



**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 typical 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 typical 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 typical 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.



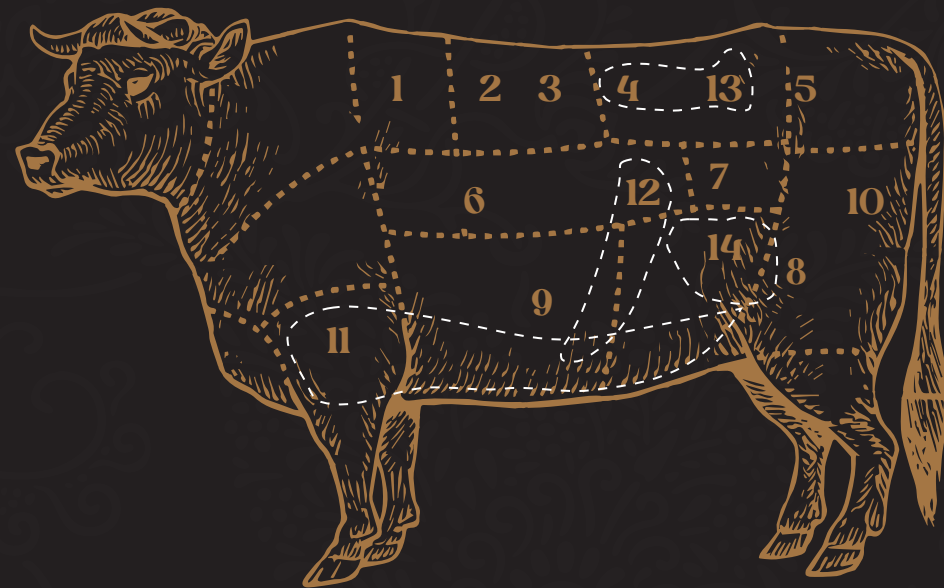
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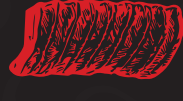
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1. Roast Beef 2. Ojo de Bife 3. Bife Ancho 4. Bife Angosto



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



## PARA ACOMPAÑAR SIDE DISH

- **Papas nuevas fritas** ..... 450 L  
(Fried baby potatoes)
- **Esparragos asados**..... 750 L  
(Grilled asparagus)
- **Papas nuevas aplastadas y asadas** ..... 500 L  
(Grilled baby potatoes with flavored butter)
- **Hongos Portobello asadas** ..... 650 L  
(Portobello grilles mushrooms)
- **Batatas asadas** .....550 L  
(Grilled sweet potatoes)
- **Trio de pures (lima, panceta y trufa)** ..... 1100 L  
(Trio of pure potatoes with lime, bacon and truffle)

## POSTRES DESSERTS

- **Churros forever** .....450 L  
(Churros with Dulce de leche and caramel namelaka)
- **Don Pedro** .....700L  
(Vanilla ice cream, nut pralines, crunchy nuts, Bourbon Whiskey, Dulce de leche)
- **Flan con Dulce de Leche**.....500L  
(Typical argentinian dessert with milk, eggs, sugar, Dulce de leche)
- **Semifreddo chocotorta**..... 550L  
(Semifreddo with Dulce de leche, chocolate cookie heart softened with espresso coffee and with a crispy cocoa layer)
- **Roscon del Rey** ..... 650 L  
(Choux pastry, chocolate namelaka, Dulce de leche, vanilla ice cream)

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## CARNES DE LA PARRILLA THE MEAT FROM THE GRILL

- **Corazon de Cuadril Black Angus (min. 200g) .....780L/100g**  
(Argentinian Black Angus Rump Steak)
- **Entraña de Black Angus (min. 200g) .....990L/100g**  
(Argentinian Black Angus Skirt Steak)
- **Picaña Black Angus (min. 200g) ..... 990 L/100g**  
(Argentinian Black Angus Picanha)
- **Bife de Chorizo Black Angus (min. 200g) ..... 1090 L/100g**  
(Argentinian Black Angus Sirloin)
- **Bife Ancho de Black Angus (min. 300g) ..... 1250 L/100g**  
(Argentinian Black Angus Rib-eye)
- **Lomo de Black Angus (min. 200g) ..... 1350 L/100g**  
(Argentinian Black Angus Tenderloin)

