



**EL GAUCHO**

ARGENTINIAN STEAK HOUSE

## The Argentinian Traditional Cuisine

El Gaucho Tirana want that every guest makes a “journey” in the taste and argentinian culture through the tipical dishes where, the meat is the main actor. A large selection of different Black Angus Beef cuts (Cortes), raised in the Argentine Pampas, like the classics Bife Ancho (Rib Eye) and Lomo (Fillet) or the most tipical like Entrana (Skirt Steak) and Asado (Ribs). The Asado (Grill) tradition is the real heart of argentinian cuisine, a reason to be together with family and friends, all accompanied with a good glass of Malbec.

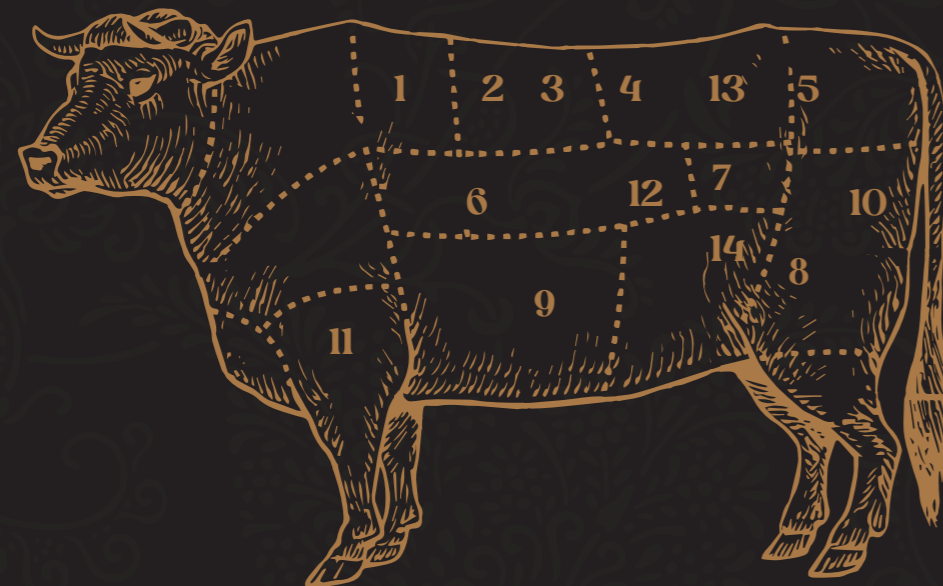
The culinary experience at El Gaucho starts with the traditional starters like Las Empanadas, Provoleta, Morcilla or Chorizo. Argentine cuisine icons inherited from the Conquistadores and later from the imigrants.

Together with the tipical dishes, which cannot be missed, the menu il completed with different other original creations from our Chefs, where Argentine and European ingredients are always blended. This, to give to our guests a wide and quality offer.

To close your culinary experience al El Gaucho Tirana could not miss Dulce de Leche, the most favorite dessert in Argentine, together with Churros and Alfajores de Maicena.



## SIDE DISHES



- *Fried baby potatoes* .....450 L
- *Grilled asparagus* .....750 L
- *Grilled baby potatoes* .....500 L
- *Sauteed mushrooms*..... 550 L
- *Mashed potatoes with truffle flakes* .....800 L
- *Home made Escabeche vegetables* ..... 450 L

## DESSERTS

- *Churros* .....420 L  
(with dulce de leche and caramel namelaka)
- *Bigne' craquelin* .....450 L  
(Dulce de Leche mousse, chocolate caramel, Disaronno liquer, cheese cream)
- *Dulce de leche* .....600 L  
(Lemon sponge, dulce de leche cream, caramel cream, vanilla ice cream)
- *Don Pedro* .....550 L  
(Vanilla ice cream, nut pralines, crunchy nuts, whisky jelly)
- *Tarte* .....600 L  
(Dark chocolate, raspberry, dulce de leche, cheese cream)
- *Dulce Sabor de Argentina*.....700 L  
(A small box with six sweets symbol of Argentine tradition)

