

STARTERS -----

REGIONAL ORGANIC BEEF TATAR

CLASSIC

salted butter, capers, anchovies, pickled onion & chili ^{ADGMO} 19

- + Black tiger prawn ^B 8
- + Foie gras 10

„HOT TEMPURA PRAWNS“ 21

Mangrove shrimp in tempura batter, jalapeño, lime & miso chili mayo ^{ABFG}

GOOSE LIVER PÂTÉ 22

Fig jelly, port wine figs & warm brioche ^{ACGO}

CARAMELISED GOAT CHEESE 19

bitter leaf salad, walnuts, blood orange & balsamic vinegar ^{GHLM}

SOUPS -----

TOM YAM GUNG 12

prawns, spring onion, Shiitake mushrooms & coriander ^{ABDOL}

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 € 5,50 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	22	150 gram	29
300 gram	28	150 gram <i>Churrasco</i>	30
400 gram <i>Churrasco</i>	38	250 gram	42
		350 gram	48
SIRLOIN STEAK		350 gram <i>Churrasco</i>	49
300 gram	32		
400 gram	41	300G GAUCHO SKEWER	
400 gram <i>Churrasco</i>	42	Rump heart, Tenderloin, Sirloin & Ribeye	39
		SURF & TURF SKEWER	
RIBEYE STEAK		150 gram Tenderloin, prawns & parsley-garlic-oil	45
300 gram	35		
400 gram	45		

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 juicier!

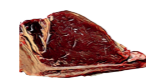
PIMP ↑ YOUR STEAK -----

1 pc. SOFT SHELL CRAB ^{AB}	10
1 slice 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

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 62 / 82

600g / 800g



The crown is cut out of 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 49

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 65 / 85

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
CREAMY POLENTA with tomatoes & basil ^{GO}	6
GRILLED VEGGIES	6
BRAISED SNAKE EGGPLANT with Gremolata & sheep's milk cheese ^{GO}	6
RED LENTIL DAL with Papadam & coriander ^{ALO}	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 -----

CARNAROLI RISOTTO 24

Porcini mushrooms, truffle, leek & Grana ^{GO}

GIANT SQUID „A LA PLANCHA“ WILD-CAUGHT IN SPAIN 33

olive oil, lemon, garlic, cherry tomatoes & parsley, served with homemade focaccia ^{AGR}

STYRIAN CORN-FED CHICKEN SUPREME 27

red lentil dal, Pimientos de Padron, Papadam & coriander ^{AGL}

DUO OF LAMB 36

braised lamb shoulder & pink grilled lamb loin, creamy polenta, snake eggplant & tomatoes ^{GO}

ROASTED TENDERLOIN SLICES „COUNT ANDRÁSSY“ 35

bell peppers, cucumber, red onion, mushrooms, sour cream, parsley & potato gnocchi ^{ACGO}

EL GAUCHO DOUBLE SMASH CHEESE BURGER 23

lettuce, pickled cucumbers, mustard, bacon & steak fries ^{ACGMO}