

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions & capers ^{ADGMO}	16
• SURF & TURF: cress, chili mayo & prawn ^{ABDGMO}	19
• SPRING: quail's egg, herb butter & radishes ^{ADGMO}	18
RARE MARINATED BEEF TENDERLOIN	18
Yuzu-Ponzu, asparagus, wasabi mayonnaise, peanuts & coriander ^{CEFO}	
GRILLED GOAT'S MILK CHEESE	18
Avocado, tomatoes & Amalfi lemon ^{GLM}	
SCALLOPS	19
Fennel, pickled red onion, radishes & basil ^{GOR}	

SOUPS

ASPARGUS CREAM SOUP	9
Tuna sashimi, curry & coconut ^{GLOR}	
OX TAIL	9
Root vegetables, chives, sherry & semolina dumpling ^{ACLO}	

SPECIALS

ASPARGUS RISOTTO	21
Pistachios, radishes, Asmonte & cress ^G	
TUNA STEAK	32
Spicy papaya salad, sweetheart cabbage, sesame & coriander ^{DPLNO}	
GRILLED CORN-FED CHICKEN BREAST	23
Regional asparagus, new potatoes, morels, parsley & hollandaise sauce ^{OGLMO}	
GRILLED LAMB CHOPS	31
Parsley root: creamy, braised & crunchy ^{GLO}	
ROASTED TENDERLOIN SLICES	26
Cream pepper sauce, king oyster mushrooms, spring onion & creamy polenta ^{GLO}	
EL GAUCHO BEEF BURGER	16
Sour cream, lettuce, tomatoes, bacon, BBQ dip & cheddar ^{ACGO}	

The Steaks

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	
Rump Steak	
Ribeye Steak	
Tomahawk	

pro 100g 12



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	23
250 gram	33
350 gram	40
350 gram Churrasco	41

BIFE DE ANCHO – RIBEYE STEAK

300 gram	28
400 gram	35

PINCHO DE CARNE 300g GAUCHO SKEWER

Rump heart, tenderloin, sirloin, ribeye	33
---	----

SURF & TURF SKEWER

150 gram tenderloin, 3 prawns & parsley-garlic-oil	35
--	----

The Butcher's Special

DOUBLE EYE CUT 600 / 800g 55 / 70

Double Ribeye delight: The steak is cut in the middle in a butterfly cut and unfolded. Like that, you have 2x the characteristic, flavorful fat eye. The steak also has a larger surface on the grill, a shorter cooking time and is even juicier!

TIP: We recommend this steak for sharing and grilled to medium-well so that the fat melts perfectly for the best possible taste!

SALADS

ROCKET SALAD	8
Balsamico dressing, pine nuts, Grana, dried tomatoes & artichokes ^{GHLMO}	
VIENNESE BUTTERHEAD LETTUCE	8
Asparagus, radishes, garlic, apple vinegar, pumpkin seed oil, roasted pumpkin seeds & cress ^{GHLMO}	
CAESAR SALAD	8
Original Cipriani dressing, croûtons & Grana ^{ADGMO}	

SIDES

STINGING NETTLE & LEAF SPINACH ^G	5
MIXED GREEN BEANS WITH BACON ^{GP}	5
WILD BROCCOLI WITH ALMONDS ^{GH}	5
CREAMY POLENTA & BLACK MORELS ^{AG}	5
REGIONAL ASPARAGUS & LEMON BUTTER ^{GO}	6
FREGOLA SARDA WITH SALSICCIA & TOMATOES ^{ACGLO}	5
ZUCCHINI, BELL PEPPER, CORN & FENNEL	5
HUMITAS – ORIGINAL STUFFED CORN LEAVES ^{GO}	5
TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGLO}	5
ORGANIC BAKED POTATO WITH SOUR CREAM ^{GO}	5
ORIGINAL STEAK FRIES ^O	4

SAUCES

CREAM PEPPER SAUCE ^{GLO}	3
SAUCE HOLLANDAISE ^{OGLMO}	3
GAUCHO CHIMICHURRI SPICY ^{MO}	3
TRUFFLE MAYO ^{GM}	3
WHIPPED HERB BUTTER ^G	2
BBQ DIP „GAUCHO EDITION“ ^G	3
KETCHUP ^G	2
DIJON MUSTARD ^G	2
MAYO ^G	2

PIMP ↑ YOUR STEAK

1 pc. soft shell crab ^{AB}	9
1 pc. grilled tiger prawn with herbs ^B	6
1 slice of grilled foie gras	7
1 fried egg ^C	2
Gratinated with „butter a la Pimienta“ ^{ACDGMO}	4



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 aparsley-garlic-
marinade