

STARTERS -----↓

REGIONAL ORGANIC  
BEEF TATAR

CLASSIC	
salted butter, capers, anchovies, pickled onion & chili <sup>ADGMO</sup>	19
+ Black tiger prawn <sup>B</sup>	8
+ Foie gras	10

TUNA TATAKI	19
pepper, sake, miso, soy & avocado Pani Puri <sup>ADFGO</sup>	

SMOKED VEAL LOIN	19
parmesan creme, artichoke, olives, capers & tomatoes <sup>GLM</sup>	

CHICKPEAS FALAFEL	17
curry hummus, Ras el-Hanout, eggplant caviar & herb salad <sup>LMN</sup>	

SOUPS -----↓

CREAM OF CORN SOUP	10
pulled pork, pickled onions & Pimentitos <sup>GO</sup>	

BEEF CONSOMMÉ	10
crispy ox tail, root vegetables, Sherry & chives <sup>ACLO</sup>	

SALADS -----↓

LAMB'S LETTUCE	9
potatoes, bacon, pumpkin seed oil, apple cider vinegar & roasted pumpkin seeds <sup>MO</sup>	

CAESAR SALAD	9
original Cipriani dressing, croûtons & Grana <sup>ADGMO</sup>	



We would like to politely point out that we charge € 4,90  
per person for cover.

Cover: Freshly baked el Gaucho bread, spice mix,  
butter & something smoked

For any questions in terms of allergens please ask our  
well-trained staff | Prices include the statutory VAT.

EL GAUCHO

Nice to meat you!

LOCAL DRY AGED BEEF -----↓

Our Dry Aged Beef is 100% sourced from our select contractors in Austria.  
It is dry-aged for at least 28 days and thus ends up on your plate in the best possible quality with its unique and  
incomparable taste.

PORTERHOUSE STEAK | T-BONE STEAK | SIRLOIN STEAK  
RIBEYE STEAK | TOMAHAWK

per 100g 14  
Subject to availability - we are happy to help you select your perfect piece!

EL GAUCHO PREMIUM BEEF -----↓

RUMP HEART STEAK		TENDERLOIN STEAK	
200 gram	20	150 gram	29
300 gram	27	250 gram	39
400 gram Churrasco	37	350 gram	47
		350 gram Churrasco	48
SIRLOIN STEAK		300G GAUCHO SKEWER	
300 gram	31	Rump heart, Tenderloin, Sirloin & Ribeye	37
400 gram	39		
400 gram Churrasco	40	SURF & TURF SKEWER	
		150 gram Tenderloin, prawns & parsley-garlic-oil	41
RIBEYE STEAK			
300 gram	32		
400 gram	40		

CHURRASCO is a thin special cut with parsley-garlic marinade.

THE BUTCHER'S SPECIAL -----↓

TIRA DE CUADRIL 600g / 800g	52 / 71
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!	

PIMP ↑ YOUR STEAK -----↓

1 pc. SOFT SHELL CRAB <sup>AB</sup>	9
1 slices GRILLED FOIE GRAS	10
1 pc. grilled BLACK TIGER PRAWN	8
1 pc. FRIED EGG <sup>C</sup>	3
with BUTTER „A LA PIMIENTA“ <sup>GM</sup>	4

OUR SIGNATURE CUTS -----↓

QUEEN'S CUT	39	KING'S CUT	59 / 75
Dry Aged, 280g		600g / 800g	
	For this special cut, the tenderloin is framed by the bone from two sides. This very uni- que steak is offered exclusively at el Gau- cho. It is extra soft, has an intense taste and is incredibly juicy!		The crown is cut out of the the well-marbled centerpiece of the sirloin. The outer layer of fat gives this steak a one of a kind taste.
RIBEYE A LA PIMIENTA	44	TIRA DE ANCHO RIBEYE	59 / 75
400g		600g / 800g	
	Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye Steakwith freshly ground pepper, Argentinian salt and herb butter.		For this special cut, a big piece of Ribeye is cut width-wise in order to be able to enjoy the meat parts that are placed around the typical fat eye to the fullest.

SIDES -----↓

MIXED GREEN BEANS with bacon <sup>GP</sup>	6
HOMEMADE MACARONI & CHEESE <sup>ACGL</sup>	6
CREAMY LEAF SPINACH with roasted pine nuts & Feta cheese <sup>AGL</sup>	6
OVEN BAKED VEGETABLES with herb butter	6
TWO KINDS OF ASPARAGUS with egg & chives <sup>CG</sup>	7
HUMITA original stuffed corn leaf <sup>G</sup>	6
EL GAUCHO TRUFFLE GNOCCHI <sup>ACGLO</sup>	7
ORIGINAL STEAK FRIES	6
EL GAUCHO TRUFFLE FRIES small / large <sup>G</sup> 9 / 18	
WOK VEGGIES with coriander & lobster chips <sup>ABFLNO</sup>	6
PIMIENTOS DE PADRON with maldon salt	6
ORGANIC BAKED POTATO with sour cream & chives <sup>G</sup>	5
+ bacon or mountain cheese <sup>G</sup>	each +1

SAUCES -----↓

CREAM PEPPER SAUCE <sup>GLO</sup>	4
SAUCE BÉARNAISE <sup>CGLMO</sup>	4
TRUFFLED OX SAUCE <sup>LMO</sup>	4
GAUCHO CHIMICHURRI, spicy <sup>MO</sup>	4
TRUFFLE MAYO, vegan	4
WHIPPED HERB BUTTER <sup>G</sup>	3
BBQ DIP „GAUCHO EDITION“ <sup>O</sup>	4
HERB MUSTARD <sup>G</sup>	2

SPECIALS -----↓

HOMEMADE WILD GARLIC RAVIOLI	25
dried tomatoes, cream cheese & radishes <sup>ACGL</sup>	
BLACK COD	36
in a banana leaf, wok veggies, coriander & lobster chips <sup>ABDFLNO</sup>	
CORN-FED CHICKEN BREAST	27
two kinds of asparagus, potatoes, morrels & jus <sup>ACGLO</sup>	
GRILLED LAMB CHOPS	34
creamy leaf spinach, pine nuts, Feta cheese & jus <sup>AGLO</sup>	
ROASTED TENDERLOIN SLICES	31
bell pepper cream sauce, pimientos de padron & potato gnocchi <sup>ACGLO</sup>	
EL GAUCHO BEEF BURGER	23
lettuce, BBQ, fried egg, pickled cucumbers, bacon, cheddar & steak fries <sup>ACGO</sup>	