

WOOD-FIRED GRILL

GAUCHO

PARRILLA ARGENTINA

PEQUEÑOS

Starters, sides or small plates

LA PICADA   \$25
Chef's selection of cured meats, cheeses, sundries, savories & pickled things with toast

EMPANADAS  \$15
Two pieces, handmade & freshly baked daily
beef ~ chori-pollo ~ vegetale

CHORIZO  \$14
Wood-grilled sausage, sliced and topped with caramelized onions, fire-roasted grilled peppers, tostado, pimenton chimmi

PROVOLETA    \$17
Provolone cheese baked golden brown and topped with roasted grapes, fresh herbs & sunflower seeds

CAMARONES \$22
Jumbo shrimp, seared a la plancha, with fresh garlic, rosemary, charred lemon, pimenton chimmi

FUGAZZA    \$16
Focaccia bread with provolone cheese, cured onions, manzanilla olives & fresh oregano

GAUCHO FLAVORS

LOS CHIMMIS  \$12
Two ounces each of our housemade chimmi churris
Chimmi-churri ~ herbs & garlic
Ajo ~ roasted garlic chimmi
Cebolla ~ caramelized onion chimmi
Pimenton ~ wood-fired red pepper chimmi

TOSTADO   \$3
Simply two slices of Mediterra Ciabatta Bread, drizzled with extra virgin olive oil and grilled over wood fire with kosher salt and butcher pepper

ALLERGEN KEY

In addition to listing the most common allergens on item descriptions, please refer to the key below to guide your selections.

 vegetarian  contains gluten  vegan  contains dairy

Always inform your server about any dietary restrictions.



ENSALADAS

*Add a quarter pound of meat for \$8!!
vacio - pollo - chorizo - bondiola
braised beef - 4 shrimp - tilapia filet
limit one selection per salad bruh

LA CASA  \$13
Heritage Field greens, shaved radish, carrots, tomato, red onion, balsamic, extra virgin olive oil

EL GAUCHO  \$15
La Casa salad, papas, carmies & charred peppers

ARGENTINO  \$18
El Gaucho salad, avocado, portobello, asparagus

CON PAN

All sandwiches served on toasted Mediterra Ciabatta bread with your choice of potato chips or La Casa salad sub Roasted Papas for \$5!!

VEGETALE   \$17
Grilled zucchini, caramelized onions, roasted papas, fire-roasted grilled peppers, yellow squash and portobello mushroom with cebolla chimmi

CARNE*  \$21
Our House Cut Vacio Steak, grilled, sliced and topped with caramelized onions, fire-roasted grilled peppers and our house chimmi churri

CHORIPAN  \$17
Wood-grilled sausage split and topped with our pimenton chimmi, caramelized onions and fire-roasted grilled peppers

PESCADO  \$16
Tilapia a la plancha, charred lemon, caramelized onion, fresh arugula and ajo chimmi

STEAKBURGER*  \$19
Half-pound fresh ground beef, wood-grilled with chimmi churri and your choice of two toppers

BONDI BARBARCOA  \$18
Slow-roasted, wood-grilled pork shoulder, Ancho Chile-Coffee BBQ sauce, fresh pickle salad

ROSEMARY BRAISED BEEF  \$18
Our #1 Guest favorite!
Grilled beef braised with fresh rosemary and garlic in a rich beef jus and topped with caramelized onions and horseradish sauce

POLLO  \$17
Gaucho Original - Chicken dinner on a sandwich... Wood-grilled chicken, roasted papas, caramelized onions, portobello mushroom and ajo chimmi

\$2

TOPPERS

field greens, tomato, raw onion, arugula, radish, carrot, pickled onion

\$3

TOPPERS

bacon, cheeses, avocado, fried egg, carmies, charred peppers, shrooms, papas

*** Consuming raw or undercooked foods may cause foodborne illness. Please notify your server of any allergies. ***
While we will do our best to accommodate, we cannot guarantee safety.



