

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

OCTOPUS & BLACK PUDDING 19

sarma, apple & curry ^{AGLOR}

TEMPURA PRAWNS 19

prawns, mojo rojo,
sea asparagus & saffron ^{ABCG}

BEEF RARITIES smoked 17

pistachios, ricotta, mint & ras el-hanout ^{GHL}

SOUPS -----|

SPICY PAPAYA SOUP 12

coconut, peanuts, coriander & crab cake ^{ABCEL}

BEEF BROTH 9

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

SALADS -----|

LAMB'S LETTUCE 9

apple vinegar, pumpkin seed oil,
potatoes, bacon, garlic &
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	210 gram Tournedos	33
400 gram Churrasco	36	250 gram	38
SIRLOIN STEAK		350 gram	45
300 gram	30	350 gram Churrasco	46
400 gram	38	300G GAUCHO SKEWER	
400 gram Churrasco	39	Rumo heart, Tenderloin, Sirloin & Ribeye	39
RIBEYE STEAK		SURF & TURF SKEWER	
300 gram	30	150 gram Tenderloin, prawns &	42
400 gram	38	parsley-garlic-oil	

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

THE BUTCHER'S SPECIAL..... PIMP ↑ YOUR STEAK





ALP BULL STEAK 300g / 400g 33 / 40

Our regional Alp Bull Steak is wet aged for 21 days. The meat is framed by the high rib cover and is a very special taste experience!

TIPP: Our kitchen team recommends to enjoy the Alp Bull Steak roasted medium!

1 pc. SOFT SHELL CRAB ^{AB}	9
1 slices GRILLED FOIE GRAS	10
1 pc. grilled BLACK TIGER PRAWN	8
1 pc. FRIED EGG ^C	3
with TRUFFLE BUTTER ^{GM}	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 57 / 74 600g / 800g 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 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 57 / 74 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 -----↓

MIXED GREEN BEANS with bacon ^{GP}	5
SMOKED PAPRIKA CABBAGE ^{GLO} with chorizo & sour cream	5
EGGPLANT with miso & sesame ^{FN}	6
GRILLED SPRING VEGETABLES ^G	6
WILD CAULIFLOWER ^G with cauliflower cream & sunflower seeds	6
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
CREAMY POLENTA with lemon & sage ^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

SPECIALS -----↓

SHITAKE RAVIOLI homemade peas, cream cheese & cashews ^{ACGHL}	24
WHITE CATFISH smoked paprika cabbage, chorizo, sour cream & bouillabaisse ^{BDGLO}	32
GUINEA FOWL BREAST wild cauliflower, sunflower seeds & jus ^{GLO}	25
BRAISED SHORT RIBS creamy polenta, lemon, sage & king oyster mushrooms ^{GLMO}	29
TENDERLOIN SLICES roasted cognac cream sauce, potato gnocchi & green asparagus ^{ACGLO}	31
EL GAUCHO BEEF BURGER lettuce, BBQ, pickled cucumbers, bacon, cheddar & steak fries ^{ACGO}	19