

## ENTRADAS

Latin American Starters

Osetra Caviar (10g) served with blinis	¥3,900
Burrata Wood-fired tomatoes, grapes, basil oil	¥3,200
Garlic Shrimp	¥2,200
Queso a la Parrilla Grilled Minas cheese, chimichurri	¥2,200
Jamón Serrano (25g)	¥1,800
Scallop Ahumado Lightly wood-smoked scallop, ajo blanco	¥1,600
Croquetas de Carne Creamy beef croquettes with mustard aioli	¥1,400
Empanadas de Carne Traditional Argentine beef empanadas	¥1,000
Pan de Queso Warm tapioca flour cheese breads	¥1,000

## ACHURAS

Gaucha Specialties

Chorizo House-made pork sausage	¥800
Lengua (200g) Argentine Hereford beef tongue	¥3,900
Chinchulín Crispy grilled beef intestine	¥900

## ENSALADA

Salad

Charred Napa Cabbage Scorched on the wood embers, house-made caesar dressing, parmigiano reggiano, crispy jamón <i>Most Popular</i>	¥2,300
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## WOOD-FIRED ASADO

### Signature Cuts

Tapa de Cuadril / Picanha (300g) Japanese Wagyu Cross (F1) <i>Most Popular</i>	¥6,800	Entraña / Skirt (400g) US Prime Angus <i>Chef's Recommendation</i>	¥9,800
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### Prestige Selection

Tapa de Cuadril / Picanha (300g) Kumamoto Akaushi (Japanese Brown Wagyu) Naturally raised, lean with clean, rich flavor	¥12,800
Bife de Cuadril / Rump (300g) A5 Matsusaka Black Wagyu Selected by Yoshizawa Farm Exceptional marbling and delicate sweetness	¥10,800

### Parrilla Classics

Tapa de Cuadril / Picanha (300g) Australian Angus	¥4,800
Marucha / Oyster Blade (300g) Australian Angus	¥4,800
Bife de Lomo / Tenderloin (200g) Australian grass-fed	¥4,800
Chuletas de Cordero (300g) Australian Lamb Chops	¥5,800

## FRUTOS DEL MAR

Wood-fired seafood to accompany your asado, or to enjoy on its own

Carabinero Wood-fired deep-sea red shrimp	¥5,400
Spiny Lobster	¥6,800
Hokkaido Scallop	¥1,600
Rainbow Trout (200g)	¥2,900
Surume Squid	¥2,900

## FOR SHARING

Porterhouse (600g-) Argentine Hereford	¥3,200 / 100g
T-Bone (500g-) Argentine Hereford	¥2,500 / 100g
Bone-in Strip (500g-) Argentine Hereford	¥2,000 / 100g
Bife Ancho / Ribeye (500g-) A4+ Japanese Black Wagyu	¥2,800 / 100g
Gaucha's Choice (serves 2 to 3) combination of picanha 300g, oyster blade 300g, lamb chops 200g and chorizo	¥14,800

## COURSES

Today's course details are available upon request

T-bone Course (for two or more)	(S) ¥10,800 (M) ¥13,800
Gaucha Course (6 courses)	¥9,800
Wagyu Course (8 courses)	¥15,000
Omakase Course (12 courses)	¥18,000

## GUARNICIONES

Sides

Ensalada Criolla tomato, onion with olive oil, red wine vinegar	¥1,600
Ensalada Verde seasonal greens, house vinaigrette	¥1,900
Wood-fired Seasonal Vegetables <i>Chef's Recommendation</i>	¥1,900
Wood-fired Mushrooms	¥2,200
Papas Fritas hand-cut house fries	¥800
Mashed Potatoes	¥800
Creamed Spinach	¥800
Farofa de Ovo toasted cassava flour with softly scrambled eggs	¥800
Parrillero Rice chorizo, egg, crispy potato	¥1,000

## HAMBURGUESA

Burger

Wagyu Burger 200g wagyu patty, cheddar, arugula and tomato	¥3,500
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## POSTRES

Desserts

Volcán de Dulce de Leche dulce de leche molten lava cake served with smoked vanilla ice cream	¥1,500
Tres Leches Cake a classic Latin American sponge cake gently soaked in three kinds of milk, served with house-made ice cream <i>Chef's Recommendation</i>	¥1,500
Flan con Dulce de Leche tonka bean infused milk flan, dulce de leche	¥1,200
Today's House-made Ice Cream	¥700