SALADS

House Green Salad ¥2,000
arugula, radicchio, tomatoes, red onions in house vinaigrette dressing

Grilled Caesar Salad ¥1,900
napa cabbage wedge scorched on the wood embers, housemade caesar dressing, parmigiano reggiano, crispy parma ham

Burrata Caprese ¥2,500
wood-fired charred cherry tomatoes, grapes and basil oil

RISOTTO & BURGER

Carabinero Risotto ¥6,500
our signature Carabinero on saffron risotto

Mushroom Risotto ¥2,200
creamy risotto topped with wood-fired mushrooms, egg yolk

Calamari Risotto ¥2,400
saffron risotto served with wood-fired calamari

Classic Cheddar Burger 200g ¥2,900
Wagyu burger, cheddar, arugula and tomato

Latina Bacon Cheeseburger 200g ¥2,900
Wagyu burger, mozzarella and bacon

SIDES

Wood-fired Vegetables of the Day ¥1,600

Wood-fired Mushrooms ¥2,200

House Fries ¥800

Parrillero Rice ¥800
fragrant rice, chorizo, eggs, topped with crispy shoestring potatos

DESSERTS

Volcán de Dulce de Leche ¥1,200
dulce de leche molten lava cake served with smoked vanilla ice cream

Corn Crème Brûlée ¥1,000
a silky custard infused with sweet corn, topped with a crisp caramelized sugar crust

Cumaru Milk Flan ¥900
silky smooth, tonka bean scented milk flan

Homemade Ice Cream ¥700

GAUCHO MENU

6 COURSE ¥8,000
per person

TO START

Beef Empanada
Homemade Cheese Bread
Artisanal Chorizo

SIGNATURE WOOD-FIRED PARRILLA

choice of one

Australian Angus Bavette 300g
Japanese Crossbred Picanha 300g
Australian Angus Oyster Blade 300g
US Prime Angus Skirt 200g
+¥700 Australian Grass-fed Tenderloin 200g
+¥1,000 Australian Lamb Chop 300g
+¥1,500 Australian M3 Wagyu Ribeye 300g
+¥4,900 Kumamoto Wagyu Akaushi Beef Picanha 300g
+¥5,400 Yoshizawa Select Matsusaka Wagyu Picanha 300g

served with grilled vegetables, house fries, house salad, chimichurri and salsa criolla

DESSERT

Homemade Ice Cream

WAGYU MENU

8 COURSE ¥13,000
per person

Wine Pairing 5 glasses +¥6,000

TO START

Amuse
Prosciutto with Melon
Beef Empanada
Artisanal Chorizo
Homemade Cheese Bread

SIGNATURE WOOD-FIRED PARRILLA

choice of one

Kumamoto Wagyu Akaushi Beef Picanha 150g
300g (+¥4,900)

Yoshizawa Select Matsusaka Wagyu Picanha 150g
300g (+¥4,900)

served with grilled vegetables, house fries, house salad, chimichurri and salsa criolla

DESSERT

Homemade Ice Cream

OMAKASE

12 COURSE ¥16,000
per person (minimum for two person)

Wine Pairing 5 glasses +¥6,000

Please feel free to ask our staff about today's menu

STARTERS

Pan de Queso (3 Pcs) ¥1,000
homemade tapioca flour cheese bread

Empanadas de Carne (3 Pcs) ¥1,000
baked beef empanadas

Jamón Serrano Crostini (3 Pcs) ¥1,500
hand carved Batallé El Único jamon
served on crostini

Jamón Serrano (40g) ¥1,800

Croquetas de Carne (3 Pcs) ¥1,400
golden, crispy croquettes filled with a creamy
béchamel and tender minced meat

Artisanal Chorizo (2 Pcs) ¥1,400
Argentinian style pork chorizo

Stuffed Pepper with Matsusaka Beef ¥2,000
topped with cheese and egg

Grilled Minas Cheese ¥2,200
golden outside, soft and milky inside —
a Brazilian classic served with chimichurri sauce

SIGNATURE WOOD-FIRED PARRILLA

Japanese Crossbred Picanha 300g ¥5,400

Australian Angus Bavette 300g ¥4,800

Australian Angus Oyster Blade 300g ¥4,200

Australian Grass-fed Tenderloin 200g ¥4,300

Australian M3 Wagyu Ribeye ¥6,900 / ¥9,200
300g/400g

Australian Lamb Chops 300g ¥5,300

Boneless Chicken Leg 200g ¥2,900

US Prime Angus Skirt 200g ¥4,200

Yoshizawa Select Matsusaka ¥5,400 / ¥10,800
wagyu picanha 150g/300g

Kumamoto Wagyu ¥4,900 / ¥9,800
akaushi picanha 150g/300g

Gaucho's Choice to Share ¥13,800
an inspired combination of picanha 300g,
bavette 300g, lamb chops 200g and one chorizo

SEAFOOD PARRILLA

Carabinero ¥5,900

Grilled Oysters (5 Pcs) ¥2,200

Grilled Scallops (3 Pcs) ¥2,200

Garlic Shrimp (5 Pcs) ¥1,800

Calamari (3 Pcs) ¥2,000