

STARTERS -----↓

REGIONAL ORGANIC BEEF TATAR	
CLASSIC	
salted butter, capers, anchovies, pickled onion & chili ^{ADGMO}	19
+ Black tiger prawn ^B	8
+ Foie gras	10

SASHIMI OF RED CARABINERO	21
mango, cucumber, spring onion, yuzu-ponzu, sesame & Sriracha ^{BCDF}	

PATA NEGRA, 36 MONTHS	21
smoked pointed pepper, melon salad & olive grissini ^{ALM}	

BURRATA	19
bull's heart tomato, grilled peach, basil cream cheese & Focaccia ^{AGLM}	

SOUPS -----↓

CREAM OF YELLOW TOMATO SOUP	10
salsa verde, scallop & Piment d'Espelette ^{LOR}	

BEEF CONSOMMÉ	10
rolled lovage frittata, root vegetables, sherry & chives ^{ACGLO}	

SALADS -----↓

VIENNESE LETTUCE	9
potatoes, bacon, roasted chanterelles, apple cider vinegar, pumpkin seed oil & roasted pumpkin seeds ^{MO}	

CAESAR SALAD	9
original Cipriani dressing, croûtons & Grana ^{ADGMO}	



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 ^{AB}	10
1 slices GRILLED FOIE GRAS	10
1 pc. grilled BLACK TIGER PRAWN	8
1 pc. FRIED EGG ^C	3
with BUTTER „A LA PIMIENTA“ ^{GM}	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 unique steak is offered exclusively at el Gaucho. 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 ^{GP}	6
MASHED POTATOES with crispy onion & chives ^{AG}	6
CREAMY LEAF SPINACH with Feta cheese ^{AGL}	6
GRILLED SUMMER VEGGIES	6
CHANTERELLE RISONI with parmesan & young peas ^{ACFGLM}	6
ORGANIC CARROT with pine nuts & carrot green ^G	6
PIMIENTOS DE PADRON with maldon salt	6
HUMITA original stuffed corn leaf ^G	6
EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO}	7
ORIGINAL STEAK FRIES	6
EL GAUCHO TRUFFLE FRIES small / large ^G 9 / 18	
ORGANIC BAKED POTATO with sour cream & chives ^G	5
+ bacon or mountain cheese ^G each	+1

SAUCES -----↓

CREAM PEPPER SAUCE ^{GLO}	4
SAUCE BÉARNAISE ^{CGLMO}	4
SRIRACHA MAYO, extra spicy ^C	4
GAUCHO CHIMICHURRI, spicy ^{MO}	4
TRUFFLE MAYO, vegan	4
WHIPPED HERB BUTTER ^G	3
BBQ DIP „GAUCHO EDITION“ ^O	4
HERB MUSTARD ^G	3

SPECIALS -----↓

GRILLED POINTED CABBAGE 23	
chili, soy, miso, mashed potatoes & crispy onion ^{AFG}	
IN WHOLE GRILLED SOLE 39	
lemon capers butter, rosemary potatoes & green salad ^{DGLMO}	
CORN-FED CHICKEN BREAST 27	
chanterelle risoni, parmesan, young peas & salsa verde ^{ACFGLM}	
GRILLED LAMB CHOPS 35	
mixed beans with bacon, humita & jus ^{GLOP}	
ROASTED TENDERLOIN SLICES 31	
chanterelle pappardelle & garden cress ^{ACGLO}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER 23	
lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries ^{ACGO}	