



APPETIZERS

US\$

Carpaccio

Thin slices of marinated rare tenderloin with pesto-garlic, pine nuts, and Parmesan cheese

16

Empanadas

Traditional crispy fried empanadas filled with your choice of chicken or beef

13

Chorizo and Morcilla

Authentic pork sausage and blood sausage from Argentina

14

Shrimp

Panfried shrimp in spicy garlic oil, served with garlic bread

16

Calamari

Crispy fried calamari with a curry-garlic mayo

13

Grilled Portobello

A large mushroom stuffed with Gouda cheese and spinach

14

Escargots

Escargots in garlic sauce with Parmesan cheese

14

Sweetbread

A flavorful prime thymus from veal

16

Chef's Special for Two

Our Chef has gone all out for this one.

A platter for two with carpaccio, authentic Argentine chorizo, shrimp, calamari and empanada

27

SOUPS & SALADS

US\$

Baked Onion Soup

Caramelized onions in a beef consommé with croutons and melted cheese

10

Lobster Bisque

Creamy lobster soup enriched by shrimp and cognac

14

Caesar Salad

Romaine lettuce tossed with a Caesar dressing, garlic croutons and Parmesan cheese

Add chicken - US\$ 5 | Add shrimp - US\$ 7

12

Tango Salad

A mixed salad of mesclun lettuce with tomatoes, mushrooms and balsamico, topped with beef stripes

18

Caprese Salad

Buffalo mozzarella, red onions and tomatoes served with a basil pesto sauce

15



FROM THE OPEN GRILL US\$

Filet Mignon The all-time favorite tender cut of beef	8oz	38
Sirloin Steak Marbled prime sirloin steak	12oz	41
Tenderloin Churrasco Juicy Argentine style cut of tenderloin	10oz	40
Cowboy Ribeye For the true meat lover: a bone-in juicy 18oz prime rib	18oz	49
Full Outside Skirt Steak Skirt steak grilled to perfection	10oz	54
Chicken Skewer Skewer of grilled chicken, red onions, bell pepper, mushroom and BBQ Sauce		34
T-Bone Steak 1.6oz untrimmed cut, sirloin and tenderloin combined	1.6oz	62
Boneless Ribeye Steak Naturally marbled and untrimmed	1.6oz	44
Tango Spare Ribs The all-time favorite for a true grill lover		34
Mixed Grill 4oz Filet Mignon, 4oz Sirloin Steak and a Chorizo		40
Tomahawk A highly marbled, exquisitely tender and flavorful steak, primarily taken from the loin of the steer	4oz	137

These dishes from the grill are served with your choice of sauce:

Red wine, Mushroom, Chimichurri or Pepper-Cognac sauce

Prices are subject to 15% service charge.

Any additional gratuities are highly appreciated and divided among our staff.

MAIN COURSES US\$

Creamy Chicken-Bacon Fettuccine Served in a rich creamy sauce with bacon, chicken, mushroom and onions	31
Seafood Pasta Home-made pasta served with the treasures of the sea: calamari, mussels and shrimp	38
Garlic Shrimp Shrimp sautéed with garlic and finished with white wine, lemon juice and parsley, served with rice	36
Pan Fried Trout Topped with sautéed shrimp in a lobster sauce	37
Today's Catch What the local fishermen bring in today, served this evening. Ask your waiter for the market price.	Market Price
Chicken Milanese Juicy pan-fried chicken breast with crunchy bread crumbs, Parmesan cheese and a tomato sauce	34

CHOOSE YOUR SIDES US\$

Asparagus	7
Steak Fries	5
Macaroni & Three Cheeses (Parmesan, Mozzarella and aged Gouda)	5
Mushrooms & Onions	5
Cajun Pan-Fried Potatoes (with bacon and onions)	5
Brussels Sprouts (with bacon and cheese)	6
Garlic Mashed Potatoes	5
Steamed Broccoli	5
Corn on the cob	5

