

STARTERS -----↓

REGIONAL ORGANIC
BEEF TATAR

CLASSIC	
salted butter, capers, anchovies, pickled onion & chili ^{ADGMO}	17
ASIA	
wasabi butter, teriyaki, mustard caviar, pickled ginger & wakame ^{ADFGN}	17
+ Black tiger prawn ^B	6
+ Foie gras	10

GOOSE LIVER TERRINE 21

hazelnut, quince & brioche ^{ACGHO}

SCALLOP 19

white beans, curry, spring onions &
coriander ^{GLOR}

GRILLED GOAT'S CHEESE 17

fig, port wine & walnut ^{ACGHO}

SOUPS -----↓

LOBSTER BISQUE 12

shrimps-Cevapcici & stick celery ^{ABDGLO}

BEEF BROTH 9

eggyolk, root vegetables, ox tail,
Sherry & chives ^{ACGLO}

SALADS -----↓

LAMB'S LETTUCE 9

apple vinegar, pumpkin seed oil,
potatoes, bacon, onion &
roasted pumpkin seeds ^{LMO}

CAESAR SALAD 9

original Cipriani dressing,
croûtons & Grana ^{ADGMO}



Cover: Freshly baked el Gaucho bread, spice mix,
butter & something smoked | € 4,90 p.P.

For any questions in terms of allergens please ask our
well-trained staff | Prices include the statutory VAT.

EL GAUCHO

Nice to meat you!

LOCAL DRY AGED BEEF -----↓

Our Dry Aged Beef is 100% sourced from our select contractors in Austria.
It is dry-aged for at least 28 days and thus ends up on your plate in the best possible quality with its unique and
incomparable taste.

PORTERHOUSE STEAK | T-BONE STEAK | SIRLOIN STEAK
RIBEYE STEAK | TOMAHAWK per 100g 13

Subject to availability - we are happy to help you select your perfect piece!

EL GAUCHO PREMIUM BEEF -----↓





RUMP HEART STEAK		TENDERLOIN STEAK	
200 gram	19	150 gram	28
300 gram	26	250 gram	38
400 gram <i>Churrasco</i>	36	350 gram	45
		350 gram <i>Churrasco</i>	46
SIRLOIN STEAK		300G GAUCHO SKEWER	
300 gram	30	Rumo heart, Tenderloin, Sirloin & Ribeye	35
400 gram	38		
400 gram <i>Churrasco</i>	39	SURF & TURF SKEWER	
RIBEYE STEAK		150 gram Tenderloin, prawns & parsley-garlic-oil	39
300 gram	30		
400 gram	38		

CHURRASCO is a thin special cut with parsley-garlic marinade.

THE BUTCHER'S SPECIAL -----↓ PIMP ↑ YOUR STEAK -----↓

TIRA DE CUADRIL 600g / 800g 52 / 71	1 pc. SOFT SHELL CRAB ^{AB} 9
For this special cut, a large Rump Heart steak is thinly sliced widthwise and finished with our <i>Churrasco</i> marinade. The steak thereby covers a larger surface on the grill, has a shorter cooking time and is even even juicier!	1 slices GRILLED FOIE GRAS 10
	1 pc. grilled BLACK TIGER PRAWN 6
	1 pc. FRIED EGG ^C 3
	with BUTTER „A LA PIMIENTA“ ^{GM} 4

OUR SIGNATURE CUTS -----↓

QUEEN'S CUT 39	KING'S CUT 57 / 74
Dry Aged, 280g	600g / 800g
	
For this special cut, the tenderloin is framed by the bone from two sides. This very uni- que steak is offered exclusively at el Gau- cho. It is extra soft, has an intense taste and is incredibly juicy!	The crown is cut out of the the well-marbled centerpiece of the sirloin. The outer layer of fat gives this steak a one of a kind taste.
RIBEYE A LA PIMIENTA 42	TIRA DE ANCHO RIBEYE 57 / 74
400g	600g / 800g
	
Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye Steakwith freshly ground pepper, Argentinian salt and herb butter.	For this special cut, a big piece of Ribeye is cut width-wise in order to be able to enjoy the meat parts that are placed around the typical fat eye to the fullest.

SIDES -----↓

MIXED GREEN BEANS with bacon ^{GP}	5
PRAWN AND CABBAGE PASTA ^{ABCDGLO}	6
BELUGA LENTILS miso & jalapeños ^{FLOP}	5
CREAMY SAVOY CABBAGE with black salsify ^{AGLO}	5
BRAISED CARROT with ginger ^{GL}	5
HUMITA original stuffed corn leaf ^G	5
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	6
ORIGINAL STEAK FRIES	5
ORGANIC BAKED POTATO with sour cream ^G	5
MASHED POTATOES ^G	5

SAUCES -----↓

CREAM PEPPER SAUCE ^{GLO}	4
SAUCE BÉARNAISE ^{CGLMO}	4
TRUFFLED OX SAUCE ^{LMO}	4
GAUCHO CHIMICHURRI, spicy ^{MO}	3
TRUFFLE MAYO, vegan	3
JALAPEÑO SALSA, vegan	3
WHIPPED HERB BUTTER ^G	3
BBQ DIP „GAUCHO EDITION“ ^O	3
HERB MUSTARD ^G	2

SPECIALS -----↓

HOMEMADE AGNOLOTTI 24	
corn & smoked bell pepper ^{ACGL}	
COD 33	
lardo, beluga lentils, miso, nduja & jalapeños ^{DFLO}	
CORN-FED CHICKEN 25	
1/4 deboned corn-fed chicken from head to foot, creamy savoy cabbage, black salsify, churrasco & jus ^{GL}	
BRAISED SHORT RIBS 29	
truffled mashed potatoes & fine mushrooms ^{GLMO}	
ROASTED TENDERLOIN SLICES 31	
stroganoff, shallots, mushrooms, pickles, sour cream & potato gnocchi ^{ACGLMO}	
EL GAUCHO BEEF BURGER 19	
lettuce, BBQ, pickled cucumbers, bacon, cheddar & steak fries ^{ACGO}	