

STARTERS

REGIONAL ORGANIC BEEF TATAR

- CLASSIC: butter, capers & red onions ^{ADGMO} 17
- SURF & TURF: cress, chili mayo & prawn ^{ABDGMO} 19
- SPECIAL: truffle & truffle butter ^{ADGMO} 19

SADDLE OF VEAL

Artichokes, pistachios, blood sorrel & Pecorino cheese ^{GHLMO} 18

GRILLED GOAT'S MILK CHEESE

Pumpkin, pear, black walnuts & chicory ^{DGO} 16

SMOKED SALMON

Potatoes, horseradish, radish & beetroot ^{DGO} 18

SOUPS

JERUSALEM ARTICHOKE CREAM SOUP ^{GLO} 9
BBQ duck & chestnut

BEEF BROTH

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

SPECIALS

TAGLIOLINI

Eggyolk, Belp ball & Istrian truffel ^{ACGL} 23

GRILLED SALMON TROUT

Pasta Risoni, pumpkin & sheep's milk cheese ^{ACDGL} 28

GRILLED CORN-FED CHICKEN

Roasted cauliflower, creamy cauliflower & croûtons ^{ALO} 24

GRILLED SADDLE OF BOAR

Brussels sprouts, sweet potato, rowanberry & jus ^{GLO} 29

ROASTED TENDERLOIN SLICES

Cream pepper sauce & truffel gnocchi ^{ACGL} 27

EL GAUCHO BEEF BURGER

Sour cream, lettuce, bacon & cheddar ^{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 18
300 gram 25
400 gram Churrasco 35

BIFE DE CHORIZO – SIRLOIN

300 gram 27
400 gram 34
400 gram Churrasco 35

BIFE DE LOMO – TENDERLOIN

150 gram Ladysteak 25
250 gram 35
350 gram 42
350 gram Churrasco 43

BIFE DE ANCHO – RIBEYE STEAK

300 gram 29
400 gram 36

PINCHO DE CARNE 300g GAUCHO SKEWER

Rump heart, tenderloin, sirloin, ribeye 34

SURF & TURF SKEWER

150 gram tenderloin, prawns & parsley-garlic-oil 36

The Butcher's Special

QUEEN'S CUT DRY AGED, 280g 36
Probably the best cut of regional beef, the tenderloin, is cut from the backside. For this special cut, it is framed by the bone from two sides. This very unique steak is offered exclusively at el Gaucho. It is extra soft, has an intense taste and is incredibly juicy!

TIP: in every degree of doneness an experience, but we recommend medium rare!

SALADS

ROCKET SALAD

Balsamico dressing, pine nuts, Grana, olives & dried tomatoes ^{GHLMO} 8

LAMB'S LETTUCE

bacon, potatoes, apple vinegar, garlic, pumpkin seed oil & roasted pumpkin seeds ^{GHLMO} 8

CAESAR SALAD

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

SIDES

PASTA RISONI WITH PUMPKIN & SHEEP'S MILK CHEESE ^{ACGL}

5

MIXED GREEN BEANS WITH BACON ^{GP}

5

ROASTED CAULIFLOWER & CAULIFLOWER CREAM ^{GL}

5

SWEET POTATOES AL FORNO & CHORIZO ^{GLO}

5

JERUSALEM ARTICHOKE & SHIITAKE MUSHROOMS ^G

5

BRUSSELS SPROUTS & BUTTER CRUMBS ^{AGL}

5

ZUCCHINI, BELL PEPPER, CORN & EGGPLANT

5

HUMITA – ORIGINAL STUFFED CORN LEAF ^{GO}

5

TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGL}

5

ORGANIC BAKED POTATO

5

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

KETCHUP, HERB MUSTARD or MAYO ^G

2

PIMP ↑ YOUR STEAK

1 pc. soft shell crab ^{AB} 9

1 slice of grilled foie gras 9

1 pc. grilled tiger prawn with herbs ^B 8

1 fried egg ^C 2

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