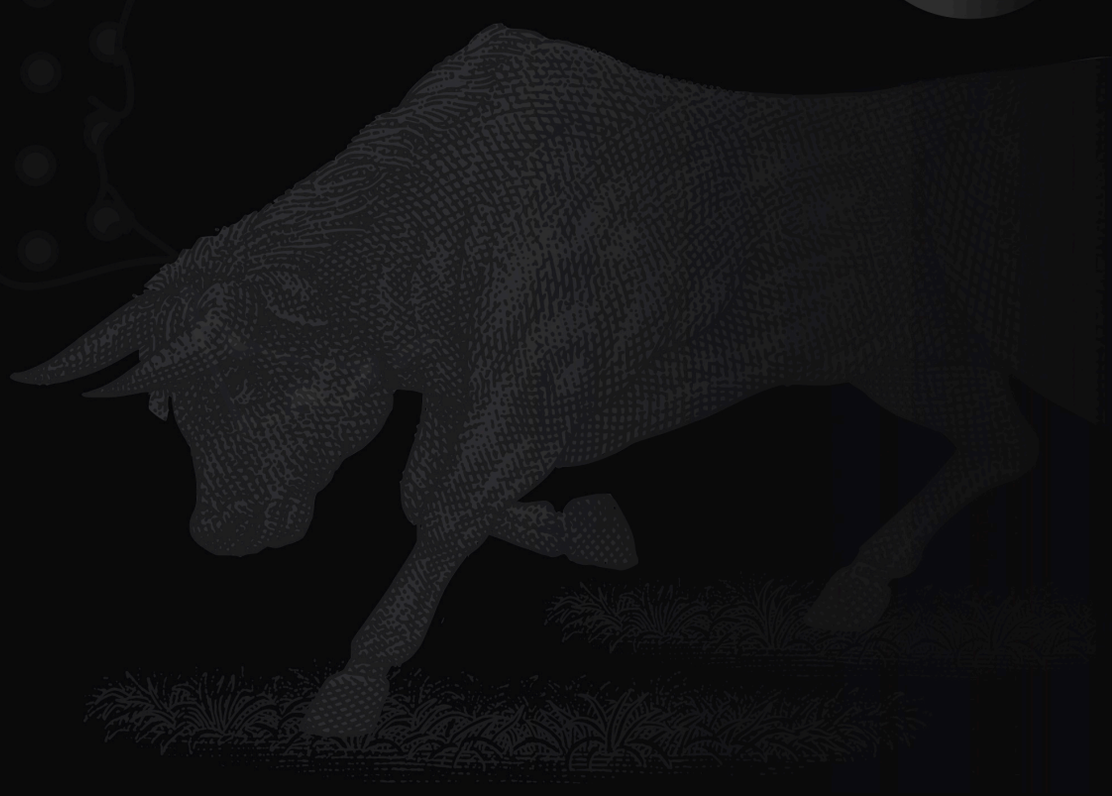
GAUCHO

GAUCHO®

MENU



GAUCHO®

Welcome

We are hosts with a passion. Enjoy your time at
GAUCHO and let us spoil you with our cuisine.
Enjoy your meal!

SALAD

The Gaucho Salad Bar
Choose from a wide variety of fresh
salads & homemade dressings.

8.90 (per person and plate)

STARTERS

Gaucho House Bread 2.90
Crispy bread, baked with
herb butter

Soup of the Day 6.90
freshly made every day

Goat's Cheese 11.90
with caramelised honey
and walnuts

Caesar Salad 10.90
+ chicken strips 6.00

Bruschetta 10.90
with Parmesan, cherry tomatoes,
basil, olive oil & onions on
toasted garlic bread

Beetroot Carpaccio 12.90
with goat's cheese, rocket
& honey mustard dressing

Carpaccio 15.90
Wafer-thin slices of beef
with pesto, rocket and Parmesan

Baby Calamari 16.90
deep-fried, with beetroot aioli

Black Tiger Prawns 17.90
King prawns with
garlic olive oil

Steak Tartare 19.90
Beef fillet with egg yolk &
homemade marinade, served
with Gaucho bread

GAUCHO®

U.S. Black Angus



U.S. Black Angus beef comes from cattle raised on the vast pastures of the USA under ideal conditions. This special husbandry and grain feeding give the meat its deep red colour, unique marbling and an intense, juicy flavour.

