$289

Artisan bread, homemade Argentine chorizo, our famous chimichurri, pickled onion, peppers and sriracha mayonnaise. Accompanied by French fries.

CHICKEN SCHNITZEL \$399

BBQ SANDWICH \$399

Slow cooked beef rib for 48 hours. On artisan bread with our incredible BBQ sauce.

BARBACOA GAUCHO \$549

Beef barbecue, cooked in maguey stalk. With avocado, pickled onion and house red sauce.

PASTA

FARFALLE AL PESTO \$269

Imported Pasta in Rich Homemade Sauce.

PAPARDELLE BOLOGNESA \$369

Traditional Imported Pasta Sauce with meat.

RIGATONI AI FUNGHI \$279

Imported Pasta, in Creamy Mushroom Sauce.

FOR P I B E S

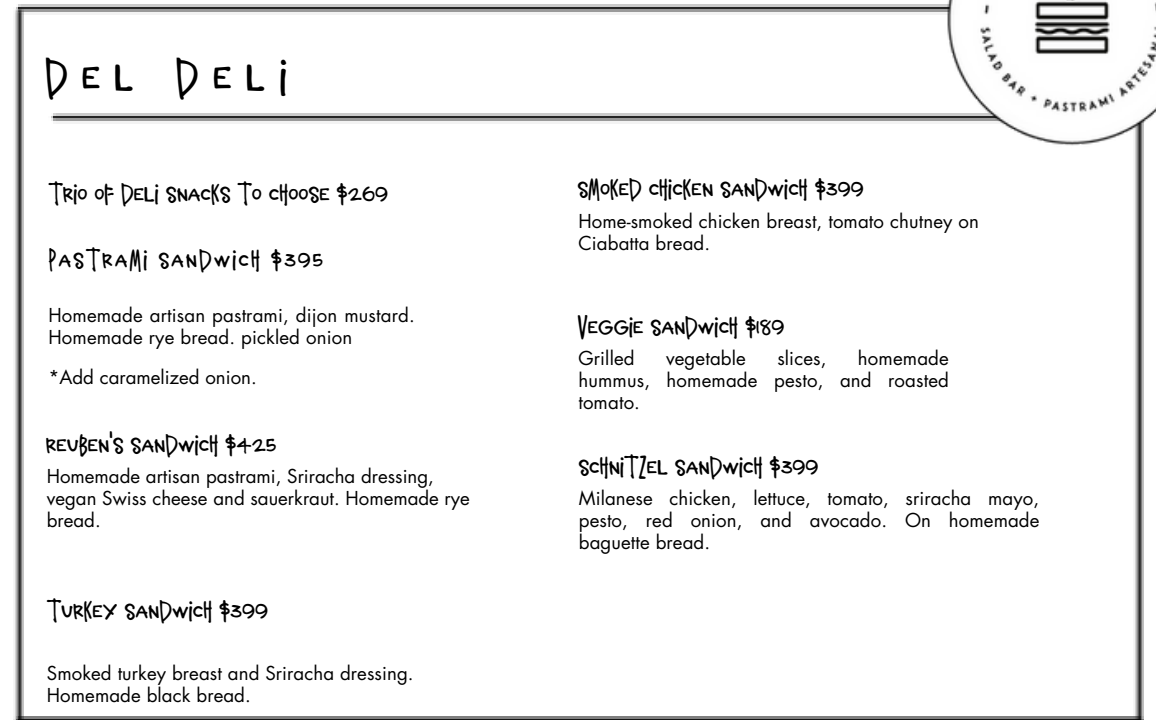
CHICKEN TENDERS WITH POTATOES \$299

HOT DOG GAUCHO \$269

PASTA POMODORO \$189

SAUSAGE CORNDOGS BANDERILLAS \$269

ASK OUR CUTS MENU



SWEET \$159

BABKA FRENCH TOAST WITH CREAM ENGLISH AND ICE CREAM

CHOCOLATISSIMO WITH ICE CREAM COOKIE

MONSTER WITH ICE CREAM

APPLE STRUDEL A LA MODE

GUARNITIONS

BAKED POTATO \$139

With sour cream and homemade bacon.

FRENCH FRIES \$89

PROVENCAL POTATO \$129

Fried, seasoned in olive oil, parsley and garlic.

ROASTED SWEET POTATO WEGES \$99

MASHED POTATOES \$89

GAUCHO GRILL VEGETABLES \$89

GUACAMOLE or AVOCADO SLICES \$119

POTATO SOUFFLE \$139

