

Gaucha Ranch

GRILL & WINES

by Chef Juan Pablo Soria

SMALL PLATES

SWEETBREADS

Sous Vide and Then Grilled
Served with Criolla Sauce and
Grilled Lemon \$15

PROVOLETA

Melted Provolone Cheese, Roasted
Tomato, Garlic Confit, and oregano
Served with French Baguette \$14

EMPANNABIS™

Choice of Two Artisanal Grass Fed
Beef or Chicken Empanadas \$11

PATAGONIAN SHRIMP

Grilled Patagonian Shrimp
Caponata \$17

BONE BROTH

House Special Grass Fed Bone
Broth, Pickled Red Onions,
Potatoes, Baby Corn, Smokey Oil
..... \$13

EGGPLANT

Grilled Eggplant, Roasted Tomato
Eggplant puree, Stracciatella \$13

PORK & BLOOD SAUSAGES "MATRIMONIO"

Chimichurri & Criolla Sauces,
..... \$13

MEDIUM PLATES

ROY'S PORK BELLY

Smoked and Slowly Cooked
Served with Sweet Potato Puree,
Figs Sauce, Dijon Mustard, Grilled
Lemon \$19

THE MUSHROOM KING

Marinated King Oyster Mush
room, Vegan Coconut Aioli, Crispy
Rain, Fresh Lemon Zest \$19

GRASS FED BEEF VEAL CHEEK

Slow cooked served with Stracciatella
Cheese, Roasted Carrots, Cashews,
Chimichurri Sauce \$25

MATAMBRE A LA PIZZA

Grilled Rose Meat Crust, Tomato
Sauce, Provolone Cheese \$24

N'DUJA FLAT BREAD

Grilled Flat Bread, Tomato Sauce
Provolone, N'Duja sausage \$24

GRILLED ZUCCHINI

Zucchini, Harissa Sauce,
Stracciatella \$19

CHEESE & CHARCUTERIE BOARD

Local Selected Cheeses, Board's
Salami, Mixed Olives, Fig Jam
Pickled Onions, Bread \$25

SALADS

VEGAN SALAD

Avocado, Tomato, Corn, Cucumber
Lemon Dressing \$19

GAUCHO SALAD

Artisan Mix Lettuce, Veggies, Grilled
Grass Fed Veal Cheek, Chimichurri
Vinaigrette, Herb Crumble \$25

STRACCIATELLA

Local Stracciatella, Tomato,
Cucumber, Red Pickled Onions,
EVOO, Balsamic Glaze \$19

LETTUCE & VEGGIES

Artisan Mix Lettuce, Roasted Baby
organic Vegetables, Herb Crumble,
Lemon dressing \$17

ADD TO SALAD

Chicken 6oz
Patagonian Shrimp

\$9

DESSERTS

GRILLED PINEAPPLE

Honey Goat Cheese, Coconut
Ice Cream, Topped with Toasted
Almonds \$12

DULCE DE LECHE BRULÉE

Raw Greek Yogurt Cream
Brulée, Fresh Banana, Bufala
Caramel \$12

CHOCOLATE BREAD PUDDING

Freshly Baked, Served Warm
with Vanilla Ice Cream \$12

SPECIALTY MEATS

FLAP STEAK 8oz. – 100% Grass Fed \$28

RIB EYE 10oz. – 100% Grass Fed \$34

WET AGED WAGYU NEW YORK STRIP STEAK 16oz. \$92

HONEY MARINATED CHICKEN THIGHS 12oz. – Organic Cage Free \$22

CHILEAN SEA BASS 8oz. – Wild Caught \$38

LAMB PICANHA 10oz - Served with Chimichurri & Criolla Sauces \$38

GRASS FED WAGYU BURGER - Tomato, Lettuce, Lactonesa, \$24

Chimichurri Sauce Served with Baby Potatoes, Add Cheese +\$3

SIDES

\$9

• PEE WEE POTATOES

• AVOCADO

• GRILLED LETTUCE

Honey Lemon Dressing, Reggiano,
Gluten Free Herb Crumbles

• SWEET POTATOES

Honey and Toasted Cashews

• ASPARAGUS

Uruguayan Reggiano Parmigiano

• Bread & Butter..... \$3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Our ingredients and cuts are carefully sourced and hand picked. All the meats are available at our meat shop located at 7201 NE 4th Ave. or online at GauchaRanch.com
Thanks for your visit!