Choose your doneness: Rare | Medium Rare | Medium | Medium Well | Well Done

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STEAKS

Top Sirloin Argentina
Beef
200 | 250 | 300g 17.90 | 21.90 | 25.90

Striploin Argentina
Beef
200 | 250 | 300g 21.90 | 26.90 | 31.90

Rib-Eye Steak Argentina
Beef
250 | 350g 27.90 | 37.90

Fillet Argentina
Beef
200 | 250 | 300g 28.90 | 34.90 | 40.90

Top Sirloin New Zealand
Lamb
200 | 250 | 300g 17.90 | 21.90 | 25.90

Rack New Zealand
Lamb
300g 30.90

SPECIALS

U.S. Black Angus Filet-Mignon USA
Grass-fed pasture beef, finely marbled
200g | 250g | 300g
47.90 | 58.90 | 69.90

TO SHARE

Chateaubriand sliced
Centre cut of Argentine beef fillet
500 | 750g 69.90 | 104.90

Steak Quartet sliced
Top sirloin, striploin, rib-eye & fillet
800g 89.90

GAUCHO®

SIDES

French Fries 4.90

Parmesan Truffle Fries 9.90

Corn on the Cob 5.90
grilled, with herb butter

Baked Potato 5.90
with herb butter or sour cream

Sweet Potato Fries 6.90

Fried Potatoes 6.90
with bacon and onions

Potato Gratin 6.90
creamy, crispy, delicious

Broccoli 6.90
with hollandaise sauce

Mashed Potatoes 6.90

Pan-Fried Vegetables 6.90
crisp mixed vegetables

Mushrooms 6.90
with onions and herb butter

Red Beans 6.90
with onion

Green Beans 6.90
with bacon and onions

Leaf Spinach 6.90
with onions and garlic

SAUCES

Mushroom Sauce	3.50	**Béarnaise Sauce**	3.50
Pepper Sauce	3.50	**Sour Cream or Herb Butter**	2.50
Hollandaise Sauce	3.50	**Truffle Mayonnaise**	3.50

GAUCHO®

SIGNATURE

Gaucho Burger 20.90
200g beef, lettuce, tomato, onion, pickle & cheddar, served with French fries

Gaucho Grill Skewer 200g 21.90
Selected pieces of beef with pepper sauce and French fries

Pork Tenderloin 200g 21.90
with hollandaise sauce and fried potatoes

Chicken Breast 200g 22.90
grilled, with pepper sauce and a salad from the buffet

Duck Breast 23.90
with pepper sauce and mashed potatoes

Hacienda Steak Platter 300g 31.90
Top sirloin, striploin and fillet of beef, with a salad from the buffet

Salmon Fillet 200g 23.90
with honey mustard sauce and mashed potatoes

Truffle Beef Fillet - 39.90
200g beef fillet with truffle butter and truffle fries

DESSERTS

Ice Cream Selection 6.90
chocolate, vanilla & strawberry

Panna Cotta 7.90
with raspberry sauce

Tiramisu 8.90
homemade with mascarpone cream

Lava Cake 7.90
with a molten chocolate centre, vanilla ice cream and whipped cream

