

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	16
• SURF & TURF: cress, chili mayo & prawn	17
• SUMMER: Wild herbs, egg yolk, summer truffle & butter	19
CRUDE MARINATED TUNA	17
Avocado, tapioca, Yuzu mayo & cilantro	
BUFFALO MOZZARELLA	16
Tomato rarities, olives, Tropea onion & basil	
SCALLOPS	17
Chanterelles, green asparagus, sunflower seeds & nectarine	

A DRY AGED BEEF

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak
T-Bone Steak
Sirloin Steak
Ribeye Steak

SUBJECT TO
AVAILABILITY
We are happy
to help you with
your choice!

pro 100g 9

EL GAUCHO BEEF

BIFE DE CUADRIL – RUMP HEART	
200 gram	17
300 gram	24
400 gram Churrasco	34
BIFE DE CHORIZO – SIRLOIN	
300 gram	26
400 gram	33
400 gram Churrasco	34
BIFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	20
250 gram	31
350 gram	40
350 gram Churrasco	41
BIFE DE ANCHO – RIBEYE STEAK	
300 gram	26
400 gram	32
PINCHO DE CARNE	
300g GAUCHO SKEWER	
rump heart, tenderloin, sirloin, ribeye	31
SURF & TURF SPIESS	
150 gram tenderloin, 3 prawns & parsley-garlic-oil	31

SOUPS

YELLOW CREAM OF BELL PEPPER SOUP	8
Baked bell pepper & crispy prawn	
OX TAIL	8
Root vegetables, chives, Sherry & semolina dumpling	



Austria's Best

FRIED SALMON TROUT FILET	26
Sweetheart cabbage, pasta & crayfish	
GRILLED CORN-FED CHICKEN	23
Polenta, baby corn, popcorn & sweetcorn	
FILET OF WILD HERB-FED PORK	24
Chanterelles, young potatoes, leek, pea pods & Styrian Prosciutto	
REGIONAL LAMB CHOPS	28
Cauliflower: creamy / with butter crumbs, lovage & jus	

SPECIALS

 HOMEMADE TAGLIOLINI	
Black morels, spring onion, parsley & summer truffle	20
 FLAMED TENDERLOIN TIPS	
Pepper cream sauce, chives, wild broccoli & potato gnocchi	23
 EL GAUCHO BEEF BURGER	
BBQ dip, lettuce, bacon, cheddar & sour cream	15

SALADS

ROCKET SALAD	7
Tomatoes, pine kernels, Balsamico dressing & Grana	
VIENNESE BUTTERHEAD LETTUCE	7
Potatoes, chanterelles, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
CAESAR SALAD	7
Original Cipriani dressing, croutons & Grana	

SIDES

CAULIFLOWER: CREAMY / WITH BUTTER CRUMBS	4
GREEN ASPARAGUS & BROWN BUTTER	5
MIXED BEANS WITH BACON	4
WILD BROCCOLI & ALMONDS	5
CHANTERELLES WITH EGG & CHIVES	5
BAKED FENNEL, SALT LEMON & OLIVE HERB	4
ZUCCHINI, BELL PEPPER, CORN & EGGPLANT	5
HUMITAS – ORIGINAL STUFFED CORN LEAVES	4
TRUFFLE GNOCCHI WITH CREAM SAUCE	5
BAKED POTATO WITH SOUR CREAM	3
ORIGINAL STEAK FRIES	3

SAUCES

MADAGASKAR PEPPER SAUCE	3
SAUCE HOLLANDAISE	2
GAUCHO CHIMICHURRI SPICY	2
WHIPPED HERB BUTTER	2
BBQ DIP „GAUCHO EDITION“	2
CURTICE BROTHERS ORGANIC KETCHUP	2

PIMP ↑ YOUR STEAK

1 pc. soft shell crab	9
1 pc. grilled tiger prawn with herbs	7
1 slice of grilled goose liver	7
1 fried egg	2
Gratinéed with truffled butter	6



EL GAUCHO ALP BULL STEAK
Regional beef, wet aged for 14 days



DRY AGED BEEF
from our selected partner exclusively for us



EL GAUCHO BEEF
„Premium Edition“ from Black Angus cattle



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