

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	16
• SURF & TURF: cress, chili mayo & prawn	17
• SPECIAL: chanterelles, butter & lovage mayo	18
ROASTBEEF	18
Mushrooms, red chard & black truffle	
BUFFALO MOZZARELLA	15
Octopus, bell pepper creme & rocket salad	
GRATINATED SCALLOPS	17
Herb butter & leaf spinach	

SOUPS

YELLOW BELL PEPPER CREAM SOUP	8
Bell pepper oil & smoked duck breast	
OX TAIL	8
Root vegetables, chives, Sherry & semolina dumpling	



Austria's Best

PIKEPERCH FILET	28
Bell pepper cabbage, potato gnocchi & majoram	
GRILLED CORN-FED CHICKEN	23
Ratatouille, baked polenta & basil	
HERB-FED PORK	27
Chanterelles, barley, peas & jus	
GRILLED SADDLE OF LAMB	31
Creamy & braised eggplant, sheep's milk cheese & jus	

SALADS

ROCKET SALAD	7
Balsamico dressing, pine nuts, Grana & tomatoes	
BUTTERHEAD 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	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

SPECIALS

HOMEMADE TAGLIOLINI	
Chanterelles, spring onion, parsley & summer truffle	23
ROASTED TENDERLOIN SLICES	
Thai beef sauce, tamarind, pak choi, sugar snaps, peanuts, rice noodles & thai basil	24
EL GAUCHO BEEF BURGER	
Sour cream, lettuce, tomatoes, onion, cheddar & BBQ dip	16

SIDES

CHANTERELLES & SPRING ONION	5
MIXED GREEN BEANS & BACON	5
RATATOUILLE	5
WILD BROCCOLI & ALMONDS	5
LEAF SPINACH & CRUNCHY GARLIC	5
PIMIENTOS DE PADRON	5
ZUCCHINI, BELL PEPPER, CORN & EGGPLANT	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 BEARNAISE	2
TRUFFLE MAYO	3
GAUCHO CHIMICHURRI SPICY	2
WHIPPED HERB BUTTER	2
BBQ DIP „GAUCHO EDITION“	2
ORGANIC KETCHUP CURTICE BROTHERS	2
ORGANIC DIJON 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 Café de Paris butter	4



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