Crème Brûlée 7.90
custard with a caramel crust

Pistachio Künefe 8.90
with vanilla ice cream

GAUCHO®

APERITIFS

Martini Bianco 5cl 5.50

Wild Berry Dreams 0.2l 5.50
refreshing alcohol-free cocktail

Campari Orange 4cl 7.90

Aperol Spritz 0.2l 8.50
Prosecco, Soda, Orange

Hugo 0.2l 8.50
Elderflower syrup, Prosecco, mint

Lillet Berry 0.2l 8.50
Lillet Blanc, wild berry, berries

Limoncello Spritz 0.2l 8.50
Limoncello, Prosecco

Scavi & Ray Prosecco 0.2l 8.50

Sarti Spritz 0.2l 8.50
Sarti with Prosecco

LONG DRINKS & COCKTAILS

LONG DRINKS

Cuba Libre 9.00
Havana Club, Coca-Cola

Whiskey Cola 9.00
Jack Daniels, Coca-Cola

Gin - Wildberry Tonic 9.00
Gin, Wildberry Tonic

Vodka Lemon 9.00
Vodka, Bitter Lemon

Bacardi Razz Sprite 9.00
Bacardi Razz, Sprite

Moscow Mule 9.50
Vodka, ginger beer, lime juice

Paloma 9.50
Tequila, pink grapefruit, lime juice

Skinny Bitch 9.50
Vodka, soda, lime

COCKTAILS

Espresso Martini 12.00
Vodka, coffee liqueur, espresso

Amaretto Sour 12.00
Amaretto, lemon juice, sugar syrup

Negroni 12.00
Gin, Campari, red vermouth

Mojito 12.00
Rum, lime, mint, cane sugar, soda

Mojito Strawberry 12.00
Rum, strawberry, lime, mint, soda

Whiskey Sour 12.00
Whiskey, lemon juice, sugar syrup

Pornstar Martini 13.00
Vodka, passion fruit, lime juice, Prosecco

Sidecar 13.00
Cognac, orange liqueur, lemon juice

GAUCHO®

SOFT DRINKS

Acqua Morelli - still or sparkling
0.25l - 2.80 / 0.75l - 7.00

Coca-Cola 0.33l — 3.90
regular | zero

Fanta 0.33l — 3.90

Sprite 0.33l — 3.90

Mezzo Mix 0.33l — 3.90

Goldberg 0.2l — 3.50
Bitter Lemon | Ginger Ale | Tonic Water

Granini Juices 0.2l — 3.50
orange | apple | cherry | banana | passion fruit | cranberry

Passion Fruit Spritzer 0.33l — 3.90

Rauch Organic Spritzers 0.33l — 3.90
apple | currant | rhubarb

Rauch Iced Tea 0.33l — 3.90
lemon | peach

BEER

Krombacher on Tap 0.3l / 0.5l — 3.80 / 5.50
Pils | Shandy

Starnberger Helles on Tap 0.5l — 5.50

Frankenheim Alt - Bottle 0.33l — 3.80

Krombacher - Bottle 0.33l — 3.80
Alcohol-free | Pils | Shandy

Paulaner Wheat Beer 0.5l — 5.50
Cloudy | Dark | Alcohol-free

HOT DRINKS

Espresso — 2.50

Double Espresso — 4.00

Espresso Macchiato — 2.80

Café Crema — 3.00

Cappuccino — 3.50

Eilles Tea various kinds — 3.50

GAUCHO®

WINES BY THE GLASS

RED WINE

	0.2l	75cl
House Wine Avaniel Spain, Ribera del Duero dry, Tempranillo	7.90	
Dornfelder Pfandturm Dr. Koehler Germany, Rheinhessen off-dry, Dornfelder	7.90	27.90
Kaiken Estate Argentina, Mendoza dry, Cabernet Sauvignon	8.50	29.90
Surani Costarossa Primitivo di Manduria Italy, Apulia dry, Primitivo di Manduria	8.50	29.90
Salentein Barrel Selection Malbec Argentina, Mendoza dry, Malbec	9.90	36.90
Salentein Barrel Selection Merlot Argentina, Mendoza dry, Merlot	9.90	36.90

WHITE WINE

Grauburgunder Pfandturm Dr. Koehler Germany, Rheinhessen dry, Pinot Gris	7.90	27.90
Sauvignon Blanc Pfandturm Dr. Koehler Germany, Rheinhessen dry, Sauvignon Blanc	7.90	27.90
SCAVI & RAY Ca´Scavi Lugana DOC Italy, Lugana dry, Trebbiano	8.50	29.90

ROSÉ WINE

Salentein Portillo Malbec Argentina, Mendoza dry, Malbec	7.90	27.90
Doktorspiele Dr. Koehler Germany, Rheinhessen off-dry, Cabernet Sauvignon, Pinot Madeleine, Merlot, Pinot Noir	7.90	27.90

FONDÉ EN 1743
MOËT & CHANDON
CHAMPAGNE

Moët & Chandon 0.75l Brut Imperial	99.90	**Moët & Chandon** 0.75l Ice Imperial	149.90
Moët & Chandon 0.75l Rosé Imperial	139.90	**Moët & Chandon** 0.75l Ice Imperial Rosé	159.90

GAUCHO®

WINES BY THE BOTTLE

RED WINE

	75cl
Aia Vecchia Lagone IGT Italy, Bolgheri dry, Cabernet Franc, Cabernet Sauvignon, Merlot	39.00
Baron de Ley Rioja Spain, Rioja dry, Tempranillo	39.00
Kaiken Malbec Ultra Argentina, Mendoza dry, Malbec	49.00
Vigne Vecchie Leggenda Primitivo di Manduria DOC Italy, Apulia dry, Primitivo	59.00
Kleine Zalze Vineyard Selection Cabernet Sauvignon South Africa dry, Cabernet Sauvignon	59.00
Isolabella della Croce Nizza DOCG Italy, Piedmont dry, Barbera	75.00
Salentein Numina Gran Corte Red Blend Argentina, Mendoza dry, Malbec, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc	79.00
Tenuta Regaleali Rosso del Conte DOC Italy, Sicily dry, Nero d'Avola, Perricone	95.00
Tignanello Marchesi Antinori Italy, Tuscany dry, Sangiovese, Cabernet Sauvignon, Cabernet Franc	239.00

