



STARTERS

APPETIZER	4,5
Freshly baked bread, butter & something pickled ^{AG}	
REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, pickled red onions & capers ^{ADGMO}	18
• SURF & TURF: cress, jalapeño mayo & prawn ^{ABDGMO}	21
• SPECIAL: peppersweet, cream cheese & chili bell pepper butter ^{ADGMO}	20
BURRATA	19
Yellow ajvar, eggplant, basil & tomatoes ^{GLO}	
SALMON TROUT	20
Ceviche, passion fruit, pumpkin & coriander ^{DLNO}	

SOUPS

TOM YAM GUNG	10
Prawn, mushrooms, chili & lime ^{ABDFL}	
OX TAIL	9
Root vegetables, chives, sherry & semolina dumpling ^{ACLO}	

SPECIALS

TAGLIOLONI	23
Woodland mushrooms, black truffle, parsley & Asmonte ^{GLO}	
GRILLED PIKEPERCH	33
Bell pepper cabbage & pumpkin gnocchi ^{DFLNO}	
GRILLED CORN-FED CHICKEN	27
Red cauliflower curry, pearl couscous, coriander & Lime ^{AFGLNO}	
GRILLED LAMB CHOPS	32
Wild broccoli ^{GLO}	
ROASTED TENDERLOIN SLICES	26
Mashed potatoes, wild broccoli, fried onion & jus ^{AGLO}	
EL GAUCHO BEEF BURGER	20
Sour cream, lettuce, bacon, cheddar & steak fries ^{ACGO}	

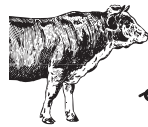
The Steaks

A Dry Aged Beef

100 % AUSTRIAN ALP BEEF
by our butcher of trust, dry aged for
at least 21 days

Porterhouse Steak	[SUBJECT TO AVAILABILITY We are happy to help you with your choice!]
T-Bone Steak	
Rump Steak	
Ribeye Steak	
Tomahawk	

pro 100g 15



el Gaucho Beef

BIFE DE CUADRIL – RUMP HEART

200 gram	21
300 gram	29
400 gram Churrasco	40

BIFE DE CHORIZO – SIRLOIN

300 gram	35
400 gram	42
400 gram Churrasco	43

BIFE DE LOMO – TENDERLOIN

150 gram Ladysteak	29
250 gram	42
350 gram	52
350 gram Churrasco	53

BIFE DE ANCHO – RIBEYE STEAK

300 gram	36
400 gram	42

PINCHO DE CARNE 300g GAUCHO SKEWER

Rump heart, tenderloin, sirloin, ribeye	37
---	----

SURF & TURF SKEWER

150 gram tenderloin, prawns & parsley-garlic-oil	44
--	----

The Butcher's Special

TIRA DE CUADRIL 600 / 800g 59 / 78

Double Ribeye delight: The steak is cut in the middle in a butterfly cut and unfolded. Like that, you have 2x the characteristic, flavorful fat eye. The steak also has a larger surface on the grill, a shorter cooking time and is even juicier!

TIP: We recommend this steak for sharing and grilled to medium-well so that the fat melts perfectly for the best possible taste!

SALADS

ROCKET SALAD	10
Balsamico dressing, pine nuts, Grana, dried tomatoes & artichokes ^{GHLMO}	
GARDEN SALAD FROM THE VIRTUALIEN MARKET	10
Cucumber, radishes, garlic, apple vinegar, pumpkin seed oil, roasted pumpkin seeds & cress ^{GHLMO}	
CAESAR SALAD	10
Original Cipriani dressing, croûtons & Grana ^{ADGMO}	

SIDES

LEAF SPINACH WITH YUZU-PONZU & SESAME ^{ANO}	5,5
MIXED GREEN BEANS WITH BACON ^{GP}	5,5
WILD BROCCOLI WITH ALMONDS ^{GH}	6,5
MASHED POTATOES & FRIED ONION ^{AG}	5,5
CHANTERELLES WITH EGG & CHIVES ^G	7,5
RED CAULIFLOWER CURRY ^{AFGLNO}	6,5
ZUCCHINI, BELL PEPPER, CORN & EGGPLANT	5,5
HUMITA – ORIGINAL STUFFED CORN LEAF ^{GO}	5,5
TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGLO}	6,5
ORGANIC BAKED POTATO WITH SOUR CREAM ^{GO}	5,5
ORIGINAL STEAK FRIES ^O	4,5

SAUCES

CREAM PEPPER SAUCE ^{GLO}	3
SAUCE BÉARNAISE ^{OGLMO}	3
GAUCHO CHIMICHURRI SPICY ^{MO}	3
TRUFFLE MAYO ^{GM}	4
WHIPPED HERB BUTTER ^G	2
BBQ DIP „GAUCHO EDITION“ ^G	3
ORGANIC KETCHUP, HERB MUSTARD or MAYO ^G	3

PIMP YOUR STEAK

1 pc. soft shell crab ^{AB}	9
1 pc. grilled tiger prawn with herbs ^B	7
1 fried egg ^C	2,5
Gratinated with „butter a la Pimienta“ ^{GM}	4

FRESHLY BAKED BREAD & BUTTER 2,5 | FOR ANY QUESTIONS IN TERMS OF ALLERGENS PLEASE ASK OUR WELL-TRAINED SERVICE STAFF
PRICES INCLUDE THE STATUTORY VAT

THE 14 ALLERGENS

A cereals containing gluten	F soybeans and products thereof	N sesame seeds and products thereof
B crustaceans and products thereof	G milk and products thereof	O sulphur dioxide and sulphites
C eggs and products thereof	H nuts and products thereof	P lupin and products thereof
D fish and products thereof	L celery and products thereof	R molluscs and products thereof
E peanuts and products thereof	M mustard and products thereof	