



SOFT OPENING MENU

EXPERIENCE THE RICH FLAVORS OF ARGENTINA WITH PREMIUM CUTS, FIRE-GRILLED. FROM JUICY STEAKS TO RUSTIC SIDES, EVERY BITE IS A TRIBUTE TO TRADITION AND QUALITY.

Share & STARTERS

BEGIN YOUR CULINARY JOURNEY WITH THE RICH FLAVORS OF RÍO DE LA PLATA, WHERE ARGENTINIAN AND URUGUAYAN CUISINE BLEND EUROPEAN INFLUENCES WITH LOCAL TRADITIONS. OUR STARTERS BRING YOU THE AUTHENTIC TASTE OF THE REGION.

BITES & ENTRÉES

Bread Basket	A mix of breads with chimichurri, herbs alioli and salsa criolla	40k
Empanadas		
Beef	Hand Chopped Beef Empanada	42k
Chicken	Grilled Chicken, onions, paprika and spices.	38k
Spinach Cream	Creamy cheese, spinach, and béchamel sauce.	35k
Mushroom Chesse	Mushrooms and melted cheese, spices.	35k
Ham and Chesse	Smoky ham and melted cheese.	38k
		Try all 175k
Provoleta	Grilled provolone cheese - crispy crust, melted inside. topen with oregano. Bread	110k
Chorizo 	Homemade Argentinian Sausage	
Criollo	Natural spices, and traditional method. Pork Meat. Bread	48k
De la Vera	Smoked paprika and garlic. Pork Meat. Bread	53k
Morcilla	Imported Blood Sausage	110k
Beef Carpaccio	Thinly sliced premium raw beef, drizzled with olive oil, lemon, argulam croutons and parmesan.	105k
Fried Mozzarella	Crispy golden-fried mozzarella with pomodoro sauce	65k
Spinach Crepe	filled with fresh spinach and cheese, topped with Parmesan and torched béchamel	65k



Premium STEAKS

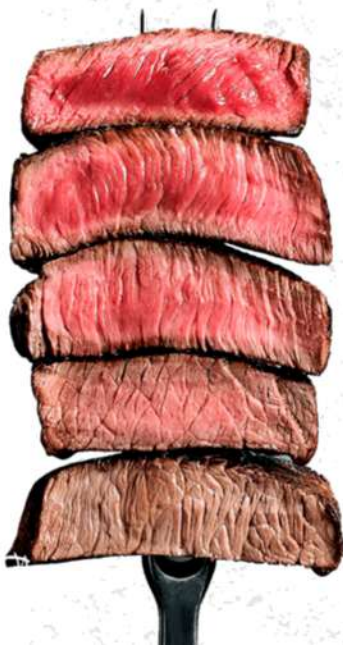


A CURATED SELECTION OF THE FINEST ARGENTINIAN CUTS, GRILLED TO PERFECTION OVER A WOOD FIRE. EXPERIENCE AUTHENTIC FLAVORS, RICH MARBLING, AND EXPERT CRAFTSMANSHIP IN EVERY BITE.

PREMIUM CUTS

	Ribeye Ojo de Bife	Rich, heavily marbled, very tender and juicy	MARBLE MB 7	200g = 475k 300g = 697k
	Striploin Bife de Chorizo	Tender, marbled, rich flavor and firm texture.	MB 6 <small>Dry-aged / 30 Days</small>	200g = 350k 300g = 515k
	Flank Steak Vacio	Long, flat, rich beefy flavor and fibrous texture.	MB5	200g - 240k 300g - 350k
	Skirt Steak Entraña	Long, thin, and highly marbled cut, intense beefy flavor and kind of chewy texture.	MB6	200g - 260k 300g - 380k
	Picanha Rum Cap	Flavorful cut from the top sirloin cap, juicy texture and signature fat cap.	MB6	200g - 285k 300g - 415k
	Tri Tip Colita de Cuadril	Rich beefy flavor, tenderness, and slight marbling.	MB5	200g - 215k 300g - 315k
	Butcher Cut	Premium Wagyu rump. Chef Favorite.	MB6	200g = 235k 300g = 355k

HOW YOU WOULD LIKE YOUR MEAT ?



