

STARTERS

REGIONAL ORGANIC BEEF TATAR

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

SCALLOPS

- Kohlrabi & peas ^{AGL} 19

ARCTIC CHAR

- Sashimi, carrot, broad bean, Romana lettuce hearts & shallots ^{AFGNO} 19

BUFFALO MOZZARELLA

- Green asparagus, pistachio, green apple & basil ^{GHLMO} 17

SOUPS

ASPARAGUS CREAM SOUP

- Marinated raw beef tenderloin & herb pesto ^{GO} 10

BEEF BROTH

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

SPECIALS

ASPARAGUS RISOTTO

- Verpa mushrooms, pine nuts, wild herbs & grana ^{GO} 22

GRILLED GILTHEAD SEABREAM

- Creamy barley, kohlrabi & peas ^{ADGL} 29

CORN-FED CHICKEN

- without bones, pak choi, Tsuyu, young onion & lime ^{ADFG} 25

LAMB CHOPS

- Bean cassoulet, chorizo, braised pointed pepper & thyme jus ^{GLOP} 33

ROASTED TENDERLOIN SLICES

- Cream pepper sauce & potato gnocchi ^{ACGLO} 28

EL GAUCHO BEEF BURGER

- Sour cream, lettuce, tomatoes, cucumber, onion & 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 13



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 26
- 250 gram 36
- 350 gram 43
- 350 gram Churrasco 44

BIFE DE ANCHO – RIBEYE STEAK

- 300 gram 29
- 400 gram 36

PINCHO DE CARNE 300g GAUCHO SKEWER

- Rump heart, tenderloin, sirloin, ribeye 35

SURF & TURF SKEWER

- 150 gram tenderloin, prawns & parsley-garlic-oil 37

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

BUTTERHEAD LETTUCE

- Apple vinegar, pumpkin seed oil, asparagus, radishes, roasted pumpkin seeds & garden cress ^{GHLMO} 9

CAESAR SALAD

- Original Cipriani dressing, croûtons & Grana ^{ADGMO} 9

SIDES

- SCREAMY BARLEY KOHLRABI & PEAS ^{AGL} 5
- BEAN CASSOULET WITH CHORIZO ^{GLOP} 5
- LEAF SPINACH & SWISS CHARD ^G 5
- LOCAL ASPARAGUS PAK CHOI & TSUYU ^{ADFG} 6
- BAKED CARROT, POLENTA & DUKKAH ^{GHL} 5
- BRAISED POINTED PEPPER PANCETTA & PUMPKIN SEED OIL 5
- ZUCCHINI, BELL PEPPER, CORN & EGGPLANT 5
- HUMITA – ORIGINAL STUFFED CORN LEAF ^{GO} 5
- TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGLO} 6
- ORIGINAL STEAK FRIES ^O 5
- ORGANIC BAKED POTATO WITH SOUR CREAM ^{GO} 5

SAUCES

- CREAM PEPPER SAUCE ^{GLO} 3
- SAUCE BÉARNAISE ^{CGLMO} 3
- GAUCHO CHIMICHURRI SPICY ^{MO} 3
- TRUFFLE MAYO ^{GM} 3
- WHIPPED HERB BUTTER ^G 3
- BBQ DÍP „GAUCHO EDITION“ ^G 3
- KETCHUP or MUSTARD ^G 2

PIMP ↑ YOUR STEAK

- 1 pc. soft shell crab ^{AB} 9
- 1 slice of grilled foie gras 10
- 1 pc. grilled tiger prawn with herbs ^B 8
- 1 fried egg ^C 3
- 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