STARTERS	4
APPETIZER freshly baked Gaucho-bread, spice mix, butter, pickle, something smoked, curry hummus & bell pepper jam AGMO	5
REGIONAL ORGANIC BEEF TATAR	
CLASSIC salted butter, capers, anchovies, pickled onion & chili ADGMO	19
ASIA Wasabi butter, teriyaki, mustard caviar, pickled ginger & wakame ADFGN	19
+ Black tiger prawn ^B + Foie gras	8 10
BOLLED FILLET OF VEAL chanterelles, pumpkin seed oil, radishes & scarlet runner beans GLM	21
BURRATA shrimps, avocado, tomatoes & orange ^{BG}	20
SOUPS	4
SPICY PAPAYA SOUP coconut, peanuts, coriander & crab cake	12 ABCEL
BEEF BROTH semolina dumplings, root vegetables, Sherry & chives ^{CGLO}	10
SALADS	
ROCKET SALAD semi-dried tomatoes, balsamic vinegar, grana & pine nuts GLMO	10
CAESAR SALAD original Cipriani dressing, croûtons & Grana ADGMO	10



Freshly baked bread & butter | \in 2,50

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 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 100q 16

EL GAUCHO PREMIUM BEEF.....

RUMP HEART STEAK		TENDERLOIN STEAK	
200 gram	22	150 gram	30
300 gram	31	250 gram	44
400 gram <i>Churrasco</i>	44	350 gram	55
SIRLOIN STEAK		350 gram <i>Churrasco</i>	56
300 gram	37	300G GAUCHO SKEWER	
400 gram	44	Rumo heart, Tenderloin, Sirloin & Ribeye	39
400 gram <i>Churrasco</i>	46	SURF & TURF SKEWER	
RIBEYE STEAK		150 gram Tenderloin, prawns &	46
300 gram	38	parsley-garlic-oil	
400 gram	44		

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

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 even juicier!

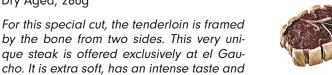
1 pc. SOFT SHELL CRAB AB	9
1 slices GRILLED FOIE GRAS	10
1 pc. grilled BLACK TIGER PRAWN	8
1 pc. FRIED EGG ^c	3
with BUTTER "A LA PIMIENTA" GM	4

OUR SIGNATURE CUTS

QUEEN'S CUT

44

Dry Aged, 280g



is incredibly juicy!

RIBEYE A LA PIMIENTA 47

400a



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

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.

TIRA DE ANCHO RIBEYE 70 / 84

600g / 800g

For this special cut, a big piece of Ri-

beye 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

- cereals containing gluten
- crustaceans and products thereof eggs and products thereof
- fish and products thereof peanuts and products thereof
- soybeans and products thereof
- milk and products thereof
- nuts and products thereof
- celery and products thereof mustard and products thereof
- sesame seeds and products thereof
- sulphur dioxide and sulphites
- lupin and products thereof
- mollucs and products thereof

SIDES	
MIXED GREEN BEANS with bacon GP	6,5
CHANTERELLE GOULASH ^G with sour cream & chives	6,5
LEAF SPINACH with miso & sesame FGN	5,5
PIMIENTOS DE PADRON	6,5
MASHED POTATOES & fried onions ACG	5,5
HUMITA original stuffed corn leaf ^G	5,5
EL GAUCHO TRUFFLE GNOCCHI ACGLO	6,5
ORIGINAL STEAK FRIES	5,5
ORGANIC BAKED POTATO with sour cream ^G	5,5
RATATOUILLE with feta cheese & basil ^{GL}	6,5
SAUCES	1
CREAM PEPPER SAUCE GLO	4
SAUCE BÉARNAISE CGLMO	4
TRUFFLED OX SAUCE LMO	4
GAUCHO CHIMICHURRI, spicy MO	3
TRUFFLE MAYO, vegan	3
WHIPPED HERB BUTTER [©]	3
BBQ DIP "GAUCHO EDITION" O	3
HERB MUSTARD ^G	2
SPECIALS	
HOMEMADE RAVIOLI fior di latte, tomatoes, rocket salat & pine nuts ACG	26
LABEL ROUGE SALMON leaf spinach, miso, sesame & soba noodles ADFGN	34
CORN-FED CHICKEN BREAST mashed potatoes & butter, chanterelles, fried onions & jus ACGL	27
GRATINATED LAMB CHOPS ratatouille, feta cheese, olives & basil GL	34
TENDERLOIN SLICES roasted chanterelle goulash, sour cream, chives & potato gnocchi ACG	33
EL GAUCHO BEEF BURGER lettuce, BBQ, pickled cucumbers, bacon, cheddar & steak fries ACGO	21