

STARTERS -----|

REGIONAL ORGANIC
BEEF TATAR

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

SCALLOPS	21
parsnip & deep-fried black pudding ^{ACGLR}	

ORIGINAL VITELLO TONNATO	22
veal, tuna cream, baked capers, olive oil & pink pepper ^{DGL}	

CRISPY PUMPKIN ROLL	19
curry cabbage salad, soy sprouts, Sriracha Mayo & coriander cress ^{AEFGN}	

SOUPS -----|

CREAM OF JERUSALEM ARTICHOKE SOUP	11
truffle ravioli & assorted mushrooms ^{AGLO}	

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

SALADS -----|

LAMB'S LETTUCE	9
potatoes, bacon, pumpkin seed oil, apple cider vinegar & 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 meet 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	150 gram <i>Churrasco</i>	30
400 gram <i>Churrasco</i>	37	250 gram	39
		350 gram	47
		350 gram <i>Churrasco</i>	48
SIRLOIN STEAK		300G GAUCHO SKEWER	
300 gram	31	Rump heart, Tenderloin, Sirloin & Ribeye	37
400 gram	39		
400 gram <i>Churrasco</i>	40		
RIBEYE STEAK		SURF & TURF SKEWER	
300 gram	32	150 gram Tenderloin, prawns &	41
400 gram	40	parsley-garlic-oil	

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 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 -----|

BEAN CASSOULET with chorizo ^{GLOP}	6
MASHED SWEET POTATOES with coconut & cashew ^{GH}	6
GRILLED VEGGIES	6
LEAF SPINACH with Swiss chard ^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

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 CAULIFLOWER STEAK 24	
own cream, Miso & orange chili ^{ACGL}	
GRILLED ORGANIC PRAWNS & CALAMARI 39	
spiced butter, flamed with grappa & served with homemade focaccia ^{ADGLOR}	
CORN-FED CHICKEN BREAST 27	
mashed sweet potatoes, coconut, pimientos & cashew ^{GH}	
GRILLED SADDLE OF LAMB 38	
lamb ravioli, Swiss chard, Jerusalem artichoke & jus ^{GHLO}	
ROASTED TENDERLOIN SLICES 31	
cream pepper sauce & potato gnocchi ^{ACGLO}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER 23	
lettuce, pickled cucumbers, Sriracha mayo, bacon & steak fries ^{ACGO}	