WHITE WINE

Mount Riley Sauvignon Blanc New Zealand, Marlborough dry, Sauvignon Blanc	35.00
Bulgarini Lugana DOC Italy, Lake Garda dry, Trebbiano di Lugana	39.00
Fritz Haag Brauneberger Riesling Germany, Mosel dry, Riesling	59.00
Les Préludes Pouilly-Fuissé AOC France, Burgundy dry, Chardonnay	75.00

ROSÉ WINE

Cà dei Frati Rosa dei Frati Italy, Lombardy dry, Groppello, Marzemino, Sangiovese, Barbera	39.00

GAUCHO®

SPIRITS

	2cl
Ouzo 12	3.00
Tequila Silver	3.00
Tequila Gold	3.00
9 Mile Vodka	3.00
Williams Pear Brandy	3.50
Raspberry Brandy	3.50
Linie Aquavit	3.50
Grappa Cellini Amarone	3.50
Grappa Sarpa di Poli	4.50
Belvedere Vodka	4.50

LIQUEURS

	2cl
Il Santo Sambuca	3.00
Jägermeister	3.00
Fernet Branca	3.00
Amaretto	3.00
Baileys Irish Cream	3.00
Averna	3.50
Ramazzotti	3.50
Frangelico Hazelnut Liqueur	3.50
Limoncello | Crema	3.50

GIN

	4cl
Tanqueray	8.50
Mermaid Gin	9.50
Hendricks	9.50
Gin Mare	10.50
Monkey 47	12.50

All gins served with tonic water

WHISKY

	4cl
Jack Daniels	7.00
Johnnie Walker Black Label	7.50
Chivas Regal 12 years	8.50
Talisker 10 years	10.50
Glenfiddich 12 years	10.50
Lagavulin 16 years	15.50

RUM

	4cl		
Havana Club 7 years	8.50	**Haynes Rum** 8 years	10.50
Don Papa Rum 23 years	10.50	**Ron Zacapa** 23 years	11.50

BRANDY / COGNAC

Cardenal Mendoza
7.50
Hennessy Fin de Cognac
8.50
Remy Martin VSOP
9.50

GAUCHO®

About Us

Since 2011, GAUCHO in Paderborn has stood for steaks made with passion. We grill hand-picked cuts from Argentina, the USA and New Zealand to perfection – complemented by homemade sides, fine sauces and a carefully curated wine list.

EVENTS & PARTIES

Your Celebration at GAUCHO

Birthday, anniversary, Christmas party or company event – we host your occasion and put together the right menu with you.

Small gathering or large party – you can also book the entire GAUCHO exclusively.

Just ask us – we'll plan it together with you.

CONTACT

Reservations & Enquiries

Phone +49 5251 8768988
info@gaucho-paderborn.de
www.gaucho-paderborn.de

VOUCHERS

Give the Gift of Taste

Gift vouchers are available any time at the restaurant – the perfect present.

We look forward to your visit!

SCAN & LEAVE A REVIEW

Steakhouse since 2011.

At Gaucho, we want to do more than serve you great steaks – we want you to feel completely at home and enjoy a wonderful evening with delicious food in a relaxed atmosphere. To help us do this even better, your opinion matters a great deal. Whether it is praise or a suggestion – your feedback helps us grow and make your experience unforgettable.

Allergen Information
Scan the QR code to view the information on your smartphone, or ask our staff.

Our Menu - English Version
To view our English menu, simply scan the QR code on the right-hand side or ask a waiter for more information.

OPENING HOURS

MONDAY	CLOSED
TUESDAY - SATURDAY	11:30 AM - 2:30 PM 5:00 PM - 10:30 PM
SUNDAY	11:30 AM - 2:30 PM 5:00 PM - 10:00 PM

FOLLOW US

@gauchopaderborn

@gaucho.steakhouse

GAUCHO®

www.gaucho-paderborn.de
05251 8768988
Mühlenstraße 3, 33098 Paderborn

All prices are in euros and include VAT. Weights refer to the raw weight before grilling.