## CARNES CON HUESO MADURADAS DRY AGING BONE-IN MEAT

**These cuts are subject to availability and all start at a minimum of 800g.  
The price includes accompaniments (grilled Portobello mushrooms,  
grilled asparagus, grilled baby potatoes).**

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## 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**

### **Entraña**

*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**

### **Picaña**

*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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## FIDEOS & PAELLA PASTA & PAELLA

- **El Tano** ..... 950 L  
(Linguine with flavored butter, dried tomatoes, Black Angus roast-beef, quail egg)
- **El Gaucho** ..... 1300L  
(Tagliatelle with Asparagus, tomato concasse', tomato sauce, cut of Black Angus Rump Steak)
- **Paella (per 2 persona)** ..... 2800L  
(Typical Paella baked with fresh tomatoes and tomato sauce, peas, sweet pepper, onion, pork sausage, Jamon Iberico bacon, Black Angus Picanha)

# Start of the Experience

## CARNES DE LA COCINA THE MEAT FROM THE KITCHEN

- **Hamburguesa "El Gaucho" de Black Angus**..... 1450 L  
(140 g Black Angus burger with bacon, rocket, cheddar and gouda cheese, burger sauce, mushrooms, onion)
- **Milanesa a la pizza** ..... 1600 L  
(Black Angus meat cutlet, tomato sauce, apulian burrata, basil, mashed potatoes, spring onion)



## ENSALADAS SALADS

- **Patagonia** ..... 680 L  
(Green salad, curly lettuce, asparagus, orange, marinated fennel, pecorino slices)
- **Monte nevados** ..... 850 L  
(Slightly seared Kale, roasted chick peas, grated pecorino cheese, crunchy beetroot)
- **La India** ..... 900 L  
(Mixed salad, sous vide chicken with its own mayonnaise, curry chips, curry dressing)
- **El Gaucho** ..... 1150 L  
(Mixed salad, caramelized nuts, Black Angus roast-beef, dried tomatoes, orange based agrodolce sauce, vinegar, honey)

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## SOPAS SOUPS

- **El Gazpacho** ..... 450 L  
(Blended tomato, garlic, red pepper, green pepper, spring onion, cucumber, EVOO, vinegar)
- **Pachamama** ..... 850 L  
(Bone broth, cut of black angus Rump steak, baked bone marrow, leek, carrot, mashed potatoes)



## DEGUSTEMOS ARGENTINA SAVOR ARGENTINA

### TRIS DE ENTRADAS FRIAS - TRIO OF COLD APPETIZERS

- **Pollo en Escabeche**  
(Cooked chicken breast, carrot, onion, peppers, oregano, sweet peppers, cumin)
- **Lengua a la Vinagreta**  
(Veal tongue, green sauce with anchovies, smoked beetroot sauce)
- **Ensalada rusa echa en casa**  
(Mayonnaise, peas, potato, carrot, pepper, dill, pickled cucumber, pickled pepper)

### TRIS DE ENTRADAS CALIENTES - TRIO OF HOT APPETIZERS

- **Empanada de Carne**  
(Black Angus meat, red pepper, onion, spec i embel, eggs)
- **Chorizo artesanal de la casa**  
(Pork meat, Black Angus meat, parsley, oregano, white wine, sweet pepper, coriander, nutmeg)
- **Mollejas de la parrilla**  
(Grilled sweetbreads)

### LAS CARNES - THE MEAT

- **Entraña de Black Angus (100g)**  
(Black Angus Skirt steak)
- **Bife de Chorizo Black Angus (100g)**  
(Black Angus Sirloin)

### POSTRES - DESSERTS

- **Alfajores de Maicena**  
(Corn flour bisquit, butter, Dulce de leche, coconut powder)
- **Flan con Dulce de Leche**  
(Typical argentinian dessert with milk, eggs, sugar, Dulce de leche)

