

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	16
• SURF & TURF: cress, chili mayo & prawn	17
• AUTUMN: pickled king oyster mushrooms truffle, wild herbs & butter	19
VITELLO TONNATO	17
Saddle of veal, pepper tuna, baked capers & red Swiss chard	
SHEEP'S MILK CREAM CHEESE	15
Pointed pepper, peppercorn, sunflower seeds & chickweed	
GRATINÉED SCALLOPS	17
Buzara & leaf spinach	

SOUPS

HOKKAIDO PUMPKIN 8
Red Thai Curry, Pattison, coconut milk & cilantro

OX TAIL 8
Root vegetables, chives, Sherry & semolina dumpling



SALADS	
AUTUMN SALAD	7
Bitter lettuce, walnuts, carrots, walnut oil & white wine vinegar	
LAMB'S LETTUCE	7
Potatoes, bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
CAESAR SALAD	7
Original Cipriani dressing, croutons & Grana	

DRY AGED BEEF

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak
 T-Bone Steak
 Sirloin Steak
 Ribeye Steak
 Tomahawk

SUBJECT TO
 AVAILABILITY

We are happy
 to help you with
 your choice!

pro 100g 10

 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 Ladysteam	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

WHITE CATFISH FILET	25
Mashed potatoes, root vegetables, horseradish & Beurre Blanc	
GRILLED CORN-FED CHICKEN	23
Mushroom goulash, bread roll soufflé, sour cream & marjoram	
GRILLED SADDLE OF VENISON	33
Jerusalem artichoke, Brussel sprouts, rowan berry & thyme jus	
GRILLED LAMB CHOPS	28
Pumpkin ravioli, leaf spinach, pumpkin & pumpkin seed oil	

SPECIALS		
	HOMEMADE PAPPARDELLE Hedgehog mushrooms, spring onion, parsley & black truffle	22
	ROASTED TENDERLOIN SLICES Cream pepper sauce, wild broccoli & potato gnocchi	24
	EL GAUCHO SURF & TURF BURGER Chili mayo, grilled prawn, sun dried tomatoes, sour cream, lettuce & Tropea onion	16

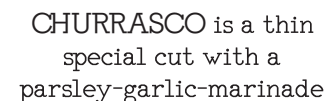
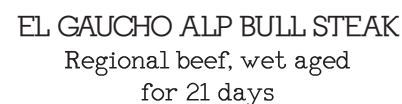
SIDES

BRAISED HOKKAIDO PUMPKIN	
WITH STYRIAN PROSCIUTTO	5
BRUSSEL SPROUTS & POLONAISE	4
MIXED BEANS WITH BACON	4
WILD BROCCOLI & ALMONDS	5
MUSHROOM GOULASH & SOUR CREAM	5
MASHED POTATOES & FRIED ONIONS	4
ZUCCHINI, BELL PEPPER, CORN &	5
EGGPLANT	
HUMITAS – ORIGINAL STUFFED CORN LEAVES	4
TRUFFLE GNOCCHI WITH CREAM SAUCE	5
BAKED POTATO WITH SOUR CREAM	3
ORIGINAL STEAK FRIES	3

SAUCES

CREAM PEPPER SAUCE	3
SAUCE BÉARNAISE	2
GAUCHO CHIMICHURRI SPICY	2
WHIPPED HERB BUTTER	2
BBQ DİP „GAUCHO EDITION“	2
ORGANIC KETCHUP CURTICE BROTHERS	2
ORGANIC MUSTARD CURTICE BROTHERS	2
ORGANIC MAYO CURTICE BROTHERS	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 truffle butter			6



IN THE EVENINGS WE CHARGE €3,90 PER PERSON FOR OUR COVER (FRESHLY BAKED GAUCHO BREAD, SPICE MIX, BUTTER, BREAD SPREAD, SOMETHING PICKLED AND SMOKED)
FOR ANY QUESTIONS IN TERMS OF ALLERGENS PLEASE ASK OUR WELL-TRAINED SERVICE STAFF | PRICES INCLUDE THE STATUTORY VAT