

WOOD-FIRED GRILL

# GAUCHO

PARRILLA ARGENTINA

## PEQUEÑOS

MEANT TO BE ENJOYED AS STARTERS, SIDES OR SMALL PLATES

### LA PICADA

Chef's selection of cured meats, cheeses, sundries, savories & pickled things. With Ciabatta Toast.

  \$23

### FUGAZZA

Focaccia-style bread baked fresh with oregano, aged provolone, salt cured onions & Manzanilla olives.

   \$14

### EMPANADAS

Two pieces, handmade & freshly baked daily. Seasoned Beef ~ Chor y Pollo ~ Vegetable

  \$15

### CHORIZO

Wood-grilled sausage, sliced and served with caramelized onion, fire-roasted peppers, pimentón chimmi and ciabatta toast.

 \$13

### PROVOLETTA

Aged provolone cheese baked golden brown, topped with poached pear, caraway and wildflower honey, served with toasted ciabatta.

   \$15

CONTAINS TOASTED ALMONDS

### CAMARONES

Jumbo shrimp seared a la plancha, garlic, rosemary, charred lemon & pimentón chimmi.

\$22

### LOS CHIMMIS CON TOSTADO

All four of our homemade chimmi-churris with wood-grilled ciabatta toast for dipping.

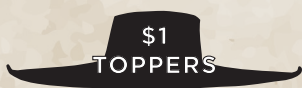
Chimmi-Churri - garlic & herbs

Cebolla - caramelized onion

Ajo - roasted garlic clove and Olive Oil

Pimentón - wood grilled sweet red peppers

  \$10



\$1

TOPPERS

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



\$2

TOPPERS

bacon, cheeses, avocado, fried egg, papas, charred peppers, shrooms, caramelized or pickled onions

### HAPPY HORA ESPECIALES!!!

TUESDAY

4PM - 6PM

WEDNESDAY - FRIDAY

3PM - 6PM

HALF-PRICE PEQUEÑOS - BAR SEATING ONLY!!

\$2 OFF DRAFTS & WINES BY THE GLASS - EVERYWHERE!!!



## ENSALADAS

### LA CASA

Heritage field lettuces, shaved radish & carrot, tomato, red onion, balsamic vinegar and extra virgin olive oil.

 \$10

### EL GAUCHO

Our La Casa Salad with added avocado, caramelized onions & wood-grilled roasted red peppers.

 \$13

### ARGENTINO

Our Gaucho Salad with added grilled asparagus, papas and portabello mushroom.

 \$15

ADD A 1/4 POUND OF MEAT TO ANY SALAD FOR \$6

VACÍO STEAK ~ POLLO ~ 4 SHRIMP ~ 1 CHORIZO

BRAISED BEEF ~ BONDIOLA PORK ~ TILAPIA FILET

\*\*\* LIMIT ONE SELECTION PER SALAD \*\*\*

## CON PAN

ON TOASTED MEDITERRA CIABATTA BREAD  
CHOOSE POTATO CHIPS OR LA CASA SIDE SALAD  
SUB PAPAS CASERAS - \$3

### VEGETALE

All the veggies!! Zucchini, asparagus, eggplant, fire-roasted red peppers, caramelized onions and papas with our Cebolla chimmi.

 \$15

### CARNE

Our House Cut Vacío Steak, grilled, sliced and topped with caramelized onions, fire-roasted grilled peppers, and our Chimmi-Churri Sauce.

 \$18

### CHOR Y PAN!!

Wood-grilled sausage split and topped with our pimentón chimmi, caramelized onion and fire-roasted grilled red peppers.

 \$14

### BONDIOLA

Wood-grilled Pork Shoulder, slow-roasted with carrot, onions, celery and herbs, pulled and piled on with caramelized onions and Dijon mustard.

 \$18

### PESCADO

Tilapia Filet, seared a la plancha with grilled lemon, caramelized onions, fresh arugula greens and Cebolla chimmi.

 \$16

### STEAKBURGER

Half-pound of fresh ground beef grilled over wood flame, comes with your choice of two toppers, and chimmi-churri.

 \$15

### ROSEMARY BRAISED BEEF

Our #1 Guest Favorite Sandwich! Quick grilled beef, then slowly braised with fresh rosemary and whole garlic cloves in a hearty beef jus. Shredded & piled on with caramelized onions & horseradish sauce.

 \$17

### POLLO

Marinated, wood-grilled chicken, shaved Leoncini Rosemary Ham topped with broiled provolone cheese and our Ajo Chimmi.

