

# TANGO

## argentinian steak house

### Frutos de Mar

Fresh Sea food selection

<b>Octopus Tostadas</b> Avocado, Lime Tomato and Chilli	158
<b>Shrimp and Scallop</b> Jalapeño Dressing and Toasted Sesame Seeds	158
<b>Sea Bass</b> Sea Salt Cured, Corn Compote and Pickle Red Pepper	158
<b>Tasting of Three</b> Octopus, Sea Bas and Shrimp & Scallop	258
<b>"Rabas"</b> Deep Fried Calamari Rings Served with Aioli	148

### Empanadas

Traditional Argentine savory pasties stuffed with a variety of fillings, served with fresh onion salsa

<b>"Carne"</b> Minced Beef, Onions and Olives	68
<b>"Chicken"</b> Braised Chicken, Tomato and Oregano	68
<b>"Vegetable"</b> Roasted Seasonal Vegetables, Provolone Cheese	68
<b>Canasta de Empanadas</b>	178

### Entradas

Selection of starters Argentinian style

<b>Provoleta Gloriosa</b> Dry Provolone, Oregano, Chilli Flakes, Criolla and Lemon	148
<b>Old Style Provoleta</b> Classic Melted Provolone Cheese	148
<b>Burrata</b> Braised Artichokes, Salame and Sour Dough Toast	158
<b>"Lomo" Steak Tartar</b> Potato Cake and Cured Onions	198
<b>Picada</b> Assorted Dry Meats, Marinated Pickles and Manchego Cheese	158
<b>Sweet Roasted Tomato Soup</b>	68

### Achuras

Variety of Argentinian barbecue delicacies

<b>Chorizo Sausages</b> Argentinian Beef and Pork Sausage, Green Onions and Chimichurri	118
<b>Morcilla Sausage</b> Argentinian Blood Sausage, House Made Bread and Criolla Sauce	68
<b>Salchicha Parrillera</b> Argentinian Beef and Pork Sausage, Grilled Green Chili Peppers	78
<b>Sausage Platter</b> Chorizo, Morcilla and Salchicha Parrillera	178
<b>Mollejas</b> Roasted Sweetbreads with Roasted Red Onions and Lemon	158
<b>Tablita de Achuras</b> Chorizo, Morcilla, Salchicha Parrillera and Mollejas	258

### Ensaladas

A choice of crisp and tasty salads

<b>Mixed Lettuces, Tomatoes and Red Onion</b> Red Wine Vinaigrette	98
<b>Caesar</b> Hard Boiled egg, Bacon, White Sardine	128
<b>Grilled Calamari Salad</b> Mix Field Greens, Cucumber, Tomato, Onion and Garlic Dressing	128
<b>Mixed Heirloom Tomatoes</b> Shallots, Black Olive Powder, Thyme and Sherry Vinagrette	128

### Carnes

Premium Argentinian cuts served with a selection of 6 Salsas: Chimichurri, Criolla, Spicy Tomato, Roasted Tomatillo, Dijon Mustard and Horseradish

<b>Ribeye / Ojo de Bife</b>	14 oz / 400 grs	378
<b>Fillet / Lomo</b>	12 oz / 340 grs	398
<b>Sirloin / Bife de Chorizo</b>	16 oz / 450 grs	378
<b>Skirt Steak / Entraña</b>	12 oz / 340 grs	298
<b>Rump Steak / Picanha</b>	16 oz / 450 grs	298
<b>Gaucha Platter (Serves 2)</b> Rump Steak, Fillet and Skirt		548
<b>Bone-in Sirloin</b> Bife de Chorizo con Hueso	24 oz / 700 grs	698
<b>Bone-in Ribeye (Serves 2)</b> Ojo de Bife con Hueso	32 oz / 950 grs	1098
<b>T-bone (Serves 2)</b> Bife de Costilla con Lomo	35 oz / 1000 grs	1098
<b>"A Caballo"</b> Sunny Side Up Organic Egg on Top		38

### a la Salmuera

Succulent meat and fish cooked on the barbeque grill over the wood fired flames

<b>Gran Parrillada</b> Mixed Grill of Chorizo, Morcilla, Sweetbreads, Lamb Chump and Skirt Steak	598
<b>Lamb Chump Steak</b> Paprika, Garlic and Thyme	298
<b>Roasted Chicken</b> Vegetables, Beef Jus and Bacon	218
<b>Grilled Daily Fish</b> Braised Mussels, Vegetables and Saffron Cream	258

### Pastas

Traditional pasta prepared Argentinian style

<b>Rigatoni Pasta alla Norma</b> Rustic Pomodoro Sauce, Mozzarella, Eggplant, Basil and Toasted Pine Nuts	188
<b>Chefs Ravioli</b> Lemon Butter Sauce, Roasted Seasonal Vegetables and Crispy Onions	198
<b>Fettuccine a la Carbonara</b> Guanciale, Parmesan Cheese and Egg	198

### Guarniciones

Traditional Argentinian side dishes

<b>Grilled Onions</b> Herbs and Nutmeg Cream	68
<b>Braised Potatoes</b> Bacon Brown Butter and Beef Jus	68
<b>Garlic Fries</b> Parsley and Garlic Oil	68
<b>Braised Carrots</b> Shallots and Herb Mayonnaise	68
<b>Creamed Spinach and Leeks</b> Cream and Parmesan Cheese	68
<b>Creamed Corn</b> Humita Salteña	68
<b>Mashed Potatoes</b> Garlic Confit and Herbs	68