

## STARTERS

### REGIONAL ORGANIC BEEF TATAR

- CLASSIC: butter, pickled red onions & capers <sup>ADGMO</sup> 16
- SURF & TURF: cress, jalapeño mayo & prawn <sup>ABDGMO</sup> 19
- SPECIAL: peppersweet, cream cheese & chili bell pepper butter <sup>ADGMO</sup> 18

### ROASTBEEF

- Chanterelles, black truffle, greaves & lovage <sup>CEFO</sup> 18

### BURRATA

- Yellow ajvar, eggplant, basil & tomatoes <sup>GLO</sup> 18

### SALMON TROUT

- Ceviche, passion fruit, pumpkin & coriander <sup>DLNO</sup> 18

## SOUPS

### TOM YAM GUNG

- Prawn, mushrooms, chili & lime <sup>ABDFL</sup> 9

### OX TAIL

- Root vegetables, chives, sherry & semolina dumpling <sup>ACLO</sup> 9

## SPECIALS

### TAGLIOLINI

- Woodland mushrooms, black truffle, parsley & Asmonte <sup>GLO</sup> 22

### GRILLED PIKEPERCH

- Bell pepper cabbage & pumpkin gnocchi <sup>DFLNO</sup> 28

### GRILLED CORN-FED CHICKEN

- Red cauliflower curry, pearl couscous, coriander & Lime <sup>AFGLNO</sup> 23

### GRILLED LAMB CHOPS

- Mashed potatoes, wild broccoli, fried onion & jus <sup>AGLO</sup> 32

### ROASTED TENDERLOIN SLICES

- Chanterelles, ravioli, spring onion & jus <sup>ACGLO</sup> 26

### EL GAUCHO BEEF BURGER

- Sour cream, lettuce, bacon, cheddar & jalapeños <sup>ACGO</sup> 16

# The Steaks

## A Dry Aged Beef

100 % REGIONAL BEEF  
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak  
T-Bone Steak  
Rump Steak  
Ribeye Steak  
Tomahawk

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

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

**TIRA DE CUADRIL** 600 / 800g 49 / 68  
For this special cut, a large Rump Heart steak is thinly sliced widthwise and finished with our Churrasco marinade. The steak thereby covers a larger surface on the grill, has a shorter cooking time and is even even juicier!

TIP: We recommend sharing it and roasted to Medium Rare. That way, the low-fat meat remains wonderfully tender!

## SALADS

### ROCKET SALAD

- Balsamico dressing, pine nuts, Grana, „Blumauer tomatoes“ & artichokes <sup>GHLMO</sup> 8

### VIENNESE BUTTERHEAD LETTUCE

- Cucumber, radishes, garlic, apple vinegar, pumpkin seed oil, roasted pumpkin seeds & cress <sup>GHLMO</sup> 8

### CAESAR SALAD

- Original Cipriani dressing, croûtons & Grana <sup>ADGMO</sup> 8

## SIDES

### LEAF SPINACH

- WITH YUZU-PONZU & SESAME <sup>ANO</sup> 5

- MIXED GREEN BEANS WITH BACON <sup>GP</sup> 5

- WILD BROCCOLI WITH ALMONDS <sup>GH</sup> 5

- MASHED POTATOES & FRIED ONION <sup>AG</sup> 5

- CHANTERELLES WITH EGG & CHIVES <sup>G</sup> 6

- RED CAULIFLOWER CURRY <sup>AFGLNO</sup> 5

- ZUCCHINI, BELL PEPPER, CORN & EGGPLANT 5

- HUMITA – ORIGINAL STUFFED CORN LEAVES <sup>GO</sup> 5

- TRUFFLE GNOCCHI WITH CREAM SAUCE <sup>ACGLO</sup> 5

- ORGANIC BAKED POTATO WITH SOUR CREAM <sup>GO</sup> 5

- ORIGINAL STEAK FRIES <sup>O</sup> 4

## SAUCES

- CREAM PEPPER SAUCE <sup>GLO</sup> 3

- SAUCE BÉARNAISE <sup>CGLMO</sup> 3

- GAUCHO CHIMICHURRI SPICY <sup>MO</sup> 3

- TRUFFLE MAYO <sup>GM</sup> 3

- WHIPPED HERB BUTTER <sup>G</sup> 2

- BBQ DÍP „GAUCHO EDITION“ <sup>G</sup> 3

- KETCHUP <sup>G</sup> 2

- HERB MUSTARD <sup>G</sup> 2

- MAYO <sup>G</sup> 2

## PIMP ↑ YOUR STEAK

- 1 pc. soft shell crab <sup>AB</sup> 9

- 1 pc. grilled tiger prawn with herbs <sup>B</sup> 7

- 1 fried egg <sup>C</sup> 2

- Gratinated with „butter a la Pimienta“ <sup>GM</sup> 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