



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

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	29
Served in a rich creamy sauce with bacon, chicken, mushroom and onions	
Seafood Pasta	36
Home-made pasta served with the treasures of the sea: calamari, mussels, shrimp and a 4oz lobster tail	
Garlic Shrimp	34
Shrimp sautéed with garlic and finished with white wine, lemon juice and parsley, served with rice	
Pan Fried Trout	35
Topped with sautéed shrimp in a lobster sauce	
Today's Catch	Market Price
What the local fishermen bring in today, served this evening. Ask your waiter for the market price.	
Chicken Milanese	32
Juicy pan-fried chicken breast with crunchy bread crumbs, Parmesan cheese and a tomato sauce	

CHOOSE YOUR SIDES

US\$

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

