

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	16
• SURF & TURF: cress, chili mayo & prawn	17
• SPRING: quail's egg, spring onion & wild herb butter	17
VITELLO TONNATO	17
Saddle of veal, pepper tuna & baked capers	
GRILLED GOAT'S MILK CHEESE	15
Green asparagus, dandelion, lemon & sunflower seeds	
GRATINÉED SCALLOPS	17
Tomato butter & leaf spinach	

DRY AGED BEEF



100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak	SUBJECT TO AVAILABILITY We are happy to help you with your choice!	
T-Bone Steak		
Sirloin Steak		
Ribeye Steak		
Tomahawk		
	pro 100g	10



EL GAUCHO BEEF

BÍFE DE CUADRIL – RUMP HEART	
200 gram	17
300 gram	24
400 gram Churrasco	34
BÍFE DE CHORIZO – SIRLOIN	
300 gram	26
400 gram	32
400 gram Churrasco	33
BÍFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	20
250 gram	30
350 gram	38
350 gram Churrasco	39
BÍFE DE ANCHO – RIBEYE STEAK	
300 gram	26
400 gram	31
PINCHO DE CARNE	
300g GAUCHO SKEWER	
rump heart, tenderloin, sirloin, ribeye	30
SURF & TURF SPIESS	
150 gram tenderloin, 3 prawns & parsley-garlic-oil	31

SOUPS

ASPARAGUS CREAM SOUP	8
Cream cheese ravioli & crayfish	
OX TAIL	8
Root vegetables, chives, Sherry & semolina dumpling	



Austria's Best

SALMON TROUT FILLET	25
Local asparagus, cream cheese ravioli & crayfish	
GRILLED CORN-FED CHICKEN	23
Barley, green asparagus, watercress & radishes	
GRILLED SADDLE OF VENISON STEAK	33
White asparagus, early potatoes & Sauce Hollandaise	
GRILLED LAMB CHOPS	28
Creamy polenta, king oyster mushrooms, leaf spinach & jus	

SPECIALS

HOMEMADE TAGLIOLINI	
Morels, spring herbs, young onion & asmonte	22
ROASTED TENDERLOIN SLICES	
Cream pepper sauce, wild broccoli & potato gnocchi	24
EL GAUCHO BEEF BURGER	
Sour cream, lettuce, bacon, cheddar & BBQ dip	16

SALADS

SPRING SALAD	7
Lettuce, dandelion, radish, spring onion, walnuts, walnut oil & white wine vinegar	
STYRIAN BUTTERHEAD LETTUCE	7
Potatoes, bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
CAESAR SALAD	7
Original Cipriani dressing, croutons & Grana	

SIDES

WHITE POLENTA & MORELS	5
MIXED GREEN BEANS & BACON	5
LOCAL ASPARAGUS & BROWN BUTTER	5
WILD BROCCOLI & ALMONDS	5
LEAF SPINACH & SESAME	5
MASHED POTATOES & CHIVES	5
ZUCCHINI, BELL PEPPER, CORN & SHALLOTS	5
HUMITAS – ORIGINAL STUFFED CORN LEAVES	5
TRUFFLE GNOCCHI WITH CREAM SAUCE	5
BAKED POTATO WITH SOUR CREAM	4
ORIGINAL STEAK FRIES	4

SAUCES

CREAM PEPPER SAUCE	3
SAUCE HOLLANDAISE	2
TRUFFLED OX SAUCE	4
GAUCHO CHIMICHURRI SPICY	2
WHIPPED HERB BUTTER	2
BBQ DIP „GAUCHO EDITION“	2
GARLIC SOUR CREAM DIP	2

PIMP ↑ YOUR STEAK

1 pc. soft shell crab	9
1 pc. grilled tiger prawn with herbs	7
1 slice of grilled goose liver	7
1 fried egg	2
Gratinéed with truffle butter	6



EL GAUCHO ALP BULL STEAK
Regional beef, wet aged for 21 days



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 a parsley-garlic-marinade

