

COVER -----|

Freshly baked Gaucho-bread, spice mix, 7
butter, something smoked, spread ^{AGMO}

STARTERS -----|

REGIONAL ORGANIC BEEF TATAR

CLASSIC

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

+ Black tiger prawn ^B 10

+ Foie gras 10

SCALLOPS 24

parsnip & deep-fried black pudding ^{ACGLR}

CRISPY PUMPKIN ROLL 21

curry cabbage salad, soy sprouts,
Sriracha Mayo & coriander cress ^{AEFGN}

SOUPS -----|

CREAM OF JERUSALEM ARTICHOKE SOUP 13

truffle ravioli & assorted mushrooms ^{AGLO}

BEEF CONSOMMÉ 11

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

SALADS -----|

LAMB'S LETTUCE 10

potatoes, bacon, pumpkin seed oil,
apple cider vinegar &
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

Subject to availability - we are happy to help you select your perfect piece!

EL GAUCHO PREMIUM BEEF.....

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

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		1 slices GRILLED FOIE GRAS	10
is thinly sliced widthwise and finished with our Churrasco		1 pc. grilled BLACK TIGER PRAWN	10
marinade. The steak thereby covers a larger surface on the		1 pc. FRIED EGG ^C	3
grill, has a shorter cooking time and is even even juicier!		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!		The crown is cut out of the 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 51		TIRA DE ANCHO RIBEYE 73 / 86	
400g		600g / 800g	
	Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye Steakwith freshly ground pepper, Argentinian salt and herb butter.		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.

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	mollucs and products thereof
E	peanuts and products thereof	M	mustard and products thereof		

SIDES -----↓

BEAN CASSOULET with chorizo ^{GLOP}	6,5
MASHED SWEET POTATOES with coconut & cashwes ^{GH}	6,5
GRILLED VEGGIES	6,5
LEAF SPINACH with Swiss chard ^G	6,5
SMOKED PEARL BARLEY with leek & kohlrabi ^{AGLO}	6
HUMITA original stuffed corn leaf ^G	6,5
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	7,5
ORIGINAL STEAK FRIES	6,5
ORGANIC BAKED POTATO with sour cream & chives ^G	5,5

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 -----↓

HOMEMADE TRUFFLE RAVIOLI	26
assorted mushrooms, spinach, leek & truffle ^{ACGL}	
TURBOT	42
smoked pearl barley, leek & kohlrabi ^{ADGLO}	
CORN-FED CHICKEN BREAST	29
mashed sweet potatoes, coconut, pimientos & cashew ^{GH}	
ROASTED TENDERLOIN SLICES	35
cream pepper sauce & potato gnocchi ^{ACGLO}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER	26
lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries ^{ACGO}	