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 potatoes, bacon, roasted chanterelles, apple cider vinegar, pumpkin seed oil & roasted pumpkin seeds MO CAESAR SALAD 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,

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

EL GAUCHO

Nice to meat you!

		V
LOCAL DRY AGED 1	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

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
SIRLOIN STEAK		350 gram <i>Churrasco</i>	48
300 gram	31	300G GAUCHO SKEWER	
400 gram	39	Rump heart, Tenderloin, Sirloin & Ribeye	37
400 gram <i>Churrasco</i>	40	SURF & TURF SKEWER	
RIBEYE STEAK		150 gram Tenderloin, prawns &	41
300 gram	32	parsley-garlic-oil	
400 gram	40		

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

THE BUTCHER'S SPECIAL..... PIMP TYOUR STEAK

TIRA DE CUADRIL 600g / 800g

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!

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

Dry Aged, 280g



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!

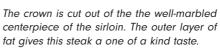
RIBEYE A LA PIMIENTA 44



Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye Steakwith freshly ground pepper, Argentinian salt and herb butter.

KING'S CUT

600g / 800g



59 / 75

TIRA DE ANCHO RIBEYE 59 / 75 600g / 800g



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 $^{\rm G}$	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 + bacon or mountain cheese G each	5 +1
SAUCES	
CREAM PEPPER SAUCE GLO	4
SAUCE BÉARNAISE CGLMO	4
SRIRACHA MAYO, extra spicy c	4
GAUCHO CHIMICHURRI, spicy MO	4

WHIPPED HERB BUTTER ^G	3
BBQ DIP "GAUCHO EDITION" $^{\circ}$	4
HERB MUSTARD ^G	3

GRILLED POINTED CARRAGE	23

SPECIALS

chili, soy, miso, mashed potatoes & crispy onion AFG

TRUFFLE MAYO, vegan

IN WHOLE GRILLED SOLE lemon capers butter, rosmary potatoes & green salad DGLMO

CORN-FED CHICKEN BREAST 27

chanterelle risoni, parmesan, young peas & salsa verde $^{\mathrm{ACFGLM}}$

GRILLED LAMB CHOPS mixed beans with bacon, humita & jus GLOP

31

23

ROASTED

TENDERLOIN SLICES chanterelle pappardelle & garden cress ACGLO

EL GAUCHO DOUBLE SMASH CHEESE BURGER

lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries ACGO