



3-COURSE HOLIDAY SPECIAL — & WINE PAIRING —

APPETIZERS

TRADITIONAL GOULASH SOUP

A HEARTY HUNGARIAN CLASSIC SIMMERED TO PERFECTION
WITH TENDER BEEF, SAVORY PAPRIKA, AND A MEDLEY OF AROMATIC SPICES

OR

CARPACCIO

THIN SLICES OF MARINATED RARE TENDERLOIN WITH PESTO-GARLIC,
PINE NUTS AND PARMESAN CHEESE

WINE PAIRING: L'ARTISAN LE PINOT NOIR - LANGUEDOC-ROUSILLON, FRANCE

MAIN COURSES

X-MASS FEELING

SLOW COOKED TURKEY BREAST WITH SMOKED HAM, SWEET PINEAPPLE SAUCE,
POTATO CROQUETTE, MUSHROOM AND ONION

OR

WALK & SWIM

A COMBINATION OF A 4OZ FILET MIGNON, SAUTÉED GARLIC SHRIMPS,
GREEN ASPARAGUS AND GARLIC MASHED POTATOES

WINE PAIRING: TRIVENTO GOLDEN RESERVE
MALBEC MENDOZA, ARGENTINA

DESSERTS

AMARETTO CRÈME BRÛLÉE

VANILLA ICE CREAM AND SPECULAAS

OR

CREPE FILLED

WITH DULCE DE LECHE, STRAWBERRY MOUSSE AND
VANILLA ICE CREAM

WINE PAIRING: LUCO BOSCO MOSCATO

RESERVATIONS NEEDED. 15% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL . ANY ADDITIONAL GRATUITIES ARE HIGHLY APPRECIATED AND DIVIDED AMONG OUR STAFF.

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YUMMYARUBA.com
Your online Aruba restaurant guide