

STARTERS -----↓

REGIONAL ORGANIC BEEF TATAR

CLASSIC

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

„HOT TEMPURA PRAWNS“ 21

Mangrove shrimp in tempura batter,
jalapeño, lime & miso chili mayo ^{ABFG}

SCALLOPS 21

cucumber, fennel, dill & buttermilk ^{GLMR}

BURRATA 19

grilled pointed pepper, finest Croatian
olive oil, bell pepper cream & basil ^{AGLO}

SOUPS -----↓

GAZPACHO 12

crispy octopus & olive toast ^{AGRO}

BEEF CONSOMMÉ 10

Austrian pancake strips,
root vegetables, sherry & chives ^{ACGLO}

SALADS -----↓

FRENCH SALAD 12

green beans, olives, cream cheese,
pickled onion & French dressing ^{CGLMO}

CAESAR SALAD 11

original Cipriani dressing,
croûtons & Grana ^{ACDGMO}
+ 3 pieces of grilled prawns ^B 10

BUN & BEEF -----↓

KOBE BEEF AUSTRIA® & PRAWN BURGER 28

Brioche bun with 100% Austrian Kobe-Beef,
Miso mayo, prawns &
Asian Chopped Salad ^{ACGMO}

EL GAUCHO DOUBLE SMASHED CHEESE BURGER 23

premium beef, lettuce, pickled cucumbers,
mustard, bacon & steak fries ^{ACGMO}

EL GAUCHO „STREETS“ BBQ SANDWICH 22

Focaccia, 150 g sliced premium beef fillet, BBQ
sauce, coleslaw, pickled cucumber, bacon,
red onion, cheddar, jalapeños & crispy
fried onions ^{ACGMO}

*Cover: Freshly baked el Gaucho bread, spice mix,
butter & something smoked | € 5,50 p.P.*

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	22	150 gram	29
300 gram	28	150 gram churrasco	30
400 gram Churrasco	38	210 gram Tournedos (3 * 70g)	35
SIRLOIN STEAK		250 gram	43
300 gram	35	350 gram	49
400 gram	39	350 gram Churrasco	49
400 gram Churrasco	40	300G GAUCHO SKEWER	
RIBEYE STEAK		Rump heart, Tenderloin, Sirloin & Ribeye	39
300 gram	35	SURF & TURF SKEWER	
400 gram	45	150 gram Tenderloin, prawns & parsley-garlic-oil	45

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

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

BONE-IN VEAL LOIN STEAKS		1 pc. SOFT SHELL CRAB ^{AB}	10
2 pcs, ca. 300g	35	1 slice GRILLED FOIE GRAS	10
Perfectly matured on the bone, briefly grilled and served with browned butter, sea salt, thyme and lemon. ^G		1 pc. grilled BLACK TIGER PRAWN	8
Good to know: The delicate, light-coloured veal loin is grilled medium by our kitchen team. Finished with lemon and browned butter, its subtle flavour is beautifully enhanced.		1 pc. FRIED EGG ^C	3
		with BUTTER „A LA PIMIENTA“ ^{AGM}	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 ^{AG} 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

MIXED GREEN BEANS with bacon ^P	7
GRILLED SUMMER VEGGIES ^G	7
LEAF SPINACH with miso & sesame ^{AFGN}	6
SAUTÉED CHANTERELLES with shalotts & thyme	8
PIMIENTOS DE PADRÓN with maldon salt, a little spicy	7
HUMITA original stuffed corn leaf ^G	7
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	8
ORIGINAL STEAK FRIES with special paprika salt	6
ORGANIC BAKED POTATO with sour cream & chives ^G + Cheese ^G <i>and / or</i> Bacon	5 each 2

SAUCES

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

SPECIALS

GIANT SQUID & MANGROVE PRAWNS	33
basil & lemon ^{GR}	

HOMEMADE

ARTICHOKE AGNOLOTTI	24
roasted artichoke hearts, zucchini & „Belper Knolle“ ^{ACGL}	

CORN-FED

CHICKEN SUPRÊME	28
potato-wasabi-terrine, leaf spinach, miso & sesame ^{AFGN}	

ROASTED TENDERLOIN SLICES

chanterelles, jus, cream, chives & potato gnocchi ^{ACGLO}	31
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For any questions in terms of allergens please ask our
well-trained staff | Prices include the statutory VAT.