 \$16

## EXCLUSIVOS



### PARRILLADA MIXTA \$95

Our most popular selection! This signature Wood-Fired Mixed Grill has 32 ounces of meat including a twelve ounce New York Strip Steak with Chimmi-churri, twelve ounces of Marinated Chicken with Ajo Chimmi and two quarter pound Sausages with Pimentón Chimmi.

### POLLO CAZADOR \$30

Pan Roasted Chicken with garlic and fresh herbs braised in a rich chicken Jus with tomato & Malbec, root vegetables, and potato gnocchi.

### CERDO FUEGO LENTO \$38

Slow-cooked pork shank en caldo, braised with fresh herbs, garlic, hearty greens and white beans.

### RISOTTO \$28

Roasted butternut squash risotto, braised greens, grilled zucchini, pickled cranberries and sage.

### PESCADO DEL DÍA MKT

Our fresh fish of the day! The selection and preparation change frequently. We will let you know what the Chef has and how it's prepared!

### PAELLA DEL GAUCHO Solo \$40 Full \$99

Solo - single portion / Full - 15" carbon steel pan  
Yellow rice simmered en Caldo with rich Achiote Broth, Calamari, Shrimp, Fish, Mussels and Chorizo with charred Tomatoes and Lemons.

## ACCOMPAÑAMIENTOS

### PAPAS CASERAS \$10

Oven-roasted russet potatoes with our Gaucho house seasoning, finished a la plancha with olive oil.

### VEGETALES ASADOS \$15

Grilled Zucchini, eggplant and asparagus with fire-roasted peppers, caramelized onions, portobello mushrooms & fig balsamic drizzle.

### BATATA A LA PLANCHA \$11

Baked sweet potato, sage, wildflower honey, apple cider & pepitas.

### REPOLLO DEL HORNO \$13

Cabbage roasted with fresh thyme, caraway, garlic and olive oil, dressed with pickled cranberry vinaigrette.

CONTAINS TOASTED ALMONDS

### LA CASA SIDE SALAD \$5

A small portion of our House Salad with Heritage field lettuces, shaved radish & carrot, tomato, red onion, balsamic vinegar and extra virgin olive oil.

#### 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.



## TASTING MENU

"THE GAUCHO EXPERIENCE, SERVED FAMILY STYLE"  
A MENU COMPOSED OF OUR MOST POPULAR SELECTIONS.  
DIETARY RESTRICTIONS CONSIDERED.

### FOR THE TABLE

**START** -La Picada, Empanadas & Ensalada La Casa

**MAIN** -Parrillada Mixta, Vegetales & Papas Caseras

**FINISH** -Flan Caramelo and Alfajor Cookies

**\$75 PER GUEST**

ENTIRE TABLE PARTICIPATION REQUIRED.  
FOR GUEST TABLES OF FOUR OR MORE.



**WOOD-FIRED STEAK, SLICED & FINISHED WITH CHIMMI-CHURRI AND TOASTED CIABATTA BREAD. ADD YOUR CHOICE OF LA CASA SIDE SALAD OR PAPAS CASERAS FOR \$5. DON'T FORGET THE TOPPERS!**

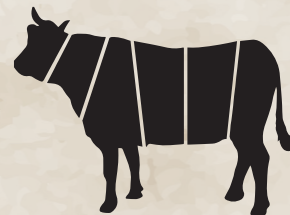
### "OUR HOUSE CUT"

~ VACÍO STEAK ~ \$50  
12 ounces. Tender, juicy, robust.

~ BIFE DE GAUCHO ~ \$80  
Bone-in Ribeye Steak 24 ounces. Marbled, full-flavored, rich.

~ BIFE DE CHORIZO ~ \$45  
New York Strip Steak 12 ounces. Full-bodied, tender, marbled

~ LOMO ~ \$55  
Beef Tenderloin 8 ounces. Extremely tender, lean, rich.



## POSTRES



**ALFAJORES** \$10  
Shortbread cookies with dulce de leche and rolled in coconut flakes. Sold in pairs, one chocolate & one vanilla!

**EL ZAPATERO** \$10  
Seasonal fruit-filled cobbler with daily crumble topping.

**FLAN CARAMELO** \$10  
Caramelized sugar syrup & daily topping.

**PUDÍN DE PAN** \$10  
Bread pudding, bourbon-dulce de leche sauce, and caramelized bananas. CONTAINS CANDIED PECANS