

COVER -----|

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

STARTERS -----|

REGIONAL ORGANIC BEEF TATAR

CLASSIC

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

+ Black tiger prawn ^B 10

+ Foie gras 10

„HOT TEMPURA PRAWNS“ 24

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

CARAMELISED GOAT CHEESE 22

bitter leaf salad, walnuts, blood orange &
balsamic vinegar ^{GHLM}

SOUPS -----|

TOM YAM GUNG 13

prawns, spring onion,
Shiitake mushrooms & coriander ^{ABDOL}

BEEF CONSOMMÉ 11

meat strudel, 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 | € 4,-

For any questions in terms of allergens please ask our
well-trained staff | Prices include the statutory VAT.

EL GAUCHO

Nice to meet 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

200 gram	25
300 gram	35
400 gram <i>Churrasco</i>	48

SIRLOIN STEAK

300 gram	40
400 gram	48
400 gram <i>Churrasco</i>	50

RIBEYE STEAK

300 gram	43
400 gram	48

TENDERLOIN STEAK

150 gram	34
150 gram <i>churrasco</i>	35
250 gram	48
350 gram	58
350 gram <i>Churrasco</i>	59

300G GAUCHO SKEWER

Rump heart, Tenderloin, Sirloin & Ribeye	39
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SURF & TURF SKEWER

150 gram Tenderloin, prawns & parsley-garlic-oil	46
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CHURRASCO is a thin special cut with parsley-garlic marinade.

THE BUTCHER'S SPECIAL

TIRA DE CUADRIL 600g / 800g 63 / 84

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!

PIMP ↑ YOUR STEAK

1 pc. SOFT SHELL CRAB ^{AB}	10
1 slice 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

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 73 / 86

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 51

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 73 / 86

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.

DIE 14 ALLERGENE

A cereals containing gluten
B crustaceans and products thereof
C eggs and products thereof
D fish and products thereof
E peanuts and products thereof

F soybeans and products thereof
G milk and products thereof
H nuts and products thereof
L celery and products thereof
M mustard and products thereof

N sesame seeds and products thereof
O sulphur dioxide and sulphites
P lupin and products thereof
R molluscs and products thereof

SIDES -----|

MIXED GREEN BEANS with bacon ^{GP}	6,5
CREAMY WILD GARLIC POLENTA with dried tomatoes & basil ^{GO}	6,5
GRILLED VEGGIES	6,5
RED LENTIL DAL with Papadam & coriander ^{ALO}	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
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 -----|

CARNAROLI RISOTTO	26
Porcini mushrooms, truffle, leek & Grana ^{GO}	
GIANT SQUID „A LA PLANCHA“ WILD-CAUGHT IN SPAIN	36
olive oil, lemon, garlic, cherry tomatoes & parsley, served with homemade focaccia ^{AGR}	
STYRIAN CORN-FED CHICKEN SUPREME	29
red lentil dal, Pimientos de Padron, Papadam & coriander ^{AGL}	
ROASTED TENDERLOIN SLICES „COUNT ANDRÁSSY “	35
bell peppers, cucumber, red onion, mushrooms, sour cream, parsley & potato gnocchi ^{ACGO}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER	26
lettuce, pickled cucumbers, mustard, bacon & steak fries ^{ACGMO}	