

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}	

SCALLOPS	21
cucumber, fennel, dill & buttermilk ^{GLMR}	

GRILLED POINTED PEPPER	19
Stracciatella di Burrata, finest Croatian olive oil, bell pepper cream & basil ^{AGLO}	

SOUPS -----|

GAZAPCHO	10
crispy octops & olive toast ^{AGR}	

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

SALADS -----|

FRENCH SALAD	9
green beans, olives, cream cheese, pickled onion & French dressing ^{CGLM}	

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 meat 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	43
		350 gram	49
		350 gram <i>Churrasco</i>	49
SIRLOIN STEAK		300G GAUCHO SKEWER	
300 gram	35	Rump heart, Tenderloin, Sirloin & Ribeye	39
400 gram	39	SURF & TURF SKEWER	
400 gram <i>Churrasco</i>	40	150 gram Tenderloin, prawns &	45
		parsley-garlic-oil	
RIBEYE STEAK			
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 <i>Churrasco</i> 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 Dry Aged, 280g <i>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!</i>		KING'S CUT 600g / 800g <i>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.</i>
	RIBEYE A LA PIMIENTA 400g <i>Our head butcher Daniel created an incomparable taste experience: a big piece of Ribeye steak with freshly ground pepper, Argentinian salt and herb butter.</i>		TIRA DE ANCHO RIBEYE 600g / 800g <i>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.</i>

SIDES -----|

MIXED GREEN BEANS with bacon ^{GP}	6
WARM SALAD OF HEIRLOOM TOMATOES with Tropea onion	6
GRILLED SUMMER VEGGIES	6
RATATOUILLE with herb salad	6
LEAF SPINACH with Miso & sesame ^{FN}	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 -----|

HOMEMADE ARTICHOKE AGNOLOTTI	24
roasted artichoke hearts, zucchini & „Belper Knolle“ ^{ACGL}	
GRILLED TUNA STEAK	33
warm salad of heirloom tomatoes, Tropea onion & Pimientos de Padron ^D	
CORN-FED CHICKEN SUPRÊME	28
potato-Wasabi-terrine, leaf spinach, Miso, sesame & Gnocchi ^{FGN}	
GRILLED RACK OF LAMB	36
Ratatouille, jus & herb salad ^{GLO}	
ROASTED TENDERLOIN SLICES „THAI SALAD“	31
Mint, Thai basil, chili, cucumber, tomatoes, marinated onion & soba noodles ^{ACDGR}	
EL GAUCHO DOUBLE SMASH CHEESE BURGER	23
lettuce, pickled cucumbers, mustard, bacon & steak fries ^{ACGMO}	