



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	11
Chorizo and Morcilla Authentic pork sausage and blood sausage from Argentina	12
Shrimp Fresh spicy shrimp	14
Calamari Crispy fried calamari with a curry-garlic mayo	11
Grilled Portobello A large mushroom stuffed with Gouda cheese and spinach	12
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 sweetbread	19
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	11
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 tenderloin-tataki	17
Caprese Salad Buffalo mozzarella, red onions and tomatoes served with a basil pesto sauce	13

Prices are subject to 15% service charge. Any additional gratuities are highly appreciated and divided among our staff. Sharing fee: \$6.

FROM THE OPEN GRILL

US\$

Filet Mignon	8oz	34
The all-time favorite tender cut of beef		
Sirloin Steak	12oz	39
Marbled prime sirloin steak		
Tenderloin Churrasco	10oz	36
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	49
Skirt steak grilled to perfection		
Chicken Skewer		30
Skewer of grilled chicken, mushroom, red onions, and bell pepper		
T-Bone Steak	18oz	45
18oz untrimmed cut, sirloin and tenderloin combined		
Boneless Ribeye Steak	16oz	42
Naturally marbled and untrimmed		
Tango 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		

MAIN COURSES

US\$

Creamy Chicken Fettuccine	28
Served in a rich creamy sauce with bacon, chicken, mushroom, onions and bell pepper	
Seafood Pasta	35
Home-made pasta served with the treasures of the sea: calamari, mussels, shrimp and a 4oz lobster tail	
Garlic Shrimp	31
Shrimp sautéed with garlic and finished with white wine, lemon juice and parsley	
Pan Fried Grouper	28
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	30
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 and onions	4
Cajun pan-fried potatoes with bacon and onions	4
Brussels sprouts with bacon and cheese	5
Garlic mashed potatoes	4



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