



APPETIZERS	US\$
Carpaccio Thin slices of marinated rare tenderloin with pesto-garlic, pine nuts, and Parmesan cheese	17
Empanadas Traditional crispy fried empanadas filled with your choice of chicken or beef	14
Chorizo and Morcilla Authentic pork sausage and blood sausage from Argentina	15
Shrimp Pan-fried shrimp in spicy garlic oil, served with garlic bread	17
Calamari Crispy fried calamari with a curry-garlic mayo	14
Grilled Portobello A large mushroom stuffed with Gouda cheese and spinach	15
Escargots Escargots in garlic sauce with Parmesan cheese	15
Sweetbread A flavorful prime thymus from veal	17
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	13
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	8oz	39
The all-time favorite tender cut of beef		
Sirloin Steak	12oz	43
Marbled prime sirloin steak		
Tenderloin Churrasco	10oz	42
Juicy Argentine style cut of tenderloin		
Cowboy Ribeye	18oz	51
For the true meat lover: a bone-in juicy 18oz prime rib		
Full Outside Skirt Steak	10oz	56
Skirt steak grilled to perfection		
Grilled Chicken		36
Juicy chicken thighs marinated with fresh herbs and spices		
T-Bone Steak	16oz	64
16oz untrimmed cut, sirloin and tenderloin combined		
Boneless Ribeye Steak	16oz	46
Naturally marbled and untrimmed		
Tango Spare Ribs		36
Pork spare ribs, generously glazed with our signature barbecue sauce		
Mixed Grill		42
4oz Filet Mignon, 4oz Sirloin Steak and a Chorizo		
Tomahawk	40oz	137
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	33
Served in a rich creamy sauce with bacon, chicken, mushroom and onions	
Seafood Pasta	40
Home-made pasta served with the treasures of the sea: calamari, mussels and shrimp	
Garlic Shrimp	38
Shrimp sautéed with garlic and finished with white wine, lemon juice and parsley, served with mashed potatoes	
Pan Fried Trout	39
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	36
Juicy pan-fried chicken breast with crunchy bread crumbs, Parmesan cheese and a tomato sauce	

CHOOSE YOUR SIDES

US\$

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

