

GAUCHO GRILL

COLD ENTRIES

HOUSE HUMMUS \$219

Homemade, with chimichurri and rosemary cookies.

SASHIMI TOAST \$329

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

TUNA OR SALMON BOWL \$499

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

SPICY MANGO TUNA BOWL \$499

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

TUNA TATAKI \$399

Seared tuna, grilled avocado and tatami dressing.

BEEF CARPACCIO \$399

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

CARPACCIO OF SALMON \$399

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

HOT ENTRIES

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

GRILLED GIZZARDS \$599

Subjet to availability

GAUCHO VEGETABLES \$199

SAUSAGE HOME PARRILLERA \$359

GRILL SAUSAGE \$329

KIELBAZA GAUCHO SAUSAGE \$359

KIPPE GAUCHO \$479

Wheat. Accompanied by guacamole and tjine. 4 pieces.

CHICKEN TINGA EMPANADITES \$299

Accompanied with homemade green sauce. 5 pieces.

SOUPS

ONION SOUP \$279 1/2 order \$149

Delicious Cream of Onion with Croutons.

MINESTRONE \$179 1/2 order \$99

LENTIL SOUP \$179 1/2 order \$99

Lentils, a house classic

MATZAH BALL SOUP \$289 1/2 order \$159

Delicious with pasta, rice, chicken and Matza Ball.

MEAT JUICE \$365 1/2 order \$179

Prepared to taste.

CONSOME WITH RICE \$179 1/2 order \$99

CHICKEN & RICE CONSOME \$199 1/2 order \$119

EMPANADAS

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

POBLANA \$139

MUSHROOM \$149

SPINACH \$199 (Subject to availability)

MEAT \$199

SALADS

ARGENTINE MIXED \$329

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

PALMITS \$379

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

GAUCHO \$379

Lettuce, sweet potato, beets, pip, French green beans, blueberries, almonds, green olives. Asian dressing.
*add homemade kielbasa \$145
*add grilled salmon \$145

RECOLETTA SALAD \$479

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

SALAD BAR \$369

Prepare your own salad, to your liking.

*Grilled salmon \$145

*Homemade Pastrami \$145

*Home poached tuna \$99

*Sausage \$145

*Smoked turkey \$145

*Smoked chicken at home \$145

SUSHI BAR

AVOCADO ROLL \$259

Surimi, Avocado, Cucumber, sweet sauce & Cream Chesse.

PIKI PIKI ROLL \$259

Vegetable Tempura, Parboiled chili, Tampico, Cream Chesse & mango Sauce

FLAKE ROLL \$259

Breaded & Fried, Cream Chesse, Crab, Avocado & Tampico.

POLANCO ROLL \$259

Salmón Gravlax, Avocado & Cucumber.

SPICY TUNA \$259

Sriracha Tuna, Sesame Seeds & Sriracha Mayo.

ARISYAHU \$259

Surimi tempura,Pickled Lemon, Cucumber, and Spicy Tuna, Flamed on the outside.

GAUCHO ROLL \$259

Surimi, Avocado, cucumber, spicy tuna with sweet sauce.

SUSHI CAKE \$369

Roasted Gohan Rice, Tuna Spicy, Avocado, Sweet Sauce & Fried Leeks

AL FORNO ROLL \$259

Surimi, Avocado, Cream Cheese, Salmon, Tampico with Sweet Baked Suace

ALL OUR ROLLS ARE PREPARED WITH SEAWEED

FROM SEA SERVED IN PAN

TERIYAKI TUNA STEAK \$729

Grilled, Pepper Crusted and Grilled Vegetables.

CATCH OF THE DAY TO TASTE \$599

SALMON TO TASTE \$599

TACOS SERVED IN PAN

RIB EYE \$499

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

FISH PASTOR \$499

Robalo al axiote, tortilla.

RIB EYE FINE ORIENTAL CUT \$499

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

FISH TACOS \$499

Salmón tempura, mayo sriracha, aguacate y chile manzano.

CAMPECHANOS \$499

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

CHICKEN PASTOR TACO \$499

Marinated with axiote, onion and pineapple.

ARRIEROS \$499

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

MINUTES

CHICKEN OREGANATO \$649

Delicious grilled chicken breast in oregano sauce and olive.

PARGIOT SKEWERS \$399

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

GAUCHO HAMBURGER \$429

Homemade bread and sriracha mayo.

Customize your burger:

*Homemade pastrami \$145

*Caramelized onion

*Homemade sliced pickle

*BBQ sauce

CHORIPAN \$379

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

CHICKEN SCHNITZEL \$489

BBQ SANDWICH \$489

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

BARBACOA GAUCHO \$719

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

PASTA

FARFALLE AL PESTO \$379

Imported Pasta in Rich Homemade Sauce.

PAPARDELLE BOLOGNESA \$429

Traditional Imported Pasta Sauce with meat.

RIGATONI AI FUNGHI \$379

Imported Pasta, in Creamy Mushroom Sauce.

FOR P I B E S

CHICKEN TENDERS WITH POTATOES \$399

HOT DOG GAUCHO \$379

PASTA POMODORO \$249

SAUSAGE CORNDOGS BANDERILLAS \$379

HOT DOG GAUCHO SMALL \$269

ASK OUR CUTS MENU

DEL DELI	
	
Trio of Deli Snacks To choose \$389	SMOKED CHICKEN SANDWICH \$499 Home-smoked chicken breast, Cucumber, tomato chutney on Baguette bread.
INDIVIDUAL DELI SNACK \$139	
PASTRAMI SANDWICH \$499 Homemade artisan pastrami, dijon mustard. Homemade rye bread.	VEGGIE SANDWICH \$279 Grilled vegetable slices, homemade hummus, homemade pesto, and roasted tomato.
*Add caramelized onion.	
REUBEN'S SANDWICH \$519 Homemade artisan pastrami, Sriracha dressing and sauerkraut. Homemade rye bread.	SCHNITZEL SANDWICH \$499 Milanese chicken, lettuce, tomato, sriracha mayo, red onion, and avocado. On homemade baguette bread.
TURKEY SANDWICH \$499 Smoked turkey breast and Sriracha dressing. Homemade Centeno black bread.	TUNA SANDWICH \$199 Poached tuna at home, mayonnaise, olives, bacon, celery and white onion, homemade black rye and French fries

SWEET \$219

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 \$175

With sour cream and homemade bacon.

FRENCH FRIES \$119

PROVENCAL POTATO \$169

Fried, seasoned in olive oil, parsley and garlic.

ROASTED SWEET POTATO WEGES \$149

MASHED POTATOES \$109

GAUCHO GRILL VEGETABLES \$109

GUACAMOLE or AVOCADO SLICES \$149

POTATO SOUFFLE \$189



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