

STARTERS

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| REGIONAL ORGANIC BEEF TATAR | |
| • CLASSIC: butter, onions, capers | 16 |
| • SURF & TURF: cress, chili mayo & prawn | 17 |
| • Spring: Spring herbs, radish, quail's egg & butter | 17 |
| BURRATA | 16 |
| Asparagus, olive, tomato & rocket salad | |
| SCALLOPS AU GRATIN | 17 |
| Leaf spinach & herb butter | |

SOUPS

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| CREAM OF ASPARAGUS SOUP | 8 |
| Marinated salmon, pesto of wild herbs & caviar | |
| OX TAIL | 8 |
| Root vegetables, chives, Sherry & semolina dumpling | |



SALADS

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| ROCKET SALAT | 7 |
| Tomatoes, pine kernels, Balsamico dressing & Grana | |
| VIENNESE BUTTERHEAD LETTUCE | 7 |
| Potatoes, crispy bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds | |
| CAESAR SALAD | 7 |
| Original Cipriani dressing, croutons & Grana | |

A DRY AGED BEEF

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak
T-Bone Steak
Sirloin Steak
Ribeye Steak

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

pro 100g 9

EL GAUCHO BEEF

| | |
|--|----|
| BÍFE DE CUADRIL – RUMP HEART | |
| 200 gram | 17 |
| 300 gram | 24 |
| 400 gram Churrasco | 34 |
| BÍFE DE CHORIZO – SIRLOIN | |
| 300 gram | 26 |
| 400 gram | 33 |
| 400 gram Churrasco | 34 |
| BÍFE DE LOMO – TENDERLOIN | |
| 150 gram Ladysteak | 20 |
| 250 gram | 31 |
| 350 gram | 40 |
| 350 gram Churrasco | 41 |
| BÍFE DE ANCHO – RIBEYE STEAK | |
| 300 gram | 26 |
| 400 gram | 32 |
| PINCHO DE CARNE | |
| 300g GAUCHO SKEWER | |
| rump heart, tenderloin, sirloin, ribeye | 31 |
| SURF & TURF SPIESS | |
| 150 gram tenderloin, 3 prawns & parsley-garlic-oil | 31 |

Austria's Best

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|--|----|
| CREAM CHEESE DUMPLINGS | 18 |
| Asparagus, walnuts, radish, spring onions & cress | |
| REGIONAL LAMB CHOPS | |
| Creamy polenta, bell pepper, morels & thyme jus | 28 |
| CONFIED DUCK LEG FROM THE „LAVANTTAL“ | |
| Potato creme, green asparagus, chervil & duck jus | 26 |
| GRILLED CORN-FED CHICKEN | |
| Barley, leaf spinach, braised tomatoes & watercress | 23 |
| GRILLED ORGANIC LAKE CHAR | |
| White asparagus, parsley, early potatoes & Sauce Hollandaise | 26 |

SIDES

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| ASPARAGUS & BROWN BUTTER | 5 |
| MIXED BEANS WITH BACON | 4 |
| CREAMY POLENTA & MORELS | 5 |
| LEAF SPINACH & CRISPY GARLIC | 4 |
| BARLEY & WATERCRESS | 4 |
| MASHED POTATOES & CHIVES | 4 |
| ZUCCHINI, BELL PEPPER, CORN & | 5 |
| SPRING ONIONS | |
| HUMITAS – ORIGINAL STUFFED CORN LEAVES | 4 |
| TRUFFLE GNOCCHI WITH CREAM SAUCE | 5 |
| BAKED POTATO WITH SOUR CREAM | 3 |
| ORIGINAL STEAK FRIES | 3 |

SAUCES

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|----------------------------------|---|
| MADAGASKAR PEPPER SAUCE | 3 |
| SAUCE HOLLANDAISE | 2 |
| GAUCHO CHIMICHURRI SPICY | 2 |
| WHIPPED HERB BUTTER | 2 |
| BBQ DIP „GAUCHO EDITION“ | 2 |
| CURTICE BROTHERS ORGANIC KETCHUP | 2 |

SPECIALS

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|  FLAMED TENDERLOIN TIPS | |
| Pepper cream sauce, chives, red onion & truffled gnocchi | 23 |
| EL GAUCHO BEEF BURGER | |
| BBQ sauce, lettuce, bacon, cheddar & sour cream | 15 |

PIMP ↑ YOUR STEAK

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|--------------------------------------|---|
| 1 pc. soft shell crab | 9 |
| 1 pc. grilled tiger prawn with herbs | 7 |
| 1 slice of grilled goose liver | 7 |
| 1 fried egg | 2 |
| Gratinéed with truffled butter | 6 |



EL GAUCHO ALP BULL STEAK
Regional beef, wet aged
for 14 days



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 a
parsley-garlic-marinade