

Gaucha Ranch

GRILL & WINES

by Chef Juan Pablo Soria

SMALL PLATES

SWEETBREADS

Slow Cooked and then Grilled
Served with Criolla Sauce and
Grilled Lemon

\$17

PROVOLETA

Melted Provolone Cheese, Roasted
Tomato, Garlic Confit, and Oregano
Served with French Baguette

\$16

EMPANNABIS™

Choice of Two Artisanal Grass Fed
Beef or Spinach Empanadas

\$12

PATAGONIAN SHRIMP

Grilled Patagonian Shrimp
Caponata

\$17

BONE BROTH

House Special Grass Fed Bone
Broth, Pickled Red Onions,
Potatoes, Baby Corn, Smokey Oil

\$14

EGGPLANT

Grilled Eggplant, Roasted Tomato
Eggplant Puree, Stracciatella

\$14

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

\$24

THE MUSHROOM KING

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

\$19

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

\$26

SALADS

VEGAN SALAD

Avocado, Tomato, Corn, Cucumber
Lemon Dressing

\$20

GAUCHO SALAD

Artisan Mix Lettuce, Veggies, Grilled
Grass Fed Rose Meat, Chimichurri
Vinaigrette, Herb Crumble

\$27

STRACCIATELLA

Local Stracciatella, Tomato,
Cucumber, Red Pickled Onions,
EVOO, Balsamic Glaze

\$20

LETTUCE & VEGGIES

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

\$18

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 MASCARPONE

Cacao Mascarpone Cream, Cookie Lady
Finger, Chocolate Truffle, Almonds

\$12

SPECIALTY MEATS

FLAP STEAK 10oz. – 100% Grass Fed \$34

RIB EYE 12oz. – 100% Grass Fed \$38

NEW YORK STRIP STEAK 16oz. – Wagyu Wet Aged \$94

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

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

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

DUCK BREAST 10oz - Slow Cooked with a Malbec Reduction Sauce \$38

GRASS FED WAGYU BURGER - Tomato, Lettuce, Lactonesa, \$26

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

SIDES

\$9

• RED BELL PEPPER
Grilled Pepper, Crispy Panko, Lemon

• AVOCADO SLICES

• GRILLED LETTUCE

Honey Lemon Dressing, Reggiano,
Gluten Free Herb Crumbles

• SWEET POTATOES
Honey and Toasted Cashews

• BROCCOLINI
Uruguayan Reggiano Cheese

• PEE WEE POTATOES

• 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 meat
cuts are carefully sourced
and curated.

All the meats are also
available at our meat shop
located one block away at
8224 NE 2nd Ave. or online
at GauchaRanch.com

Thanks for coming!