

# STARTERS -----

## REGIONAL ORGANIC BEEF TATAR

### CLASSIC

salted butter, capers, anchovies,  
pickled onion & chili <sup>ADGMO</sup> 21

+ Black tiger prawn <sup>B</sup> 8

+ Foie gras 10

## SASHIMI OF RED CARABINERO 21

mango, cucumber, spring onion,  
yuzu-ponzu, sesame & Sriracha <sup>BCDF</sup>

## PATA NEGRA, 36 MONTHS 21

smoked pointed pepper, melon salad &  
olive grissini <sup>ALM</sup>

## BURRATA 19

bull's heart tomato, grilled peach,  
basil cream cheese & Focaccia <sup>AGLM</sup>

# SOUPS -----

## CREAM OF YELLOW TOMATO SOUP 10

salsa verde, scallop &  
Piment d'Espelette <sup>LOR</sup>

## BEEF CONSOMMÉ 10

rolled lovage frittata, root vegetables,  
sherry & chives <sup>ACGLO</sup>

# SALADS -----

## STYRIAN LETTUCE 11

potatoes, bacon, roasted chanterelles,  
pumpkin seed oil, apple cider vinegar &  
roasted pumpkin seeds <sup>MO</sup>

## CAESAR SALAD 11

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

+ 3 pieces of grilled prawns <sup>B</sup> 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..... PIMP ↑ YOUR STEAK .....

ALP BULL STEAK 300g / 400g	33 / 42	1 pc. SOFT SHELL CRAB <sup>AB</sup>	10
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!		1 slices GRILLED FOIE GRAS	10
TIPP: Our kitchen team recommends to enjoy the Alp Bull Steak roasted medium!		1 pc. grilled BLACK TIGER PRAWN	8
		1 pc. FRIED EGG <sup>C</sup>	3
		with BUTTER „A LA PIMIENTA“ <sup>GM</sup>	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 Steakwith 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 -----↓

<b>MIXED GREEN BEANS</b> with bacon <sup>GP</sup>	6
<b>MASHED POTATOES</b> with crispy onion & chives <sup>AG</sup>	6
<b>GRILLED SUMMER VEGGIES</b>	6
<b>CHANTERELLE RISONI</b> with parmesan & young peas <sup>ACFGLM</sup>	6
<b>ORGANIC CARROT</b> with pine nuts & carrot green <sup>G</sup>	6
<b>PIMIENTOS DE PADRON</b> with maldon salt	6
<b>HUMITA</b> original stuffed corn leaf <sup>G</sup>	6
<b>EL GAUCHO TRUFFLE GNOCCHI</b> <sup>ACGLO</sup>	6
<b>ORIGINAL STEAK FRIES</b> with special paprika salt	6
<b>ORGANIC BAKED POTATO</b> with sour cream & chives <sup>G</sup> + bacon or mountain cheese <sup>G</sup>	5 each +1

## SAUCES -----↓

<b>CREAM PEPPER SAUCE</b> <sup>GLO</sup>	4
<b>SAUCE BÉARNAISE</b> <sup>CGLMO</sup>	4
<b>TRUFFLED OX SAUCE</b> <sup>LMO</sup>	4
<b>SRIRACHA MAYO</b> , extra spicy <sup>c</sup>	4
<b>GAUCHO CHIMICHURRI</b> , spicy <sup>MO</sup>	4
<b>TRUFFLE MAYO</b> , vegan	4
<b>WHIPPED HERB BUTTER</b> <sup>G</sup>	3
<b>BBQ DIP „GAUCHO EDITION“</b> <sup>O</sup>	4

## SPECIALS -----↓

<b>GRILLED POINTED CABBAGE</b> chili, soy, miso, mashed potatoes & crispy onion <sup>AFG</sup>	23
<b>IN WHOLE GRILLED SOLE</b> lemon capers butter, rosemary potatoes <sup>DGLMO</sup>	39
<b>CORN-FED CHICKEN BREAST</b> chanterelle risotto, parmesan, young peas & salsa verde <sup>ACFGLM</sup>	28
<b>GRILLED LAMB CHOPS</b> mixed beans with bacon, humita & jus <sup>GLOP</sup>	36
<b>ROASTED TENDERLOIN SLICES</b> chanterelle pappardelle & garden cress <sup>ACGLO</sup>	31
<b>EL GAUCHO FILET CHEESE SANDWICH</b> 150g tenderloin slices, red onion, crispy onion, cheddar cheese, BBQ, bell pepper & beech mushrooms <sup>ACGO</sup>	22
<b>EL GAUCHO DOUBLE SMASH CHEESE BURGER</b> lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries <sup>ACGO</sup>	23