

STARTERS

REGIONAL ORGANIC BEEF TATAR

- CLASSIC: butter, pickled red onions & capers ^{ADGMO} 16
- SURF & TURF: cress, jalapeño mayo & prawn ^{ABDGMO} 19
- SPECIAL: peppersweet, cream cheese & chili bell pepper butter ^{ADGMO} 18

ROASTBEEF

- Chanterelles, black truffle, greaves & lovage ^{CEFO} 18

BURRATA

- Yellow ajvar, eggplant, basil & tomatoes ^{GLO} 18

SALMON TROUT

- Ceviche, passion fruit, pumpkin & coriander ^{DLNO} 18

SOUPS

TOM YAM GUNG

- Prawn, mushrooms, chili & lime ^{ABDFL} 9

OX TAIL

- Root vegetables, chives, sherry & semolina dumpling ^{ACLO} 9

SPECIALS

TAGLIOLINI

- Woodland mushrooms, black truffle, parsley & Asmonte ^{GLO} 22

GRILLED PIKEPERCH

- Bell pepper cabbage & pumpkin gnocchi ^{DFLNO} 28

GRILLED CORN-FED CHICKEN

- Red cauliflower curry, pearl couscous, coriander & Lime ^{AFGLNO} 23

GRILLED LAMB CHOPS

- Mashed potatoes, wild broccoli, fried onion & jus ^{AGLO} 32

ROASTED TENDERLOIN SLICES

- Chanterelles, ravioli, spring onion & jus ^{AGLO} 26

EL GAUCHO BEEF BURGER

- Sour cream, lettuce, bacon, cheddar & jalapeños ^{ACGO} 16

The Steaks

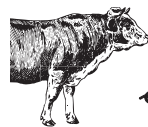
A Dry Aged Beef

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak
T-Bone Steak
Rump Steak
Ribeye Steak
Tomahawk

SUBJECT TO
AVAILABILITY
We are happy
to help you with
your choice!

pro 100g 12



el Gaucho Beef

BIFE DE CUADRIL – RUMP HEART

- 200 gram 17
- 300 gram 24
- 400 gram Churrasco 34

BIFE DE CHORIZO – SIRLOIN

- 300 gram 26
- 400 gram 33
- 400 gram Churrasco 34

BIFE DE LOMO – TENDERLOIN

- 150 gram Ladysteam 23
- 250 gram 33
- 350 gram 40
- 350 gram Churrasco 41

BIFE DE ANCHO – RIBEYE STEAK

- 300 gram 28
- 400 gram 35

PINCHO DE CARNE

- 300g GAUCHO SKEWER 33
- Rump heart, tenderloin, sirloin, ribeye

SURF & TURF SKEWER

- 150 gram tenderloin, prawns & parsley-garlic-oil 35

The Butcher's Special

TIRA DE CUADRIL 600 / 800g 49 / 68

For this special cut, a large Rump Heart steak is thinly sliced widthwise and finished with our Churrasco marinade. The steak thereby covers a larger surface on the grill, has a shorter cooking time and is even juicier!

TIP: We recommend sharing it and roasted to Medium Rare. That way, the low-fat meat remains wonderfully tender!

SALADS

ROCKET SALAD

- Balsamico dressing, pine nuts, Grana, „Blumauer tomatoes“ & artichokes ^{GHLMO} 8

BUTTERHEAD LETTUCE

- Cucumber, radishes, garlic, apple vinegar, pumpkin seed oil, roasted pumpkin seeds & cress ^{GHLMO} 8

CAESAR SALAD

- Original Cipriani dressing, croûtons & Grana ^{ADGMO} 8

SIDES

LEAF SPINACH

- WITH YUZU-PONZU & SESAME ^{ANO} 5

- MIXED GREEN BEANS WITH BACON ^{GP} 5

- WILD BROCCOLI WITH ALMONDS ^{GH} 5

- MASHED POTATOES & FRIED ONION ^{AG} 5

- CHANTERELLES WITH EGG & CHIVES ^G 6

- RED CAULIFLOWER CURRY ^{AFGLNO} 5

- ZUCCHINI, BELL PEPPER, CORN & EGGPLANT 5

- HUMITA – ORIGINAL STUFFED CORN LEAF ^{GO} 5

- TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGLO} 5

- ORGANIC BAKED POTATO

- WITH SOUR CREAM ^{GO} 5

- ORIGINAL STEAK FRIES ^O 4

SAUCES

- CREAM PEPPER SAUCE ^{GLO} 3

- SAUCE BÉARNAISE ^{CGLMO} 3

- GAUCHO CHIMICHURRI SPICY ^{MO} 3

- TRUFFLE MAYO ^{GM} 3

- WHIPPED HERB BUTTER ^G 2

- BBQ DÍP „GAUCHO EDITION“ ^G 3

PIMP YOUR STEAK

- 1 pc. soft shell crab ^{AB} 9

- 1 pc. grilled tiger prawn with herbs ^B 7

- 1 fried egg ^C 2

- Gratinated with „butter a la Pimienta“ ^{GM} 4



DRY AGED BEEF
from our selected
partner exclusively for us



EL GAUCHO BEEF
„Premium Edition“ from
Black Angus cattle



CHURRASCO is a thin
special cut with aparsley-garlic-
marinade