

STARTERS -----|

ORGANIC BEEF TARTARE

CLASSIC

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

„HOT TEMPURA PRAWNS“ 21

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

OCTOPUS CARPACCIO 21

blood sausage wonton, beetroot,
horseradish & mustard caviar ^{ACGLOR}

ROASTED MILK-FED VEAL 21

porcini mushrooms, truffle & walnuts ^{GH}

SOUPS -----|

PUMPKIN MISO SOUP 12

Hokkaido pumpkin spring roll ^{AFGLO}

BEEF CONSOMMÉ 10

bone marrow dumpling,
root vegetables, sherry & chives ^{ACGLO}

SALADS -----|

LAMB'S LETTUCE 12

potatoes, crispy bacon, apple cider vinegar,
Styrian pumpkin seed oil, roasted pumpkin
seeds & half an egg ^{CLMO}

CAESAR SALAD 11

original Cipriani dressing,
croûtons & Grana ^{ACDGMO}

+ 3 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 CHEESEBURGER 23

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

THE ORIGINAL EL GAUCHO SANDWICH 22

Focaccia, 150g fillet slices of EL GAUCHO
premium beef, cheddar cheese,
caramelized onion, lettuce, pickled cucumber &
Sriracha mayo ^{ACGMO}

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

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	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	KING'S CUT		65 / 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!				
RIBEYE A LA PIMIENTA ^{AG}		48	TIRA DE ANCHO RIBEYE		65 / 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.				

SIDES -----|

MIXED BEANS with bacon ^{GP}	7
GRILLED VEGGIES ^G	7
GRILLED WILD MUSHROOMS with lemon thyme ^G	8
ROASTED PUMPKIN with harissa ^{GOL}	7
FRENCH-STYLE POTATO PURÉE	7
PIMIENTOS DE PADRÓN with Maldon sea salt, slightly 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 -----|

CREAMY PEPPERCORN SAUCE ^{GLO}	5
SAUCE BÉARNAISE ^{CGLMO}	4
OX JUS WITH TRUFFLE ^{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 -----|

GRILLED DOVER SOLE	33
lemon-caper-butter & French style potato purée ^{DG}	

HOMEMADE

TRUFFLE RAVIOLI	24
grilled wild mushrooms, cherry tomatoes & spring onion ^{ACG}	

CORN-FED

CHICKEN SUPRÊME	28
grilled vegetables, churrasco marinade & jus ^{GLO}	

GRILLED VENISON LOIN	36
roasted pumpkin with Harissa, truffle gnocchi & jus ^{ACGLO}	

ROASTED TENDERLOIN SLICES	31
creamy peppercorn sauce, chives & tagliatelle ^{ACGLO}	



For information regarding allergens, please ask a member of our trained staff. • All prices include statutory VAT.