

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

HOT CHILI PRAWNS 24

Mangrove prawns, jalapeño,
lime & miso chili mayo ^{ABFG}

BURRATA 21

grilled pointed pepper, finest Croatian
olive oil, bell pepper cream & basil ^{AGLO}

SOUPS -----|

GAZPACHO 11

crispy octopus & olive toast ^{AGR}

BEEF CONSOMMÉ 11

beef strudel, root vegetables,
Sherry & chives ^{ACLO}

SALADS -----|

FRENCH SALAD 12

green beans, olives, cream cheese,
pickled onion & French dressing ^{CGLM}

CAESAR SALAD 10

original Cipriani dressing,
croûtons & Grana ^{ADGMO}

BUN & BEEF -----|



KOBE BEEF AUSTRIA® & PRAWN BURGER

31

Brioche bun with 100% Austrian Kobe-Beef,
Miso mayo, prawns &
Asian Chopped Salad ^{ACGMO}

EL GAUCHO DOUBLE SMASHED CHEESE BURGER 26

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

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 slice 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 juicier!		with BUTTER „A LA PIMIENTA“ ^{AGM}	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.		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.
	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} 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.		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.

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		

SIDES -----↓

MIXED GREEN BEANS with bacon ^P	7
GRILLED SUMMER VEGGIES ^G	7
SAUTÉED CHANTERELLES with shalotts & thyme	8
LEAF SPINACH with miso & sesame ^{AFGN}	7
PIMIENTOS DE PADRÓN with maldon salt	7
HUMITA original stuffed corn leaf ^G	7
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	8
ORIGINAL STEAK FRIES	7
ORGANIC BAKED POTATO with sour cream & chives ^G	6

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 ARTICHOKE AGNOLOTTI	26
roasted artichoke hearts, zucchini & „Belper Knolle“ ^{ACGL}	
CORN-FED CHICKEN SUPRÊME	29
soba noodles, leaf spinach, miso & sesame ^{AFGN}	
ROASTED TENDERLOIN SLICES	35
chanterelles, cream & potato gnocchi ^{ACGLO}	



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