

STARTERS -----|

APPETIZER 7

freshly baked Gaucho-bread, spice mix,
butter, something smoked, spread ^{AGMO}

REGIONAL ORGANIC BEEF TATAR

CLASSIC

salted butter, capers, anchovies,
pickled onion & chili ^{ADGMO} 22

+ Black tiger prawn ^B 10

+ Foie gras 10

SASHIMI OF RED CARABINERO 24

mango, cucumber, spring onion,
yuzu-ponzu, sesame & Sriracha ^{BCDF}

BURRATA 21

bull's heart tomato, grilled peach,
basil cream cheese & Focaccia ^{AGLM}

SOUPS -----|

CREAM OF YELLOW TOMATO SOUP 13

salsa verde, scallop &
Piment d'Espelette ^{LOR}

BEEF CONSOMMÉ 11

semolina dumplings, root vegetables,
Sherry & chives ^{ACLO}

SALADS -----|

VIKTUALIENMARKT LETTUCE 11

potatoes, bacon, roasted chanterelles,
apple cider vinegar, pumpkin seed oil &
roasted pumpkin seeds ^{MO}

CAESAR SALAD 10

original Cipriani dressing,
croûtons & Grana ^{ADGMO}



Freshly baked bread & butter | € 3,50

*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 DRY AGED BEEF.....

Our 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 17

EL GAUCHO PREMIUM BEEF.....





RUMP HEART STEAK		TENDERLOIN STEAK	
200 gram	25	150 gram	34
300 gram	35	250 gram	48
400 gram Churrasco	48	350 gram	58
		350 gram Churrasco	59
SIRLOIN STEAK		300G GAUCHO SKEWER	
300 gram	40	Rump heart, Tenderloin, Sirloin & Ribeye	39
400 gram	48		
400 gram Churrasco	50	SURF & TURF SKEWER	
RIBEYE STEAK		150 gram Tenderloin, prawns &	46
300 gram	43	parsley-garlic-oil	
400 gram	48		

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

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

TIRA DE CUADRIL 600g / 800g	63 / 84	1 pc. SOFT SHELL CRAB ^{AB}	10
For this special cut, a large Rump Heart steak is thinly sliced widthwise and finished with our Churrasco marinade. The steak thereby covers a larger surface on the grill, has a shorter cooking time and is even juicier!		1 slices GRILLED FOIE GRAS	10
		1 pc. grilled BLACK TIGER PRAWN	10
		1 pc. FRIED EGG ^C	3
		with BUTTER „A LA PIMIENTA“ ^{GM}	4

OUR SIGNATURE CUTS

QUEEN'S CUT		44	KING'S CUT		73 / 86
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		51	TIRA DE ANCHO RIBEYE		73 / 86
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.				
					

DIE 14 ALLERGENE

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		

SIDES -----↓

MIXED GREEN BEANS with bacon ^{GP}	6,5
MASHED POTATOES with crispy onion & chives ^{AG}	6,5
GRILLED SUMMER VEGGIES	6,5
CHANTERELLE RISONI with parmesan & young peas ^{ACFGLM}	6,5
PIMIENTOS DE PADRON with maldon salt	6,5
HUMITA original stuffed corn leaf ^G	6,5
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	7,5
ORIGINAL STEAK FRIES	6,5
WOK VEGGIES with coriander & lobster chips ^{ABFLNO}	6,5
PIMIENTOS DE PADRON with maldon salt	6,5
ORGANIC BAKED POTATO with sour cream & chives ^G	5,5
+ bacon or mountain cheese ^G	each +1,5

SAUCES -----↓

CREAM PEPPER SAUCE ^{GLO}	4
SAUCE BÉARNAISE ^{CGLMO}	4
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
HERB MUSTARD ^G	3

SPECIALS -----↓

GRILLED POINTED CABBAGE	26
chili, soy, miso, mashed potatoes & crispy onion ^{AFG}	
IN WHOLE GRILLED SOLE	42
lemon capers butter, rosemary potatoes & green salad ^{DGLMO}	
CORN-FED CHICKEN BREAST	29
chanterelle risoni, parmesan, young peas & salsa verde ^{ACFGLM}	
GRILLED LAMB CHOPS	36
mixed beans with bacon, humita & jus ^{GLOP}	
ROASTED TENDERLOIN SLICES	35
chanterelle pappardelle & garden cress ^{ACGLO}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER	26
lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries ^{ACGO}	