



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.



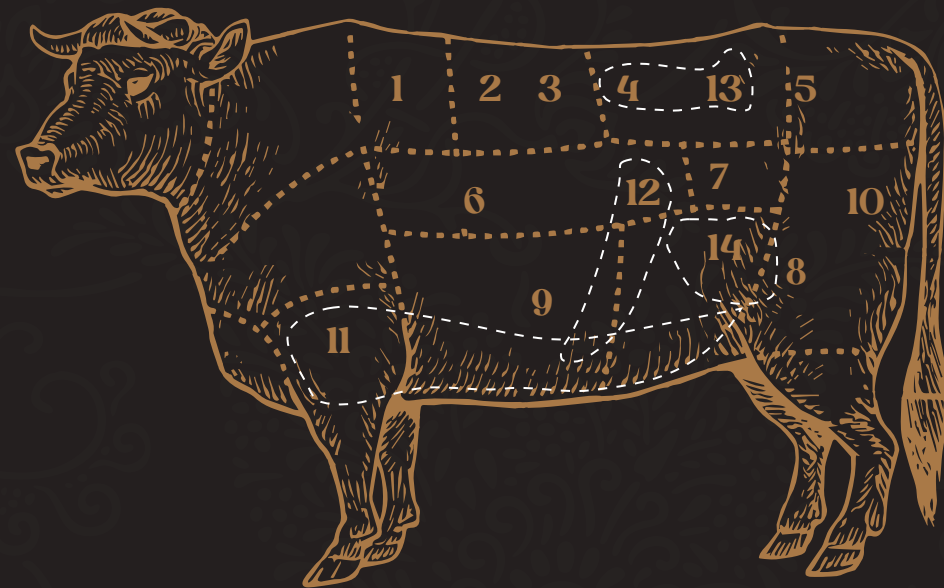
EL GAUCHO

ARGENTINIAN STEAK HOUSE



EL GAUCHO

ARGENTINIAN STEAK HOUSE



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 Chorizo Molleja Chinchulin



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

Side Dishes

- *Fried baby potatoes* 450 L
- *Grilled asparagus* 750 L
- *Grilled baby potatoes* 500 L
- *Grilled Pleyrotys mushrooms* 600 L
- *Mashed potatoes with truffle flakes* 800 L

Desserts

- *Churros* 450 L
(with dulce de leche and caramel namelaka)
- *Don Pedro* 550 L
(Vanilla ice cream, nut pralines, crunchy nuts, whisky jelly)
- *Mami* 550 L
(Baba, namelaka krem, dulce de leche, orange juice, meringue, season fruit)
- *Querida Pavlova* 600 L
(Sponge cake, mango chunks and puree, lime zest, meringue)
- *Roscon del Rey* 650 L
(Choux pastry, chocolate namelaka, salted Whisky caramel, vanilla ice -cream)

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 From The Grill

- **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) 1300 L/100g**
- **Black Angus Tenderloin (min.200g) 1400 L/100g**

Dry Aging Selection

- **Rib Eye/T-bone Black Angus Irlanda (4-8 years old) 1000 L/100g**
- **Rib Eye/T-Bone Black Angus “Carrigas” (4-8 years old) ... 1250 L/100g**
- **Rib Eye/T-Bone “Minhota” portugeze (4-8 years old) 1350 L/100g**
- **Rib Eye/T-Bone Wagyu Galicia “Carrigas”..... 2500 L/100g**

*Minimum 800g order and the side dishes are included
(Pleurotys mushrooms, asparagus and fried baby potatoes)*

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



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

Ribs 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

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

Beginning of the Experience

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

Pasta dhe Risotto

- **Canelloni 800 L**
(fried Canelloni with besciamella, saffron, jamon, sauted spinach with lemon)
- **El Tano 850 L**
(Linguine with flavored butter, dried tomatoes, roastbeef, quail egg)
- **Ossobuco Ravioli 900 L**
(Ravioli filled with Ossobuco meat in smoked chicken broth and caramelized onion)
- **El Gaucho 1100 L**
(Tagliatelle with asparagus, tomato concasse', tomato sauce, Black Angus rump cut)
- **Famatina (per 2 persona) 1700 L**
(Risotto with grilled green peas with reduced Ponzu sauce)
- **Mendoza (for 2 persons)..... 2000 L**
(Risotto with Malbec, quail, brie)

The Meat From The Kitchen

- **"El Gaucho" Burger with Black Angus meat 1350 L**
- **Black angus cutlet with mozzarella cheese, cherry tomatoes and basil 1400 L**
- **Black Angus Tenderloin, red Quinoa, goat cheese fondue 2400 L**

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



Salads

- **Patagonia** 680 L
(Green salad, frisee salad, asparagus, orange, fennel, pecorino cheese)
- **Monte Nevados** 850 L
(Roasted and raw Kale, Roasted Chickpeas, Pecorino, Beetroot paper)
- **Cono de Arita** 900 L
(Roasted baby Lattuce, Beetroot leaves, Romana sauce)
- **El Gaucho** 950 L
(Mixed salad, burrata, roastbeef, dried tomatoes, nuts)

Soups

- **El Gazpacho** 450 L
(Tomatoes, red pepper, green pepper, spring onions, cucumber, olive oil, vinegar)
- **Pachamama** 780 L
(Bone broth, cut of black angus rump, bone marrow, leek, carrot, mashed potatoes)

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



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/for person

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



Starters

COLD

- *Black angus carpaccio..... 1100 L*
- *Black angus tartare 1200 L*
- *Black angus Chef-s Tartare 1400 L*
- *Vinegar marinated tongue 950 L*
- *Aguachile Picanha 1200 L*
- *“Gio’ Porro” Angus bresaola, cheese cream and truffle 1400 L*
- *Smoked Rib Eye with “Tonnata” Sauce 1300 L*
- *“Those are not Tortellini” 1400 L*
- *Torta frita with beef cured ham 1300 L*
- *Jamon Iberico de Bellota (80g) 2300 L*
- *Black beans humus 550 L*

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



Starters

HOT

- *Empanada with black angus meat 280 L*
- *Empanada with chorizo, cheddar and mozzarella 260 L*
- *Vegetarian Empanada 190 L*
- *Homemade Chorizo (30% Black Angus -70% pork) 540 L*
- *Linguiza (100% pork)..... 550 L*
- *Grilled Sweetbreads 950 L*
- *Black Angus Fillet Tataki with kogi vinaigrette 1600 L*
- *Croquettes with Jamon 800 L*
- *“Tacos” with Pulled Pork, Cheddar,
pickled onions (1 piece) 350 L*
- *“Tacos” with Black Angus grilled meat, sauted kale,
Romana Sauce, Cheddar fondue (1 piece) 400 L*
- *Chistorra Dog 450 L*
- *Baked provola cheese 580 L*
- *Bone Marrow gratinated with fresh herbs..... 190 L/100g*

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