

STARTERS -----|

REGIONAL ORGANIC BEEF TATAR

CLASSIC

salted butter, capers, anchovies,
pickled onion & chili ^{ADGMO} 21

+ Black tiger prawn ^B 8

+ Foie gras 10

TUNA TATAKI 21

pepper, sake, miso, soy &
avocado Pani Puri ^{ADFGO}

SMOKED VEAL LOIN 20

parmesan creme, artichoke, olives,
capers & tomatoes ^{GLM}

CHICKPEAS FALAFEL 18

curry hummus, Ras el-Hanout,
eggplant caviar & herb salad ^{LMN}

SOUPS -----|

CREAM OF CORN SOUP 10

pulled pork, pickled onions &
Pimentitos ^{GO}

BEEF CONSOMMÉ 9

crispy ox tail, root vegetables,
Sherry & chives ^{ACLO}

SALADS -----|

LAMB'S LETTUCE 11

potatoes, bacon, pumpkin seed oil, apple
cider vinegar & roasted pumpkin seeds ^{MO}

CAESAR SALAD 11

original Cipriani dressing,
croûtons & Grana ^{ADGMO}

+ 3 pieces of grilled prawns ^B 10



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 ORGANIC DRY AGED BEEF.....

Our organic 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	21	150 gram	29
300 gram	27	210 gram Tournedos (3 * 70g)	34
400 gram Churrasco	37	250 gram	39
SIRLOIN STEAK		350 gram	46
300 gram	31	350 gram Churrasco	47
400 gram	39	300G GAUCHO SKEWER	
400 gram Churrasco	40	Rump heart, Tenderloin, Sirloin & Ribeye	39
RIBEYE STEAK		SURF & TURF SKEWER	
300 gram	33	150 gram Tenderloin, prawns &	43
400 gram	39	parsley-garlic-oil	

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





THE BUTCHER'S SPECIAL.....

ALP BULL STEAK 300g / 400g 33 / 42
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!

PIMP ↑ YOUR STEAK

1 pc. SOFT SHELL CRAB ^{AB} 10
1 slices GRILLED FOIE GRAS 10
1 pc. grilled BLACK TIGER PRAWN 8
1 pc. FRIED EGG ^C 3
with BUTTER „A LA PIMIENTA“ ^{GM} 5

OUR SIGNATURE CUTS

QUEEN'S CUT 39		KING'S CUT 59 / 75	
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 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 43		TIRA DE ANCHO RIBEYE 59 / 75	
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 GREEN BEANS with bacon ^{GP}	6
HOMEMADE MACARONI & CHEESE ^{ACGL}	6
CREAMY LEAF SPINACH with roasted pine nuts ^{AGL}	6
OVEN BAKED VEGETABLES with herb butter	6
WHITE SOLO ASPARAGUS with butter ^G	7
HUMITA original stuffed corn leaf ^G	6
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	6
ORIGINAL STEAK FRIES with special paprika salt	6
WOK VEGGIES with coriander & lobster chips ^{ABFLNO}	6
PIMIENTOS DE PADRON with maldon salt	6
ORGANIC BAKED POTATO with sour cream & chives ^G + bacon or mountain cheese ^G	5 each +1

SAUCES -----↓

CREAM PEPPER SAUCE ^{GLO}	4
SAUCE BÉARNAISE ^{CGLMO}	4
TRUFFLED OX SAUCE ^{LMO}	4
GAUCHO CHIMICHURRI, spicy ^{MO}	4
TRUFFLE MAYO, vegan	4
WHIPPED HERB BUTTER ^G	3
BBQ DIP „GAUCHO EDITION“ ^O	4

SPECIALS -----↓

HOMEMADE WILD GARLIC RAVIOLI dried tomatoes, cream cheese & olives ^{ACGL}	25
BLACK COD in a banana leaf, wok veggies, coriander & lobster chips ^{ABDFLNO}	39
CORN-FED CHICKEN BREAST creamy leaf spinach, truffled tagliolini & roasted pine nuts ^{ACGL}	27
GRILLED RACK OF LAMB white asparagus & jus ^{GO}	35
ROASTED TENDERLOIN SLICES bell pepper cream sauce, pimientos de padron & potato gnocchi ^{ACGLO}	31
EL GAUCHO FILET CHEESE SANDWICH 150g tenderloin slices, red onion, crispy onion, cheddar cheese, BBQ, bell pepper & beech mushrooms ^{ACGO}	22
EL GAUCHO BEEF BURGER lettuce, BBQ, fried egg, pickled cucumbers, bacon, cheddar & steak fries ^{ACGO}	23