

STARTERS -----

REGIONAL ORGANIC BEEF TATAR

CLASSIC

salted butter, capers, anchovies, pickled onion & chili ^{ADGMO} 17

ASIA

wasabi butter, teriyaki, mustard caviar, pickled ginger & wakame ^{ADFGN} 17

+ Black tiger prawn ^B 6

+ Foie gras 10

OCTOPUS & BLACK PUDDING 19

sarma, apple & curry ^{AGLOR}

TEMPURA PRAWNS 19

prawns, mojo rojo, sea asparagus & saffron ^{ABCG}

BEET RARITIES smoked 17

pistachios, ricotta, mint & ras el-hanout ^{GHL}

SOUPS -----

SPICY PAPAYA SOUP 12

coconut, peanuts, coriander & crab cake ^{ABCEL}

BEEF BROTH 9

ox tail wan tan, root vegetables, Sherry & chives ^{ACGLO}

SALADS -----

LAMB'S LETTUCE 9

apple vinegar, pumpkin seed oil, potatoes, bacon, onion & roasted pumpkin seeds ^{LMO}

CAESAR SALAD 9

original Cipriani dressing, croûtons & Grana ^{ADGMO}



Cover: Freshly baked el Gaucho bread, spice mix, butter & something smoked | € 4,90 p.P.

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 13

Subject to availability - we are happy to help you select your perfect piece!

EL GAUCHO PREMIUM BEEF -----

RUMP HEART STEAK

200 gram 19
300 gram 26
400 gram *Churrasco* 36

SIRLOIN STEAK

300 gram 30
400 gram 38
400 gram *Churrasco* 39

RIBEYE STEAK

300 gram 30
400 gram 38

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

TENDERLOIN STEAK

150 gram 28
250 gram 38
350 gram 45
350 gram *Churrasco* 46

300G GAUCHO SKEWER

Rumo heart, Tenderloin, Sirloin & Ribeye 35

SURF & TURF SKEWER

150 gram Tenderloin, prawns & parsley-garlic-oil 39

THE BUTCHER'S SPECIAL ----- PIMP ↑ YOUR STEAK -----

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 juicier!

1 pc. SOFT SHELL CRAB ^{AB} 9

1 slices **GRILLED FOIE GRAS** 10

1 pc. grilled **BLACK TIGER PRAWN** 6

1 pc. **FRIED EGG** ^C 3

with **BUTTER „A LA PIMIENTA“** ^{GM} 4

OUR SIGNATURE CUTS -----

QUEEN'S CUT 39

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!

KING'S CUT 57 / 74

600g / 800g



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 42

400g



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

TIRA DE ANCHO RIBEYE 57 / 74

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} 5

SMOKED PAPRIKA CABBAGE ^{GLO} 5
with chorizo & sour cream

EGGPLANT with miso & sesame ^{FN} 6

GRILLED SPRING VEGETABLES ^G 6

WILD CAULIFLOWER ^G 6
with cauliflower cream & sunflower seeds

HUMITA original stuffed corn leaf ^G 5

EL GAUCHO TRUFFLE GNOCCHI ^{ACGLO} 6

ORIGINAL STEAK FRIES 5

ORGANIC BAKED POTATO with sour cream ^G 5

CREAMY POLENTA with lemon & sage ^G 5

SAUCES -----

CREAM PEPPER SAUCE ^{GLO} 4

SAUCE BÉARNAISE ^{CGLMO} 4

TRUFFLED OX SAUCE ^{LMO} 4

GAUCHO CHIMICHURRI, spicy ^{MO} 3

TRUFFLE MAYO, vegan 3

JALAPEÑO SALSA, vegan 3

WHIPPED HERB BUTTER ^G 3

BBQ DIP „GAUCHO EDITION“ ^O 3

HERB MUSTARD ^G 2

SPECIALS -----

SHITAKE RAVIOLI homemade 24
peas, cream cheese & cashews ^{ACGHL}

WHITE CATFISH 32

smoked paprika cabbage, chorizo, sour cream & bouillabaisse ^{BDGLO}

GUINEA FOWL BREAST 25

wild cauliflower, sunflower seeds & jus ^{GLO}

BRAISED SHORT RIBS 29

creamy polenta, lemon, sage & king oyster mushrooms ^{GLMO}

TENDERLOIN SLICES roasted 31

cognac cream sauce, potato gnocchi & green asparagus ^{ACGLO}

EL GAUCHO BEEF BURGER 19

lettuce, BBQ, pickled cucumbers, bacon, cheddar & steak fries ^{ACGO}