

## STARTERS -----|

### APPETIZER 5

freshly baked Gaucho-bread, spice mix,  
butter, pickle, something smoked,  
curry hummus & bell pepper jam <sup>AGMO</sup>

### REGIONAL ORGANIC BEEF TATAR

#### CLASSIC

salted butter, capers, anchovies,  
pickled onion & chili <sup>ADGMO</sup> 19

#### ASIA

Wasabi butter, teriyaki, mustard caviar,  
pickled ginger & wakame <sup>ADFGN</sup> 19

+ Black tiger prawn <sup>B</sup> 8

+ Foie gras 10

### BOILED FILLET OF VEAL 21

chanterelles, pumpkin seed oil,  
radishes & scarlet runner beans <sup>GLM</sup>

### BURRATA 20

shrimps, avocado, tomatoes & orange <sup>BG</sup>

## SOUPS -----|

### SPICY PAPAYA SOUP 12

coconut, peanuts, coriander & crab cake <sup>ABCEL</sup>

### BEEF BROTH 10

semolina dumplings, root vegetables,  
Sherry & chives <sup>CGLO</sup>

## SALADS -----|

### ROCKET SALAD 10

semi-dried tomatoes, balsamic vinegar,  
grana & pine nuts <sup>GLMO</sup>

### CAESAR SALAD 10

original Cipriani dressing,  
croûtons & Grana <sup>ADGMO</sup>



Freshly baked bread & butter | €  
2,50

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 offers a unique and incomparable taste. *Subject to availability - we are happy to help you select your perfect piece!*

PORTERHOUSE STEAK | T-BONE STEAK | SIRLOIN STEAK

RIBEYE STEAK | TOMAHAWK per 100g 16

## EL GAUCHO PREMIUM BEEF

### RUMP HEART STEAK

200 gram	22
300 gram	31
400 gram <i>Churrasco</i>	44

### SIRLOIN STEAK

300 gram	37
400 gram	44
400 gram <i>Churrasco</i>	46

### RIBEYE STEAK

300 gram	38
400 gram	44

### TENDERLOIN STEAK

150 gram	30
250 gram	44
350 gram	55
350 gram <i>Churrasco</i>	56

### 300G GAUCHO SKEWER

Rumo heart, Tenderloin, Sirloin & Ribeye	39
--	----

### SURF & TURF SKEWER

150 gram Tenderloin, prawns & parsley-garlic-oil	46
--	----

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

## THE BUTCHER'S SPECIAL

TIRA DE CUADRIL 600g / 800g 60 / 80

*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 <sup>AB</sup>	9
1 slices GRILLED FOIE GRAS	10
1 pc. grilled BLACK TIGER PRAWN	8
1 pc. FRIED EGG <sup>C</sup>	3
with BUTTER „A LA PIMIENTA“ <sup>GM</sup>	4

## OUR SIGNATURE CUTS

### QUEEN'S CUT 44

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 70 / 84

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 47

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 70 / 84

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.*

### DIE 14 ALLERGENE

A cereals containing gluten  
B crustaceans and products thereof  
C eggs and products thereof  
D fish and products thereof  
E peanuts and products thereof

F soybeans and products thereof  
G milk and products thereof  
H nuts and products thereof  
L celery and products thereof  
M mustard and products thereof

N sesame seeds and products thereof  
O sulphur dioxide and sulphites  
P lupin and products thereof  
R molluscs and products thereof

## SIDES -----|

MIXED GREEN BEANS with bacon <sup>GP</sup>	6,5
CHANTERELLE GOULASH <sup>G</sup> with sour cream & chives	6,5
LEAF SPINACH with miso & sesame <sup>FGN</sup>	5,5
PIMIENTOS DE PADRON	6,5
MASHED POTATOES & fried onions <sup>ACG</sup>	5,5
HUMITA original stuffed corn leaf <sup>G</sup>	5,5
EL GAUCHO TRUFFLE GNOCCHI <sup>ACGLO</sup>	6,5
ORIGINAL STEAK FRIES	5,5
ORGANIC BAKED POTATO with sour cream <sup>G</sup>	5,5
RATATOUILLE with feta cheese & basil <sup>GL</sup>	6,5

## SAUCES -----|

CREAM PEPPER SAUCE <sup>GLO</sup>	4
SAUCE BÉARNAISE <sup>CGLMO</sup>	4
TRUFFLED OX SAUCE <sup>LMO</sup>	4
GAUCHO CHIMICHURRI, spicy <sup>MO</sup>	3
TRUFFLE MAYO, vegan	3
WHIPPED HERB BUTTER <sup>G</sup>	3
BBQ DIP „GAUCHO EDITION“ <sup>O</sup>	3
HERB MUSTARD <sup>G</sup>	2

## SPECIALS -----|

HOMEMADE RAVIOLI fior di latte, tomatoes, rocket salat & pine nuts <sup>ACG</sup>	26
LABEL ROUGE SALMON leaf spinach, miso, sesame & soba noodles <sup>ADFGN</sup>	34
CORN-FED CHICKEN BREAST mashed potatoes & butter, chanterelles, fried onions & jus <sup>ACGL</sup>	27
GRATINATED LAMB CHOPS ratatouille, feta cheese, olives & basil <sup>GL</sup>	34
TENDERLOIN SLICES roasted chanterelle goulash, sour cream, chives & potato gnocchi <sup>ACG</sup>	33
EL GAUCHO BEEF BURGER lettuce, BBQ, pickled cucumbers, bacon, cheddar & steak fries <sup>ACGO</sup>	21