1. Roast Beef



2. Ojo de Bife



3. Bife Ancho



4. Bife Angosto



5. Cuadril



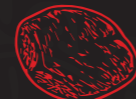
6. Asado



7. Vacio



8. Colita de Cuadril



9. Tapa de Asado



10. Peceto



11. Matabre



12. Entrana



13. Lomo



14. Tapa De Nalga



1. If you have a FOOD ALLERGY or INTOLERANCE, please notify our staff in time.  
2. If you need a TAX INVOICE for your Company please let us know when you arrive



## THE MEAT

- **Black Angus Rump Steak (min.200g) .....780 L/100G**
- **Black Angus Skirt Steak (min. 200g) .....990 L/100G**
- **Black Angus Picanha (min.200g) .....1100 L/100G**
- **Black Angus Sirloin (min. 200g) .....1200 L/100G**
- **Black Angus Rib Eye (min. 300g) ..... 1450 L/100G**
- **Black Angus Fillet (min.200g) .....1550 L/100G**
- **Japanese WagyuA6+ (min.100g) .....6500 L/100G**

## Dry Aging Selection

- **Hereford Rib Eye or T-Bone (6-8 years old) ..... 1100 L/100G**
- **Sashi “Diamond”Rib Eye or T-Bone (7-8 years old).....1150 L/100G**
- **Sashi “Choco” Rib Eye or T-Bone (6-8 years old) .....1300 L/100G**
- **Black Angus“Carrigas” Rib Eye or T-Bone ..... 1300 L/100G**

## Our Main Cuts

### **Bife Ancho**

*Rib Eye is obtained from the front part of the back of the cow, the part that is without fillet. A cut with intermuscular fat and tender, which, when cooked, creates a juicy and complex taste.*

**Suggested Cooking Level: Medium rare – Medium**

### **Bife Angosto**

*The sirloin cut is obtained from the back of the cattle and is the widest part of the T-Bone cut. It is tender with a little muscle and a good fat composition. Is one of the most delicious beef meats with a delicate taste.*

**Suggested Cooking Level: Medium Rare – Medium**

### **Lomo**

*Fillet or Tenderloin is a premium cut of beef that is known for its tender and juicy texture. Is obtained from the back of the cow and is considered to be the most tender muscle due to its lack of connective tissue. **Suggested Cooking Level: Rare – Medium Rare***

### **Asado**

*SRibs or Short Ribs are the symbol of Argentinian food and are among the tastiest, fatty and juicy cuts. The Argentinian tradition is to cut it diagonally, to have a complex taste.*

**Suggested Cooking Level: Medium**

### **Entrana**

*Skirt Steak is also one of the most delicious and favorite cuts in Argentina.*

*Part of the chest and rich in connective tissue, this meat, with a thin and wide shape, is full of flavor, juicy and soft when cooked. **Suggested Cooking Level: Medium***

### **Picanha**

*Picanha is a cut of beef taken from the top of the rump. You might also know it as a rump cover, rump cap, sirloin cap or even culotte steak. It is triangular in shape and surrounded by a thick layer of fat called a fat cap. Because it is not an overused muscle, this cut remains beautifully tender and juicy, producing an amazing flavour when cooked.*

**Suggested Cooking Level: Medium Rare**

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## PASTA & RISOTTO

- **El Tano** ..... 800 L  
*(Linguine with flavored butter, dried tomatoes, roastbeef, quail egg)*
- **El Gaucho** ..... 1000 L  
*(Tagliatelle with asparagus, tomato concasse', tomato sauce, Black Angus rump cut)*
- **Campesina** ..... 1100 L  
*(Rigatoni with porcini mushrooms, cherry tomatoes, truffle)*
- **Ushuaia (for 2 persons)**..... 1800 L  
*(Risotto with Burrata and Black Angus Tartare)*
- **Mendoza (for 2 persons)** ..... 2000 L  
*(Risotto with Malbec, quail, brie)*



