

STARTERS -----↓

ORGANIC BEEF TARTARE

CLASSIC

salted butter, capers, anchovies,
pickled onion & chili ^{ADGMO} 19

+ Black tiger prawn ^B 8

+ Foie gras 10

„HOT TEMPURA PRAWNS“ 21

Mangrove prawn in tempura batter,
jalapeño, lime & miso chili mayo ^{ABFG}

OCTOPUS CARPACCIO 21

blood sausage wonton, beetroot,
horseradish & mustard caviar ^{ACGLOR}

ROASTED MILK-FED VEAL 21

porcini mushrooms, truffle & walnuts ^{GH}

SOUPS -----↓

PUMPKIN MISO SOUP 10

Hokkaido pumpkin spring roll ^{AFGLO}

BEEF CONSOMMÉ 10

bone marrow dumpling, root vegetables,
sherry & chives ^{ACGLO}

SALADS -----↓

LAMB'S LETTUCE 9

potatoes, crispy bacon, apple cider vinegar,
Styrian pumpkin seed oil, roasted pumpkin
seeds & half an egg ^{CLMO}

CAESAR SALAD 9

original Cipriani dressing,
croûtons & Grana ^{ADGMO}

BUN & BEEF -----↓

KOBE BEEF AUSTRIA® & PRAWN BURGER 28

Brioche bun with 100% Austrian Kobe-Beef,
Miso mayo, prawns &
Asian Chopped Salad ^{ACGMO}

EL GAUCHO DOUBLE SMASHED CHEESE BURGER 23

premium beef, lettuce, pickled cucumbers,
mustard, bacon & steak fries ^{ACGMO}

*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*

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 14

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

EL GAUCHO PREMIUM BEEF.....

RUMP HEART STEAK		TENDERLOIN STEAK	
200 gram	22	150 gram	29
300 gram	28	150 gram churrasco	30
400 gram Churrasco	38	250 gram	43
SIRLOIN STEAK		350 gram	49
300 gram	33	350 gram Churrasco	49
400 gram	39	300G GAUCHO SKEWER	
400 gram Churrasco	40	Rump heart, Tenderloin, Sirloin & Ribeye	39
RIBEYE STEAK		SURF & TURF SKEWER	
300 gram	34	150 gram Tenderloin, prawns &	45
400 gram	42	parsley-garlic-oil	

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}	10
For this special cut, a large Rump Heart steak		1 slice GRILLED FOIE GRAS	10
is thinly sliced widthwise and finished with our Churrasco		1 pc. grilled BLACK TIGER PRAWN	8
marinade. The steak thereby covers a larger surface on the		1 pc. FRIED EGG ^C	3
grill, has a shorter cooking time and is even juicier!		with BUTTER „A LA PIMIENTA“ ^{AGM}	4

OUR SIGNATURE CUTS

QUEEN'S CUT 39		KING'S CUT 65 / 79	
Dry Aged, 280g		600g / 800g	
			
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!		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 ^{AG} 46		TIRA DE ANCHO RIBEYE 65 / 79	
400g		600g / 800g	
			
Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye steak with 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 BEANS with bacon ^{GP}	6
GRILLED VEGGIES ^G	6
GRILLED WILD MUSHROOMS with lemon thyme ^G	7
ROASTED PUMPKIN with harissa ^{GOL}	6
FRENCH-STYLE POTATO PURÉE	6
PIMIENTOS DE PADRÓN with maldon salt	6
HUMITA original stuffed corn leaf ^G	6
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	7
ORIGINAL STEAK FRIES	6
ORGANIC BAKED POTATO with sour cream & chives ^G	6

SAUCES -----|

CREAMY PEPPERCORN SAUC ^{GLO}	4
SAUCE BÉARNAISE ^{CGLMO}	4
SRIRACHA MAYO, extra spicy ^C	4
GAUCHO CHIMICHURRI, spicy ^{MO}	4
TRUFFLE MAYO, vegan	4
WHIPPED HERB BUTTER ^G	3
BBQ DIP „GAUCHO EDITION“ ^O	4
HERB MUSTARD ^G	3

SPECIALS -----|

GRILLED DOVER SOLE	33
lemon-caper-butter & French style potato purée ^{GR}	
HOMEMADE TRUFFLE RAVIOLI	24
grilled wild mushrooms, cherry tomatoes & spring onion ^{ACGL}	
CORN-FED CHICKEN SUPRÊME	28
grilled vegetables, churrasco marinade & jus ^{GLO}	
GRILLED VENISON LOIN	36
roasted pumpkin with Harissa, truffle gnocchi & jus ^{ACGLO}	
ROASTED BEEF FILLET SLICES	31
creamy peppercorn sauce, chives & tagliatelle ^{ACGLO}	



For information regarding allergens, please ask a member of our trained staff. • All prices include statutory VAT.