

# CHECK "AHT" THE MENU

## PEQUENOS\*

Small plates and shareables.

**Provoletta** **small/\$8 or large/\$12**  
seared provolone cheese, oregano, arugula,  
lemon & olives

**Chorizo** **1pc/\$7 2pc/\$11 3pc/\$15**  
sweet, spicy or garlic sausage with peppers,  
carmies, toast & pimenton sauce

**Camarones** **small/\$12 or large/\$22**  
seared shrimp with garlic & rosemary

**Quiqui Chicky** **\$15**  
grilled legs and thighs tossed in quiquirimichi  
sauce with grilled lemon

**Tostado** **\$3**  
Two pieces of grilled ciabatta

**Empanadas**  
**1pc/\$4 2pc/\$7 6pc/\$18 12pc/\$30**  
beef with olives, roasted peppers, carmies,  
garlic and herbs  
chicken y chorizo with roasted peppers and herbs  
veggie with papas, shrooms, carmies, roasted  
peppers & herbs

## ENSALADAS

Salads.

Add your choice of meat for \$6!

Flank Steak, Chicken, Chorizo (1),

Braised Beef, Pork, Shrimp (4pc)

**La Casa** **small/\$5 or large/\$8**  
lettuce, tomato, carrots, radish, red onions dressed  
with olive oil and balsamic vinegar

**El Gaucho** **small/\$9 or large/\$12**  
la casa with avocado, greens & caramelized onions

**Argentino** **small/\$12 or large/\$15**  
el gaucho with shrooms, grilled peppers & papas

## CARNE DE VACA\*

Steak plates served with salad & toast.

**small=6oz large=12oz**

**Arrachera** **small/\$16 or large/\$29**  
Flank - a typically lean cut

**Vacio** **small/\$18 or large/\$33**  
Sirloin - the perfect hybrid

**Bife de Gaucho** **small/\$21 or large/\$39**  
Ribeye - thick fatty marbling

**Bife de Chorizo** **small/\$18 or large/\$33**  
New York Strip - signature strip of fat

**Entragna** **small/\$18 or large/\$33**  
Skirt - full of flavor & tender

## CON PAN\*

All Sammich, no sides.

**Carne** **\$15**  
Grilled flank steak with carmies,  
grilled peppers and chimmichurri

**Rosemary Braised Beef** **\$13**  
Roasted beef with carmies &  
creamy horsey sauce

**Pollo** **\$14**  
Grilled chicken with carmies,  
shroomz, papas & ajo chimmi

**Bondiola** **\$12**  
Roasted pulled pork, carmies &  
Dijon mustard

**Chory Pan** **\$11**  
Spicy chorizo, peppers & carmies  
with pimenton sauce

**Vegetale** **\$12**  
Papas, carmies, roasted peppers,  
hearty greens & cebolla chimmi

**Catch** **\$15**  
seared catch of the day with carmies,  
arugula & lemon

## TOPPERS

Caramelized Onions (carmies), Grilled  
Peppers, Arugula, Lettuce, Tomato,  
Avocado, Shroomz, Carrot, Radish, Olives,  
Papas, Red Onion, Provolone Cheese,  
Horsey Sauce, Mayo, Dijon Mustard **\$1**

## ACCOMPANAMIENTOS

Side dishes.

**Papa al Horno** **\$5**  
quartered Russet potatoes with  
paprika, garlic, salt & pepper,  
thyme, rosemary & olive oil

**Cremini Mushrooms** **\$5**  
Sautéed with shallot and parsley

**Maiz** **\$5**  
grilled sweet corn, ajo & paprika

**Greens** **\$5**  
kale & collards with garlic, lemon &  
hot pepper

WOOD-FIRED GRILL  
**GAUCHO**  
 PARRILLA ARGENTINA

146 Sixth Pittsburgh, PA 15222 | 412-709-6622 | eatgaucho.com

**EXCLUSIVOS\***

Extra Special Plates.

- Cerdo** **\$18**  
12oz roasted pulled pork, carmies & Dijon mustard, casa salad and toast
- Rosemary Braised Beef** **\$24**  
12oz shredded beef, horsey sauce, carmies, casa salad & toast
- Pollo al Horno** **\$18**  
Grilled chicken thighs with ajo chimmi & carmies with casa salad and toast
- Catch of the Day** **\$23**  
Seared Catch of the Day with lemon, carmies, casa salad & toast
- Parrillada Mixta (Mixed Grill)** **\$30**  
6oz Flank Steak with chimmichurri, 2 chorizos (spicy & garlic) with pimenton, 6oz chicken with ajo chimmi with 2 slices of toast
- Asado Platter** **\$65**  
5oz of each steak with chimmichurri & 3 slices toast

**CHIMMIS**

Housemade Sauces.

- Chimmichurri**  
"Traditional Argentina Steak Sauce"  
fresh parsley, oregano, garlic, red pepper flake, olive oil and vinegar
  - Ajo**  
roasted garlic, parsley and olive oil
  - Pimenton**  
roasted red bell peppers, fresh garlic, parsley, vinegar and olive oil
  - Cebolla**  
caramelized onions, parsley, vinegar & olive oil
- 2oz/\$1 8oz/\$4 16oz/\$7**  
**try a flight! 2oz of each sauce** **\$3**



**COSAS DULCES**

Dessert it is!

- Alfajores** **\$3**  
Two Chocolate or Vanilla Shortbread cookies with Ducle de Leche and rolled in toasted coconut.

**more sweets coming soon!!**

**CHANGE IS GOOD...**

We offer a seasonal menu that changes throughout the year. Ask your server for the Catch of the Day option and any specials!

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*

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