EL GAUCHO

Nice to meat you!

STARTERS

ORGANIC BEEF TARTARE

CLASSIC
salted butter, capers, anchovies, pickled onion & chili ADGMO 19

+ Black tiger prawn B 8
+ Foie gras 10

„HOT TEMPURA PRAWNS“ 21
Mangrove prawn in tempura batter, jalapeño, lime & miso chili mayo ABFG

OCTOPUS CARPACCIO 21
blood sausage wonton, beetroot, horseradish & mustard caviar ACGLOR

ROASTED MILK-FED VEAL 21
porcini mushrooms, truffle & walnuts GH

SOUPS

PUMPKIN MISO SOUP 10
Hokkaido pumpkin spring roll AFGLO

BEEF CONSOMMÉ 10
bone marrow dumpling, root vegetables, sherry & chives ACGLO

SALADS

LAMB'S LETTUCE 9
potatoes, crispy bacon, apple cider vinegar, Styrian pumpkin seed oil & roasted pumpkin seeds LMO

CAESAR SALAD 9
original Cipriani dressing, croûtons & Grana ADGMO

BUN & BEEF

KOBE BEEF AUSTRIA® & PRAWN BURGER 28
Brioche bun with 100% Austrian Kobe-Beef, Miso mayo, prawns & Asian Chopped Salad ACGMO

EL GAUCHO DOUBLE SMASHED CHEESE BURGER 23
premium beef, lettuce, pickled cucumbers, mustard, bacon & steak fries ACGMO

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

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
200 gram 22
300 gram 28
400 gram *Churrasco* 38

SIRLOIN STEAK
300 gram 32
400 gram 41
400 gram *Churrasco* 42

RIBEYE STEAK
300 gram 35
400 gram 45

TENDERLOIN STEAK
150 gram 29
150 gram *Churrasco* 30
250 gram 42
350 gram 48
350 gram *Churrasco* 49

300G GAUCHO SKEWER
Rump heart, Tenderloin, Sirloin & Ribeye 39

SURF & TURF SKEWER
150 gram Tenderloin, prawns & parsley-garlic-oil 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“** AGM 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!

RIBEYE A LA PIMIENTA AG 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.

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.

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 BEANS with bacon GP 6
GRILLED VEGGIES G 6
GRILLED WILD MUSHROOMS with lemon thyme G 7
ROASTED PUMPKIN with harissa GOL 6
FRENCH-STYLE POTATO PURÉE 6
PIMIENTOS DE PADRÓN with Chipotle AFN 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 6

SAUCES

CREAMY PEPPERCORN 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

GRILLED DOVER SOLE 33
lemon-caper-butter & French style potato purée GR

HOMEMADE TRUFFLE RAVIOLI 24
grilled wild mushrooms, cherry tomatoes & spring onion ACGL

HALF A BONELESS CORN-FED CHICKEN 28
grilled vegetables AFGN

GRILLED VENISON LOIN 36
roasted pumpkin with Harissa, truffle gnocchi & jus ACGLO

ROASTED TENDERLOIN SLICES 31
creamy peppercorn sauce, chives & tagliatelle ACGLO

el Gaucho Secrets
Scan Me • shop now

For information regarding allergens, please ask a member of our trained staff. • All prices include statutory VAT.