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**The Beginning  
of the Experience**

## CHEF'S DISHES

- **The Chef-s starter in 6 tastes (for 2 persons)** ..... 2600 L
- **Black angus cutlet with mozzarella cheese, cherry tomatoes and basil** .... 1400 L
- **Cut of rump with soia sauce, honey and leek cream** ..... 1700 L
- **Rib eye with porcini mushrooms** ..... 3000 L

## BURGER

- **"El Gaucho" Burger with Black Angus meat** ..... 1200 L
- **Pulled Pork Burger** ..... 1000 L

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## SALADS

- **Patagonia** ..... 680 L  
*(Green salad, frisee salad, asparagus, orange, fennel, pecorino cheese)*
- **La Pampa** ..... 720 L  
*(Iceberg salad, quail egg, caramelized goat cheese, sesame, beetroot, grapefruit)*
- **El Leoncito** ..... 850 L  
*(Rucola, honey nuts, strawberry, melted brie cheese, vinegar, sesame)*
- **El Gauch** ..... 950 L  
*(Mixed salad, burrata, roastbeef, dried tomatoes, nuts)*

## SOUPS

- **Classic Locro soup (November-April)** ..... 500 L  
*(Mais, bean, pumpkin, leek, onion, beef meat, pork meat, chorizo)*
- **Cold Locro (May-October)** ..... 450 L  
*(Pumpkin, avocado, Tofu, dillr)*
- **Pachamama** .....780 L  
*(Bone broth, cut of black angus rump, bone marrow, leek, carrot, mashed potatoes)*
- **El Gazpacho** ..... 400 L  
*(Tomatoes, red pepper, green pepper, spring onions, cucumber, olive oil, vinegar)*
- **Salta** ..... 450 L  
*(Celery cream, bruschetta with bacon, capers, truffle)*

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## Tasting Argentina

- **Empanada with chorizo and cheese**
- **Morcilla salami**
- **Rucola salad, goat cheese, apple, nuts, blueberry**

- **Grilled sweetbreads**
- **Home made Escabeche vegetables**

- **Black Angus Rump Steak(100g)**
- **Black Angus Picanha (100g)**
- **Grilled baby potatoes**

- **Alfajores de Maicena**
- **Churros**

**3900 L/person**

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## STARTERS

### Cold

- *Black angus tartare* .....1100 L
- *Roast-beef in layers of mozzarella and dried tomatoes* .....1100 L
- *Three tastes of black angus tartare*.....1400 L
- *Black angus carpaccio*.....1100 L
- *“Gio’ Porro” Angus bresaola, cheese cream and truffle* .....1400 L
- *Rolled carpaccio with cheese cream, orange, almond* .....1100 L
- *Black angus Ceviche* ..... 990 L
- *Cherry tomatoes with pesto, lime, cheese cream* ..... 700 L
- *Humus with fresh vegetables* ..... 500 L
- *Jamon Iberico de Bellota (80g)* ..... 2200 L
- *Traditional Salami and cheese plate* ..... 1500 L

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## STARTERS

### Hot

- *Empanada with black angus meat* .....270 L
- *Empanada with chorizo, cheddar and mozzarella* .....250 L
- *Empanada with chicken meat* .....200 L
- *Empanada with spinach and cheese* .....170 L
- *Homemade Chorizo (30% Black Angus -70% pork)* .....540 L
- *Linguiza (100% pork)*..... 550 L
- *Cheese Croquettes in wine reduction cream* ..... 800 L
- *Croquettes with Jamon* .....800 L
- *Baked provola cheese* .....580 L
- *Fried asparagus and Jamon Reserva* .....1400 L
- *Tacos with Pulled Pork* .....300 L
- *Tacos with chorizo, cabbage, chimicurri sauce, grana* .....300 L
- *Bone Marrow grated with herbs*.....190 L/100g
- *Bone Marrow with fennel salad and chinese cabbage* .....900 L

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