**4200 L/each**

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## LAS ENTRADAS STARTERS

### FRIAS - COLD

- **Carpaccio de Black Angus** ..... 1200 L  
(Black Angus Rump steak, Kogi sauce, Yuzu and truffle pearls, dried tomatoes, pesto sauce)
- **Tartare de Black Angus** ..... 1350 L  
(Black Angus Rump steak, mayonnaise, mustard, capers, red onion, cheese cream, quail eggs)
- **Tartara de Black Angus de la casa**..... 1500 L  
(Black Angus Sirloin tartare, Iberian pork bacon, marinated fennel, red onion, mayonnaise ceviche)
- **Lengua a la Vinagreta** ..... 1100 L  
(Beef tongue, green sauce with anchovies, smoked beetroot sauce)
- **Picaña Aguachile** ..... 1200 L  
(Black Angus Picanha marinated with sage powder and grilled whole, slightly spicy sauce)
- **Bife Angosto Ahumado a la Italiana**..... 1400 L  
(Smoked Black Angus sirloin, tuna sauce, dried capers powder)
- **Tabla de Quesos y Embutidos de la casa** ..... 1800 L  
(Mix ed Jamon Iberico de Bellota 75% , Chorizo, Morcon, Morcilla, djath Zamorano, Tomino "Bonum")
- **Pollo en Escabeche** ..... 950 L  
(Cooked chicken breast, carrot, onion, pepper, oregano, sweet pepper, cumin)
- **Jamon Iberico de Bellota 100% "Tartessos"** ..... 2300 L  
(Jamon Iberico de Bellota 100%, tomato sauce, toasted bread, Escabeche vegetables)
- **Bresaola Wagyu A5 Japan "Gio'Porro"** ..... 2800 L
- **Caviar Baeri (10g)** ..... 3500 L
- **Caviar Beluga (10g)** ..... 9000 L

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## LAS ENTRADAS ANTIPASTA

### CALIENTES - HOT

- **Empanada de Carne** ..... 320 L  
(Black Angus meat, red peppers, onion, sweet pepper, egg)
- **Empanada de Chorizo** ..... 320 L  
(Pork meat, Black Angus meat, red onion, parsley, oregano, wine, sweet pepper, coriander, cheddar)
- **Empanada vegetariana** ..... 220 L  
(Spinach, ricotta, carrot, onion, gouda cheese)
- **Chorizo artesanal de la casa** ..... 680 L  
(Homemade pork and Angus sausage, parsley, oregano, wine, sweet pepper, coriander, nutmeg)
- **Linguiza** ..... 680 L  
(Homemade pork sausage, white wine, garlic, salt, pepper, kale saute salad)
- **Albondigas de Entrana** ..... 750 L  
(Black Angus meatballs with milk, bread, onion, garlic mayonnaise, cheese cream, pesto sauce)
- **Humitas del Norte** ..... 800 L  
(Pure corn, pulled pork, chopped tomatoes, onion, red pepper, sweet pepper, milk, gouda, butter)
- **Mollejas de la parrilla** ..... 1200 L  
(Grilled sweetbreads)
- **Croquetas de Jamon** ..... 800 L  
(Croquettes with Jamon, milk, flour, butter, nutmeg)
- **Tacos de pulled pork** ..... 350 L  
(Pulled pork, cheese cream with rocket pesto, cheddar, chives, pickled onions)
- **Tacos de Black Angus** ..... 400 L  
(Black Angus meat, cheddar, mustard mayonnaise, tomato, onion, basil, avocado, corn chips)
- **Pastel de Choclo** ..... 850 L  
(Pure corn, milk, gouda cheese, nutmeg, spring onions, Black Angus meat, red pepper, cumin, onion, grana padano, quail egg, onion reduction)
- **Brochetas de Entrana** ..... 1200 L  
(Black Angus Skirt steak skewers, parsley mayonnaise, hot chilli pepper, oregano, thyme)
- **Provoleta** ..... 720 L  
(Baked Provoleta cheese with dried tomatoes, Chimichurri Chefs sauce, tomato sauce, grana padano)
- **Hueso al horno** ..... 190 L/100g  
(Baked bone marrow)

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