

## STARTERS

### REGIONAL ORGANIC BEEF TATAR

- CLASSIC: butter, capers, cress & pickled red onions <sup>ADGMO</sup> 17
- SURF & TURF: butter, cress, chili mayo & black tiger prawn <sup>ABDGMO</sup> 19
- SPECIAL: black Istrian truffle, quail's egg & truffle butter <sup>ADGMO</sup> 20

### SCALLOPS

- Leaf spinach, curry butter, lime & Papadam <sup>AGR</sup> 20

### SMOKED SALMON

- Beetroot, wasabi & caviar <sup>DEGO</sup> 19

### GRILLED GOAT'S MILK CHEESE

- Pumpkin, pear, chicory, pumpkin seeds & pumpkin seed oil <sup>GLMO</sup> 18

## SOUPS

- JERUSALEM ARTICHOKE CREAM SOUP <sup>GLO</sup> 9
- BBQ duck & chestnut

### BEEF BROTH

- Root vegetables, chives, sherry & semolina dumpling <sup>ACLO</sup> 9

## SPECIALS

- TAGLIOLINI <sup>ACGL</sup> 24
- Eggyolk, Belp ball & black Istrian truffel

### GRILLED SALMON TROUT FILLET

- Saffron risotto, leaf spinach & Hokkaido pumpkin <sup>ACDGL</sup> 28

### GRILLED CORN-FED CHICKEN

- Wild cauliflower, creamy cauliflower & jus <sup>ALO</sup> 26

### GRILLED LAMB CHOPS

- Creamy polenta, green beans, amaranth & jus <sup>GLO</sup> 32

### ROASTED TENDERLOIN SLICES

- Cream pepper sauce, king oyster mushrooms & truffel gnocchi <sup>ACGL</sup> 27

### EL GAUCHO BEEF BURGER

- Sour cream, lettuce, bacon, pickled red onions & cheddar <sup>ACGO</sup> 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 12



## el Gaucho Beef

### BIFE DE CUADRIL – RUMP HEART

- 200 gram 19
- 300 gram 26
- 400 gram Churrasco 35

### BIFE DE CHORIZO – SIRLOIN

- 300 gram 28
- 400 gram 35
- 400 gram Churrasco 36

### BIFE DE LOMO – TENDERLOIN

- 150 gram Ladysteak 25
- 250 gram 35
- 350 gram 42
- 350 gram Churrasco 43

### BIFE DE ANCHO – RIBEYE STEAK

- 300 gram 29
- 400 gram 36

### PINCHO DE CARNE 300g GAUCHO SKEWER

- Rump heart, tenderloin, sirloin, ribeye 36

### SURF & TURF SKEWER

- 150 gram tenderloin, 3 prawns & parsley-garlic-oil 37

## The Butcher's Special

### QUEEN'S CUT DRY AGED, 280g 36

Probably the best cut of regional beef, the tenderloin, is cut from the backside. For this special cut, it 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!

TIP: in every degree of doneness an experience, but we recommend medium rare!

## SALADS

### ROCKET SALAD 8

Balsamico dressing, pine nuts, Grana, olives & dried tomatoes <sup>GHLMO</sup>

### LAMB'S LETTUCE 8

bacon, potatoes, apple vinegar, garlic, pumpkin seed oil & roasted pumpkin seeds <sup>GHLMO</sup>

### CAESAR SALAD 8

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

## SIDES

### CREAMY POLENTA, KING OYSTER MUSHROOMS & AMARANTH <sup>ACGL</sup> 5

### MIXED GREEN BEANS WITH BACON <sup>GP</sup> 5

### WILD CAULIFLOWER & CAULIFLOWER CREAM <sup>GL</sup> 5

### SWEET POTATOES AL FORNO <sup>GLO</sup> 5

### ROASTED BROCCOLI & ALMONDS 5

### BRUSSELS SPROUTS & BUTTER CRUMBS <sup>ACL</sup> 5

### ZUCCHINI, BELL PEPPER, CORN & EGGPLANT 5

### HUMITA – ORIGINAL STUFFED CORN LEAF <sup>GO</sup> 5

### TRUFFLE GNOCCHI WITH CREAM SAUCE <sup>ACGL</sup> 5

### ORIGINAL STEAK FRIES <sup>O</sup> 4

### ORGANIC BAKED POTATO WITH SOUR CREAM <sup>GO</sup> 5

## SAUCES

### CREAM PEPPER SAUCE <sup>GLO</sup> 3

### SAUCE BÉARNAISE <sup>CGLMO</sup> 3

### TRUFFLED OX SAUCE <sup>GM</sup> 4

### GAUCHO CHIMICHURRI spicy <sup>MO</sup> 3

### TRUFFLE MAYO <sup>GM</sup> 3

### WHIPPED HERB BUTTER <sup>G</sup> 2

### BBQ DIP „GAUCHO EDITION“ <sup>O</sup> 3

### GARLIC SOUR CREAM DIP <sup>G</sup> 2

## PIMP YOUR STEAK

- 1 pc. soft shell crab <sup>AB</sup> 9

- 1 slice of grilled foie gras 10

- 1 pc. grilled tiger prawn with herbs <sup>B</sup> 8

- 1 fried egg <sup>C</sup> 2

- With „butter a la Pimienta“ <sup>GM</sup> 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

