



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

MAIN COURSES US\$

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

CHOOSE YOUR SIDES US\$

Asparagus	7
Steak fries	4
Macaroni & three cheeses (Parmesan, Mozzarella and aged Gouda)	5
Mushrooms and onions	4
Cajun pan-fried potatoes with bacon and onions	4
Brussels sprouts with bacon and cheese	5
Garlic mashed potatoes	4



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