

## STARTERS -----|

### REGIONAL ORGANIC BEEF TATAR

#### CLASSIC

- salted butter, capers, anchovies,  
pickled onion & chili <sup>ADGMO</sup> 22  
+ Black tiger prawn <sup>B</sup> 8  
+ Foie gras 10

### „HOT TEMPURA PRAWNS“ 21

Mangrove shrimp in tempura batter,  
jalapeño, lime & miso chili mayo <sup>ABFG</sup>

### WARM WHITE ASPARAGUS 21

Chervil-hollandaise, lamb polpette &  
semi-dried tomatoes <sup>ACG</sup>

### CARAMELISED GOAT CHEESE 19

bitter leaf salad, walnuts, blood orange &  
balsamic vinegar <sup>GHLM</sup>

## SOUPS -----|

### TOM YAM GUNG 12

prawns, spring onion,  
Shiitake mushrooms & coriander <sup>ABDLO</sup>

### BEEF CONSOMMÉ 10

herb savoury French toast,  
root vegetables, sherry & chives <sup>ACGLO</sup>

## SALADS -----|

### LAMB'S LETTUCE 12

potatoes, roasted farmer's bacon, awarded  
pumpkin seed oil, apple cider vinegar,  
roasted pumpkin seeds &  
a half „Schöcklland“ egg <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 | € 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 meet 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

200 gram	22
300 gram	28
400 gram <i>Churrasco</i>	38

### SIRLOIN STEAK

300 gram	35
400 gram	39
400 gram <i>Churrasco</i>	40

### RIBEYE STEAK

300 gram	35
400 gram	45

### TENDERLOIN STEAK

150 gram	29
150 gram <i>churrasco</i>	30
210 gram <i>Tournedos (3 * 70g)</i>	35
250 gram	43
350 gram	49
350 gram <i>Churrasco</i>	49

### 300G GAUCHO SKEWER

Rump heart, Tenderloin, Sirloin & Ribeye	39
--	----

### SURF & TURF SKEWER

150 gram Tenderloin, prawns & parsley-garlic-oil	45
--	----

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

## THE BUTCHER'S SPECIAL

ALP BULL STEAK 300g / 400g 37 / 44

*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!*

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

## PIMP ↑ YOUR STEAK

1 pc. SOFT SHELL CRAB <sup>AB</sup> 10

1 slice GRILLED FOIE GRAS 10

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

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 65 / 79

600g / 800g



*The crown is cut out of 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 48

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 65 / 79

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 -----|

<b>MIXED GREEN BEANS</b> with bacon <sup>GP</sup>	7
<b>CREAMY WILD GARLIC POLENTA</b> with dried tomatoes & basil <sup>GO</sup>	7
<b>GRILLED VEGGIES</b> with herb butter	7
<b>WHITE ASPARAGUS</b> with sauce hollandaise <sup>CG</sup>	7
<b>ARTICHOKE RAVIOLI</b> with roasted artichoke bottoms & brown butter <sup>ACG</sup>	7
<b>PIMIENTOS DE PADRON</b> with maldon salt, a little spicy	7
<b>HUMITA</b> original stuffed corn leaf <sup>G</sup>	7
<b>EL GAUCHO TRUFFLE GNOCCHI</b> <sup>ACGLO</sup>	8
<b>ORIGINAL STEAK FRIES</b> with special paprika salt	6
<b>ORGANIC BAKED POTATO</b>	5
with sour cream & chives <sup>G</sup> + Cheese <sup>G</sup> <i>and / or</i> Bacon	each 2

## SAUCES -----|

<b>CREAM PEPPER SAUCE</b> <sup>GLO</sup>	5
<b>SAUCE BÉARNAISE</b> <sup>CGLMO</sup>	4
<b>TRUFFLED OX SAUCE</b> <sup>LMO</sup>	5
<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>CARNAROLI RISOTTO</b>	24
green & white asparagus, crispy Parmesan & tomatoes <sup>CGO</sup>	
<b>GIANT SQUID „A LA PLANCHA“ WILD-CAUGHT IN SPAIN</b>	33
olive oil, lemon, garlic, cherry tomatoes & parsley, served with homemade focaccia <sup>AGR</sup>	
<b>STYRIAN CORN-FED CHICKEN SUPREME</b>	32
Artichoke-ravioli, Béarnaise sauce & chervil <sup>ACGO</sup>	
<b>DUO OF LAMB</b>	38
braised lamb shoulder & pink grilled lamb loin, grilled asparagus & tomatoes <sup>GO</sup>	
<b>ROASTED TENDERLOIN SLICES „COUNT ANDRÁSSY “</b>	31
bell peppers, cucumber, red onion, mushrooms, sour cream, parsley & potato gnocchi <sup>ACGO</sup>	
<b>EL GAUCHO „STREETS“ OPEN SANDWICH</b>	22
focaccia, 150g tenderloin slices, truffle mayonnaise, romaine lettuce, sun-dried tomatoes, pickled cucumbers, bacon, fried egg & fried onions <sup>ACG</sup>	
<b>EL GAUCHO DOUBLE SMASH CHEESE BURGER</b>	23
lettuce, pickled cucumbers, mustard, bacon & steak fries <sup>ACGMO</sup>	