

## STARTERS -----|

### REGIONAL ORGANIC BEEF TATAR

#### CLASSIC

salted butter, capers, anchovies,  
pickled onion & chili <sup>ADGMO</sup> 19

+ Black tiger prawn <sup>B</sup> 8

+ Foie gras 10

### „HOT TEMPURA PRAWNS“ 21

Mangrove shrimp in tempura batter,  
jalapeño, lime & miso chili mayo <sup>ABFG</sup>

### GOOSE LIVER PÂTÉ 22

Fig jelly, port wine figs & warm brioche <sup>ACGO</sup>

### CARAMELISED GOAT CHEESE 19

bitter leaf salad, walnuts, blood orange &  
balsamic vinegar <sup>GHLM</sup>

## SOUPS -----|

### TOM YAM GUNG 12

prawns, spring onion,  
Shiitake mushrooms & coriander <sup>ABDOL</sup>

### BEEF CONSOMMÉ 10

rolled lovage frittata, root vegetables,  
sherry & chives <sup>ACGLO</sup>

## SALADS -----|

### LAMB'S LETTUCE 9

potatoes, bacon, pumpkin seed oil,  
apple cider vinegar &  
roasted pumpkin seeds <sup>MO</sup>

### CAESAR SALAD 9

original Cipriani dressing,  
croûtons & Grana <sup>ADGMO</sup>



*We would like to politely point out that we charge € 4,90  
per person for cover.*

*Cover: Freshly baked el Gaucho bread, spice mix,  
butter & something smoked*

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

# EL GAUCHO

*Nice to meet 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 14

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

## EL GAUCHO PREMIUM BEEF

### RUMP HEART STEAK

200 gram	20
300 gram	27
400 gram Churrasco	37

### SIRLOIN STEAK

300 gram	31
400 gram	39
400 gram Churrasco	40

### RIBEYE STEAK

300 gram	32
400 gram	40

### TENDERLOIN STEAK

150 gram	29
150 gram churrasco	30
250 gram	39
350 gram	47
350 gram Churrasco	48

### 300G GAUCHO SKEWER

Rump heart, Tenderloin, Sirloin & Ribeye	37
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### SURF & TURF SKEWER

150 gram Tenderloin, prawns & parsley-garlic-oil	41
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*CHURRASCO is a thin special cut with parsley-garlic marinade.*

## THE BUTCHER'S SPECIAL

TIRA DE CUADRIL 600g / 800g 52 / 71

*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!*

## PIMP ↑ YOUR STEAK

1 pc. SOFT SHELL CRAB <sup>AB</sup> 10

1 slice GRILLED FOIE GRAS 10

1 pc. grilled BLACK TIGER PRAWN 8

1 pc. FRIED EGG <sup>C</sup> 3

with BUTTER „A LA PIMIENTA“ <sup>GM</sup> 4

## OUR SIGNATURE CUTS

QUEEN'S CUT 39

Dry Aged, 280g



*For this special cut, the tenderloin 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!*

KING'S CUT 59 / 75

600g / 800g



*The crown is cut out of 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 44

400g



*Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye steak with freshly ground pepper, Argentinian salt and herb butter.*

TIRA DE ANCHO RIBEYE 59 / 75

600g / 800g



*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 -----|

<b>MIXED GREEN BEANS</b> with bacon <sup>GP</sup>	6
<b>CREAMY WILD GARLIC POLENTA</b> with dried tomatoes & basil <sup>GO</sup>	6
<b>GRILLED VEGGIES</b> with herb butter	6
<b>BRAISED SNAKE EGGPLANT</b> with Gremolata & sheep's milk cheese <sup>GO</sup>	6
<b>RED LENTIL DAL</b> with Papadam & coriander <sup>ALO</sup>	6
<b>PIMIENTOS DE PADRON</b> with maldon salt	6
<b>HUMITA</b> original stuffed corn leaf <sup>G</sup>	6
<b>EL GAUCHO TRUFFLE GNOCCHI</b> <sup>ACGLO</sup>	7
<b>ORIGINAL STEAK FRIES</b>	6
<b>ORGANIC BAKED POTATO</b> with sour cream & chives <sup>G</sup>	5

## SAUCES -----|

<b>CREAM PEPPER SAUCE</b> <sup>GLO</sup>	4
<b>SAUCE BÉARNAISE</b> <sup>CGLMO</sup>	4
<b>SRIRACHA MAYO</b> , extra spicy <sup>C</sup>	4
<b>GAUCHO CHIMICHURRI</b> , spicy <sup>MO</sup>	4
<b>TRUFFLE MAYO</b> , vegan	4
<b>WHIPPED HERB BUTTER</b> <sup>G</sup>	3
<b>BBQ DIP „GAUCHO EDITION“</b> <sup>O</sup>	4
<b>HERB MUSTARD</b> <sup>G</sup>	3

## SPECIALS -----|

<b>CARNAROLI RISOTTO</b>	24
Porcini mushrooms, truffle, leek & Grana <sup>GO</sup>	
<b>GIANT SQUID „A LA PLANCHA“</b> <b>WILD-CAUGHT IN SPAIN</b>	33
olive oil, lemon, garlic, cherry tomatoes & parsley, served with homemade focaccia <sup>AGR</sup>	
<b>STYRIAN CORN-FED</b> <b>CHICKEN SUPREME</b>	27
red lentil dal, Pimientos de Padron, Papadam & coriander <sup>AGL</sup>	
<b>DUO OF LAMB</b>	38
braised lamb shoulder & pink grilled lamb loin, creamy wild garlic polenta, snake eggplant & tomatoes <sup>GO</sup>	
<b>ROASTED TENDERLOIN</b> <b>SLICES „COUNT ANDRÁSSY “</b>	31
bell peppers, cucumber, red onion, mushrooms, sour cream, parsley & potato gnocchi <sup>ACGO</sup>	
<b>EL GAUCHO DOUBLE SMASH</b> <b>CHEESE BURGER</b>	23
lettuce, pickled cucumbers, mustard, bacon & steak fries <sup>ACGMO</sup>	