

STARTERS -----|

REGIONAL ORGANIC BEEF TATAR

CLASSIC

salted butter, capers, anchovies, pickled onion & chili ^{ADGMO}	22
+ Black tiger prawn ^B	8
+ Foie gras	10

GRILLED SCALLOPS 22

parsnip cream, black pudding &
citrus salad ^{ACGLR}

ORIGINAL VITELLO TONNATO 22

veal, tuna cream, baked capers,
olive oil & pink pepper ^{DGL}

CRISPY PUMPKIN ROLL 19

curry cabbage & sprout salad,
Sriracha Mayo & parsley cress ^{AEFGN}

SOUPS -----|

CREAM OF JERUSALEM ARTICHOKE SOUP 12

truffle raviolo & assorted mushrooms ^{GLO}

BEEF CONSOMMÉ 10

lovage frittata, root vegetables,
sherry & chives ^{ACGLO}

SALADS -----|

LAMB'S LETTUCE 12

potatoes, roasted farmer's bacon, awarded
pumpkin seed oil, apple cider vinegar,
roasted pumpkin seeds &
a half „Schöcklland“ egg ^{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 | € 5,50 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	150 gram churrasco	30
400 gram Churrasco	37	210 gram Tournedos (3 * 70g)	34
SIRLOIN STEAK		250 gram	39
300 gram	33	350 gram	46
400 gram	39	350 gram Churrasco	47
400 gram Churrasco	40	300G GAUCHO SKEWER	
RIBEYE STEAK		Rump heart, Tenderloin, Sirloin & Ribeye	39
300 gram	33	SURF & TURF SKEWER	
400 gram	39	150 gram Tenderloin, prawns & parsley-garlic-oil	43

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

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

ALP BULL STEAK 300g / 400g	36 / 44	1 pc. SOFT SHELL CRAB ^{AB}	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 ^C	3
		with BUTTER „A LA PIMIENTA“ ^{GM}	5

OUR SIGNATURE CUTS

QUEEN'S CUT 39		KING'S CUT 63 / 79	
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 63 / 79	
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 -----|

ORIENTAL SWEET POTATOES	
with Ras el Hanout & pine nuts ^{GH}	7
GRILLED VEGGIES with herb butter	7
LEAF SPINACH with shallots ^G	7
PIMIENTOS DE PADRON	7
with maldon salt, a little spicy	
HUMITA original stuffed corn leaf ^G	6
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	8
ORIGINAL STEAK FRIES	6
with special paprika salt	
ORGANIC BAKED POTATO	5
with sour cream & chives ^G	
+ Cheese ^G	2
+ Bacon	2

SAUCES -----|

CREAM PEPPER SAUCE ^{GLO}	5
SAUCE BÉARNAISE ^{CGLMO}	4
TRUFFLED OX SAUCE ^{LMO}	5
SRIRACHA MAYO , extra spicy ^c	4
GAUCHO CHIMICHURRI , spicy ^{MO}	4
TRUFFLE MAYO , vegan	4
WHIPPED HERB BUTTER ^G	3
BBQ DIP „GAUCHO EDITION“ ^O	4

SPECIALS -----|

GRILLED CAULIFLOWER STEAK	24
own cream, Miso & orange chili ^{ACGL}	
GRILLED ORGANIC PRAWNS & CALAMARI	39
spiced butter, flamed with grappa & served with homemade focaccia ^{ADGLOR}	
CORN-FED CHICKEN BREAST	32
oriental sweet potato, Ras el Hanout, pine nuts & herb salad ^{GH}	
HOMEMADE LAMB RAVIOLI	38
thyme jus, lamb fillet Tagliata & baked artichokes ^{GHLO}	
ROASTED TENDERLOIN SLICES	31
cream pepper sauce & potato gnocchi ^{ACGLO}	
EL GAUCHO FILET CHEESE SANDWICH	22
150g tenderloin slices, red onion, crispy onion, cheddar cheese, BBQ, bell pepper & beech mushrooms ^{ACGO}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER	23
lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries ^{ACGO}	