- Rare**
Cool red center, very soft.
- Medium Rare**
Warm red center, tender and juicy.
- Medium**
Warm pink center, slightly firm.
- Medium Well**
Slightly pink center, firmer texture
- Well Done**
Fully browned, firm, little to no juice.

SIDES

French Fries	Homemade french fries served with Mayo	40k
Papa al Plomo	Slow-grilled potato. Served with butter.	40k
Mushed Potato or Pumpking	Creamy Potato or Pumpking Pure	40k
Grilled Asparragus	Tender, smoky, and lightly charred	55k
Grilled Veggies	Paprika, Corn, Onion , Zucchini, broccoli, avocado	60k
Gaucha Caesar Salad	Grilled romaine lettuce, drizzled with olive oil, topped with crispy croutons, smoky bacon, and our signature Gaucha dressing	55k
Classic Salad	A simple, fresh classic with lettuce, tomato, and onion, the perfect side for any asado	55k



GRILL CHICKEN

Juicy, flavorful whole chicken, marinated and grilled to perfection. Served with salad, french fries and sauce

Whole Chicken
205k

Half Chicken
160k

Quarter Chicken
95k

MILANESAS

Crispy, golden-breaded beef or chicken cutlet, fried to perfection. A classic favorite!



Clasica

Crispy, golden-breaded beef or chicken cutlet, served with your choice of French fries or mashed potatoes and salad.

Beef - 120k

Chicken - 90k

Napolitana

Topped with tomato sauce, ham, melted cheese, and oregano served with your choice of French fries or mashed potatoes and salad.

Beef - 190k

Chicken - 155k

A Caballo: Add 2 Fries Eggs on Top + 15k

DESSERT

Flan Dulce de Leche

Creamy, smooth caramel custard topped with rich, velvety dulce de leche. A classic indulgence!

55k

Panqueque Dulce de Leche

Thin, golden crepe filled with rich, creamy dulce de leche, lightly caramelized for a perfect finish.

55k



Spirits & DRINKS

COCKTAILS

Fernandito 105k
A classic Argentine mix of **Fernet** and cola.

Gin Tonic 85k
gin, tonic water, and lime over ice.

PinaColada 80k
Rum, coconut cream, and pineapple juice

Mojito 80k
Rum, lime, mint, sugar, and soda.

Passion Fruit Mojito 85k
Rum, lime, mint, sugar, soda, and fresh passion fruit

Caipiroska 85k
Vodka, fresh lime, and sugar, served over crushed ice.

Whiskey Sour 90k
Whiskey, fresh lemon juice, and sugar.

Margarita 80k
Ttequila, lime juice, and orange liqueur, served with a salted rim

Aperol Spritz 120k
Aperol, prosecco, and soda water, served over ice with an orange slice.

Negroni 105k
Gin, Campari, and sweet vermouth.

MOCKTAILS

Dragon Fruit Mojito 45k
Dragon Fruit, Syrup, Soda, Lime


Tropical Passion 45k
Passion Fruit, Syrup, Soda, Lime

Orange Tonic 50k
Orange, Lime, Syrup, Tonic

Watermelon Fusion 45k
Watermelon, Tonic, Syrup

WINE


 **House Wine by Glass** 95k
Merlot Selection Comptoirs

 **Mi Terruño - Uvas Malbec** 450k
A rich and velvety Malbec with deep plum and blackberry flavors, balanced by subtle oak and spice. Smooth, bold, and full-bodied.

 **Mi Terruño - Cabarnet Sauvignon** 450k
A bold and structured Cabernet with deep black fruit flavors, hints of spice, and smooth oak notes. Rich, elegant, and well-balanced.

 **Mi Terruño - Uvas Chardonnay** 450k
A fresh and elegant Chardonnay with bright citrus and tropical fruit notes, balanced by subtle oak and a smooth, crisp finish.

 **Casa Silva - Sauvignon Blanc** 495k
A crisp and refreshing white wine with vibrant citrus, green apple, and tropical fruit notes, finishing with bright acidity and minerality.

 **Casa Silva - Cabarnet Saugvinon** 495k
A rich and structured red wine with deep black fruit flavors, notes of spice and oak, and a smooth, lingering finish. Elegant and full-bodied.

BEER

Bintang 40k

Bintang Crystal 45k

Heineken 45k

SODA

Coke 30k

Sprite 30k

Soda Water 30k

