

## STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	16
• SURF & TURF: cress, chili mayo & prawn	17
• SPRING: quail's egg, spring onion & wild herb butter	17
VITELLO TONNATO	17
Saddle of veal, pepper tuna & baked capers	
GRILLED GOAT'S MILK CHEESE	15
Green asparagus, dandelion, lemon & sunflower seeds	
GRATINÉED SCALLOPS	17
Tomato butter & leaf spinach	

## A DRY AGED BEEF

100 % REGIONAL BEEF  
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak	SUBJECT TO AVAILABILITY We are happy to help you with your choice!
T-Bone Steak	
Sirloin Steak	
Ribeye Steak	
Tomahawk	
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 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


ASPARAGUS CREAM SOUP	8
Cream cheese ravioli & crayfish	
OX TAIL	8
Root vegetables, chives, Sherry & semolina dumpling	



# Austria's Best

SALMON TROUT FILLET	25
Local asparagus, cream cheese ravioli & crayfish	
GRILLED CORN-FED CHICKEN	23
Barley, green asparagus, watercress & radishes	
GRILLED SADDLE OF VENISON STEAK	33
White asparagus, early potatoes & Sauce Hollandaise	
GRILLED SADDLE OF LAMB	28
Creamy polenta, king oyster mushrooms, leaf spinach & jus	

## SPECIALS

 HOMEMADE TAGLIOLINI	
Morels, spring herbs, young onion & asmonte	22
 ROASTED TENDERLOIN SLICES	
Cream pepper sauce, wild broccoli & mashed potatoes	24
 EL GAUCHO BEEF BURGER	
Sour cream, lettuce, bacon, cheddar & BBQ dip	16

## SALADS

SPRING SALAD	7
Lettuce, dandelion, radish, spring onion, walnuts, walnut oil & white wine vinegar	
VIENNESE BUTTERHEAD LETTUCE	7
Potatoes, bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
CAESAR SALAD	7
Original Cipriani dressing, croutons & Grana	

## SIDES

WHITE POLENTA & MORELS	5
MIXED GREEN BEANS & BACON	5
LOCAL ASPARAGUS & BROWN BUTTER	5
WILD BROCCOLI & ALMONDS	5
LEAF SPINACH & SESAME	5
MASHED POTATOES & CHIVES	5
ZUCCHINI, BELL PEPPER, CORN & SHALLOTS	5
HUMITAS – ORIGINAL STUFFED CORN LEAVES	5
TRUFFLE GNOCCHI WITH CREAM SAUCE	5
BAKED POTATO WITH SOUR CREAM	4
ORIGINAL STEAK FRIES	4

## SAUCES

CREAM PEPPER SAUCE	3
SAUCE HOLLANDAISE	2
GAUCHO CHIMICHURRI SPICY	2
WHIPPED HERB BUTTER	2
BBQ DIP „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



EL GAUCHO ALP BULL STEAK  
Regional beef, wet aged for 21 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