

COVER -----|

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

STARTERS -----|

ORGANIC BEEF TARTARE

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}

ROASTED MILK-FED VEAL 24

porcini mushrooms, truffle & walnuts ^{GH}

SOUPS -----|

PUMPKIN MISO SOUP 12

Hokkaido pumpkin spring roll ^{AFGLO}

BEEF CONSOMMÉ 11

Savory meat strudel, root vegetables,
Sherry & chives ^{ACLO}

SALADS -----|

LAMB'S LETTUCE 12

potatoes, crispy bacon, apple cider vinegar,
Styrian pumpkin seed oil & roasted
pumpkin seeds ^{LMO}

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 & steak fries ^{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 [from 400g]
RIBEYE STEAK [from 400g] | 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 UP YOUR STEAK

BONE-IN VEAL LOIN STEAKS		1 pc. SOFT SHELL CRAB ^{AB}	10
2 pcs, ca. 300g	35	1 slice GRILLED FOIE GRAS	10
Perfectly matured on the bone, briefly grilled and served with browned butter, sea salt, thyme and lemon. ^G		1 pc. grilled BLACK TIGER PRAWN	10
Good to know: The delicate, light-coloured veal loin is grilled medium by our kitchen team. Finished with lemon and browned butter, its subtle flavour is beautifully enhanced.		1 pc. FRIED EGG ^C	3
		with BUTTER „A LA PIMIENTA“ ^{AGM}	4

OUR SIGNATURE CUTS

QUEEN'S CUT		44	KING'S CUT		73 / 86
Dry Aged, 280g			600g / 800g		
	<i>For this special cut, the tenderloin is framed by the bone from two sides.</i>				
	<i>This very unique steak is offered exclusively at el Gaucho. It is extra soft, has an intense taste and is incredibly juicy!</i>				
RIBEYE A LA PIMIENTA ^{AG}		51	TIRA DE ANCHO RIBEYE		73 / 86
400g			600g / 800g		
	<i>Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye steak with freshly ground pepper, Argentinian salt and herb butter.</i>				
				<i>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.</i>	

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 BEANS with bacon ^{GP}	7
GRILLED VEGGIES ^G	7
GRILLED WILD MUSHROOMS with lemon thyme ^G	6
ROASTED PUMPKIN with harissa ^{GOL}	6
FRENCH-STYLE POTATO PURÉE	6
PIMIENTOS DE PADRÓN with maldon salt	7
HUMITA original stuffed corn leaf ^G	7
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	8
ORIGINAL STEAK FRIES with special paprika salt	7
ORGANIC BAKED POTATO with sour cream & chives ^G	6

SAUCES -----↓

CREAMY PEPPERCORN 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
grilled wild mushrooms, cherry tomatoes & spring onion ^{ACGL}	
TUNA STEAK	34
roasted pumpkin with harissa & Pimientos de Padrón ^{ACG}	
CORN-FED CHICKEN SUPRÊME	29
grilled vegetables, churrasco marinade & jus ^{GLO}	
ROASTED TENDERLOIN SLICES	35
creamy peppercorn sauce, chives & tagliatelle ^{ACGLO}	



For information regarding allergens, please ask a member of our trained staff. • All prices include statutory VAT.