

E/Gaucho *de Banís*
Argentinian Grill

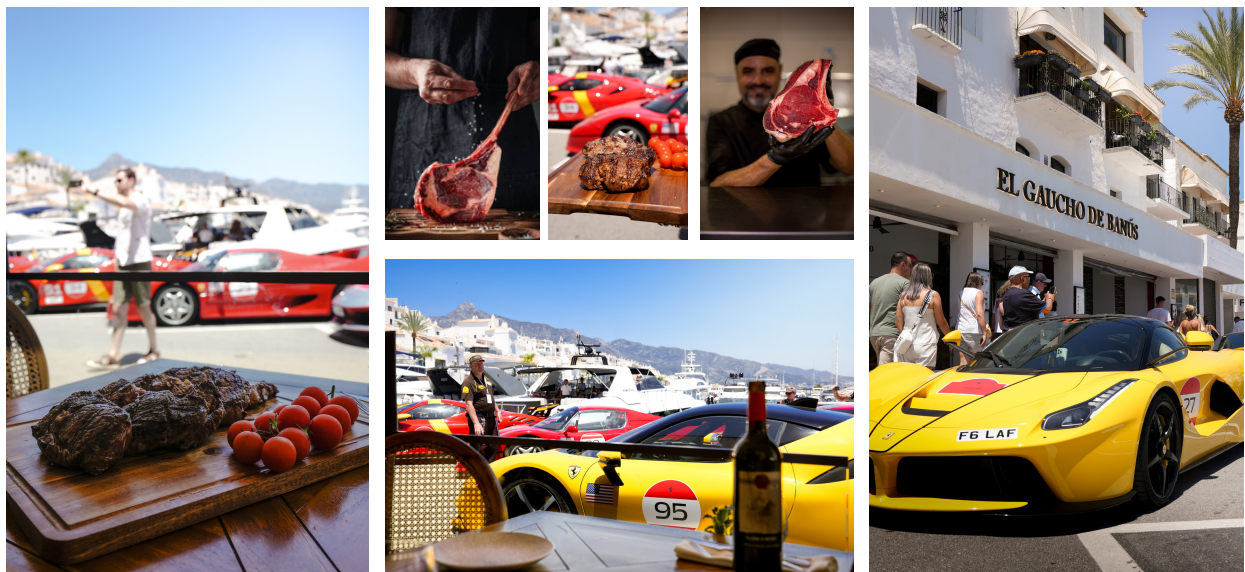


El Gaucho *de Banús*

Argentinian Grill

This restaurant offers high-quality cuts of meat, grilled over open flames to deliver an authentic flavor. Inspired by classic Argentine grills, some of its cuts have been awarded at the World Steak Challenge, one of the most prestigious competitions in the world. The menu features renowned selections such as Kansas Black Angus, Irish Aberdeen Angus, Japanese Kobe Wagyu, Argentine Black Angus, Rubia Gallega, Australian Wagyu, among others.

The experience is elevated by an exceptional wine cellar, showcasing red wines from Argentina, Spain, and other international origins several of which have earned top scores on the Parker scale ensuring a perfect harmony between glass and plate. Its warm atmosphere, friendly service, and a terrace located right on the waterfront of Puerto Banús make El Gaucho a must-visit for both Marbella visitors and true meat lovers.



Summer Hours

Monday – Sunday
12:00 PM – 12:00 AM

Winter Hours

Everyday
1:00 PM – 11:00 PM

@elgauchobanus / www.gauchobanus.com / +34 685 45 96 97
Muelle Benabola, 9, Puerto Banús, 29660 Marbella, Málaga

MENU 1

Copa de Bienvenida (Cava, Vino o Cerveza)
/ Welcome Drink (Cava, Wine, or Beer)

Pan y Salsa de la Casa / *Chef's Bread and Dips*

ENTRANTES A COMPARTIR

/STARTERS TO SHARE

Empanadas típicas argentinas
Typical Argentine paties

Provoleta con chimichurri
Provoleta with chimichurri

Gambas pilpil
Pilpil prawns

SEGUNDOS A ELEGIR

/SECONDS TO CHOOSE FROM

Entraña Black Angus a la brasa
de carbón de encina con
patatas de la abuela
*Black Angus skirt grilled on oak
charcoal with grandma's
potatoes*

Entrecot Black Angus a la brasa
de carbón de encina con
patatas de la abuela
*Black Angus entrecôte grilled on
oak charcoal with grandma's
potatoes*

Pollo deshuesado a la brasa de
carbón de encina con patatas
de la abuela
*Boneless chicken grilled on oak
charcoal with grandma's
potatoes*

POSTRE

/DESSERT

Surtido del chef - *Chef's Selection*

BEBIDA

/DRINKS

Vino Tinto, Rosado, Blanco, Cava,
Cerveza, Refrescos y Agua hasta
los postres.

*Red, White, Rose Wine, Cava,
Beer, Refreshments & Water until
desserts*

50€

MENU 2

Copa de Bienvenida (Cava, Vino o Cerveza)
/ Welcome Drink (Cava, Wine, or Beer)

Pan y Salsa de la Casa / Chef's Bread and Dips

ENTRANTES A COMPARTIR

/STARTERS TO SHARE

Jamón Ibérico de bellota con
queso Manchego
*Acorn-fed Iberian ham with
Manchego cheese*

Pulpo a la brasa estilo Gaucho
con puré crema queso
*Grilled octopus, Gaucho-Style,
with cream cheese puree.*

Ensalada pampeana con queso
de cabra y frutos secos
*La Pampa salad with goats
cheese and nuts*

SEGUNDOS A ELEGIR

/SECONDS TO CHOOSE FROM

Ojo de bife (lomo alto) Black
Angus a la brasa de carbón de
encina con patatas de la abuela
*Black Angus rib-eye grilled on
oak charcoal with grandma's
potatoes*

Solomillo Black Angus a la brasa
de carbón de encina con
patatas de la abuela
*Black Angus sirloin grilled on oak
charcoal with grandma's
potatoes*

Lomo de rape con crema de
puerros y verduritas de la
temporada
*Monkfish loin with leek cream
and seasonal vegetables*

POSTRE

/DESSERT

Surtido del chef - *Chef's Selection*

BEBIDA

/DRINKS

Vino Tinto, Rosado, Blanco, Cava,
Cerveza, Refrescos y Agua hasta
los postres.
*Red, White, Rose Wine, Cava, Beer,
Refreshments & Water until
desserts*

65€



BOOK YOUR TABLE

Calle Muelle, C. Benabola, 9 Puerto Banús.
Reservas +34 952 81 21 67 www.gauchobanus.com