



APPETIZERS

US\$

Carpaccio

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

15

Empanadas

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

12

Chorizo and Morcilla

Authentic pork sausage and blood sausage from Argentina

13

Shrimp

Panfried shrimp in spicy garlic oil, served with garlic bread

15

Calamari

Crispy fried calamari with a curry-garlic mayo

12

Grilled Portobello

A large mushroom stuffed with Gouda cheese and spinach

13

Escargots

Escargots in garlic sauce with Parmesan cheese

13

Sweetbread

A flavorful prime thymus from veal

15

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

25

SOUPS & SALADS

US\$

Baked Onion Soup

Caramelized onions in a beef consommé with croutons and melted cheese

9

Lobster Bisque

Creamy lobster soup enriched by shrimp and cognac

12

Caesar Salad

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

Add chicken - US\$ 5 | Add shrimp - US\$ 6

11

Tango Salad

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

17

Caprese Salad

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

14



FROM THE OPEN GRILL

US\$

Filet Mignon The all-time favorite tender cut of beef	8oz	36
Sirloin Steak Marbled prime sirloin steak	12oz	39
Tenderloin Churrasco Juicy Argentine style cut of tenderloin	10oz	38
Cowboy Ribeye For the true meat lover: a bone-in juicy 18oz prime rib	18oz	47
Full Outside Skirt Steak Skirt steak grilled to perfection	10oz	52
Chicken Skewer Skewer of grilled chicken, red onions, bell pepper, mushroom and BBQ Sauce		32
T-Bone Steak 16oz untrimmed cut, sirloin and tenderloin combined	16oz	55
Boneless Ribeye Steak Naturally marbled and untrimmed	16oz	42
Tango Spare Ribs The all-time favorite for a true grill lover		32
Mixed Grill 4oz Filet Mignon, 4oz Sirloin Steak and a Chorizo		38
Tomahawk A highly marbled, exquisitely tender and flavorful steak, primarily taken from the loin of the steer	40oz	135

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	29
Seafood Pasta Home-made pasta served with the treasures of the sea: calamari, mussels, shrimp and a 4oz lobster tail	36
Garlic Shrimp Shrimp sautéed with garlic and finished with white wine, lemon juice and parsley, served with rice	34
Pan Fried Trout Topped with sautéed shrimp in a lobster sauce	35
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	32

CHOOSE YOUR SIDES

US\$

Asparagus	7
Steak Fries	4
Macaroni & Three Cheeses (Parmesan, Mozzarella and aged Gouda)	5
Mushrooms & Onions	4
Cajun Pan-Fried Potatoes (with bacon and onions)	5
Brussels Sprouts (with bacon and cheese)	5
Garlic Mashed Potatoes	4
Steamed Broccoli	5
Corn on the cob	5