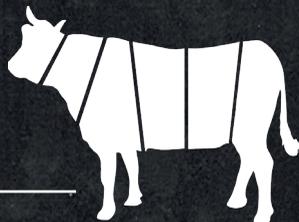
Wood-fired steak, sliced & served with chimmi churri & toasted Mediterra Ciabatta bread
Add a La Casa side salad or Papas for \$5
Don't forget the toppers!!!

"OUR HOUSE CUT" VACIO STEAK*  \$50
12 ounces, Sirloin Flap steak, similar to skirt/flank, tender, juicy, robust

BIFE DE CHORIZO*  \$55
12 ounces, center cut, New York Strip steak, full-bodied, tender, marbled

BIFE DE GAUCHO*  \$100
24 ounces, Bone-in Ribeye steak, marbled, full-flavored, rich

LOMO*  \$60
Half-pound, Beef Tenderloin Filet Mignon, extremely tender, lean, rich



ENTRADAS

PARRILLADA MIXTA* \$95
This signature wood-fired mixed grill has almost 2 pounds of meat including 12 ounces of NY Strip Steak with chimmi churri, 12 ounces of grilled chicken with ajo chimmi and a sliced chorizo sausage with pimenton chimmi
Suggested serving for 2 guests or more

QUI-QUI CHICKEN \$30
Half-roasted and grilled, all-natural chicken dressed in our Quiquirimichi sauce with grilled lemons and fresh pickle salad

EL CATCHO DEL DIA* MKT
Chef's selection of fresh seafood of the day! Please ask your server for today's offering and preparation

CERDO EN CALDO  \$35
Slow roasted pork, simmered in broth with Yukon gold potato, carrot, green onion and sweet peas, topped with soft herbs, poached egg & toast

ORECCHIETTE   \$28
Zucchini, yellow squash and green peas tossed with orecchiette pasta in an arugula pesto, topped with lemon ricotta, crushed cashews and soft herbs

PAELLA DEL GAUCHO 10" \$50 15" \$99
Yellow rice simmered en caldo with rich Achiote broth, squid, shrimp, fish, mussels and chorizo with charred tomato and lemon

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TASTING MENU

"The Gaucho Experience" served Family Style
A menu composed of our most popular selections.
Dietary restrictions considered.  

~ POR LA MESA ~

PRIMERO

Chef's selection of cured meats, cheeses, sundries, savories & pickled things
Beef, Chori-pollo & Veggie empanadas
La Casa salad

DESPUESE

Parrillada Mixta* with wood-grilled New York Strip steak with chimmi churri, marinated chicken with ajo chimmi & chorizo sausages with pimenton chimmi, Los Vegetales & Papas

FINAL

Olive Oil Cake with fresh fruit in syrup and Alfajore Cookies for the table

*\$75/guest, tables of 4 or more.
Entire participation required.*

ACCOMPAÑAMIENTOS

PAPAS  \$10
Oven-roasted russet potatoes with our Gaucho house seasoning

VEGETALES MIXTA  \$15
Wood-fire grilled zucchini, yellow squash, portobello mushrooms and red peppers with caramelized onions and fig balsamic drizzle

ESPARRAGOS  \$13
Wood-fire grilled asparagus with lemon-garlic aioli

VERADURAS  \$11
Seasonal greens ala plancha with fresh garlic, sweet chilis, white balsamic & extra virgin olive oil

LA CASA SIDE SALAD  \$6
A small portion of our House Salad with Heritage Field greens, shaved carrot, radish, red onion and grape tomatoes with balsamic vinaigrette

POSTRES



OLIVE OIL CAKE  \$10
Extra Virgin Olive Oil Cake topped with fresh fruit

FLAN MIXTO  \$12
Caramel flan, Dulce de Leche and whipped cream

CHOCOLATE GANACHE  \$15
Coconut chocolate ganache, Amarena cherries, and pink peppercorns

ALFAJORE COOKIES   \$10
Vanilla and cocoa, shortbread style cookies filled with Dulce de Leche and rolled in toasted coconut

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