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GAUCHO

EST. 1999

ARGENTINEAN WOOD FIRED STEAKHOUSE

STAMFORD SUMMER RESTAURANT WEEK August 20th - September 2nd LUNCH MENU

FIRST COURSE

Jicama salad

Green bell pepper, carrots, avocado, string beans, radish and cilantro with mustard and lime dressing.

Organic Chicken Anticuchos & Patatas Bravas

Organic chicken skewers, Aji amarillo, side of Batatas Bravas with Aioli sauce.

Empanada

Hand-diced beef, or chicken raisins, Spanish onions, egg.

Cheese Ravioli

Cheese ravioli, homemade marinara sauce.

SECOND COURSE

Gaucha Burger

8oz Beef Burger Brioche Bun, white cheddar, tomato & onion with steak fries.

Picanha a lo Gaucho (8oz)

Brazilian most popular cut, this Prime part of the Top Sirloin mingles with its own stunning juices.

Gaucha Paella

Saffron rice featuring fresh vegetables, Shrimp, squid, mussel, chicken and chorizo served w/ hearty lemon slices.

Chicken Francese

Breast of chicken sauteed in butter, lemon & white wine, accompanied by house green salad.

DESSERT

Crepe with Dulce de Leche

Flan with Dulce de Leche

\$22.18

Tax & gratuity are not included.

78 West Park pl Stamford CT 06901

(203)595-5666

www.gauchostamford.com





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ARGENTINEAN WOOD FIRED STEAKHOUSE

STAMFORD SUMMER RESTAURANT WEEK August 20th - September 2nd DINNER MENU

FIRST COURSE

Empanada

Hand-diced beef, or chicken raisins, Spanish onions, egg.

Calamari Fritti

Fried squid served with Aioli and Marinara sauce.

Beet Salad

Candied Walnuts, basil, blue cheese, truffle oil.

Mushroom Risotto.

Arborio rice, Crimini Mushrooms, olive oil, peas, fresh parmesan cheese.

SECOND COURSE

Argentinean style Chicken Milanese Napolitana

Organic chicken breaded fried, topped with ham, melted mozzarella, tomato sauce & Fresh angel hair pasta.

Tango Combo

Skirt steak, Short Rib, Argentinean Sausage, accompanied by Choice of side..

Angus Gaucho Churrasco (10oz)

Gaucho wood fired Angus Top Sirloin steak side of Port wine mushroom sauce, garlic butter. Choice of side.

Grilled Salmon

Lemon sauce, arugula, green peas, apple, avocado complimented by Coconut rice.

DESSERT

Vanilla Creme Brulee

Crepe with Dulce de Leche

\$38.18 Tax & gratuity are not included.

*Substitute Organic Grass Fed NY Strip Steak (from Uruguay) add \$10

*Substitute Organic Grass Fed Rib Eye Steak (from Uruguay) add \$15

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