

# TANGO

## argentinian steak house

### Frutos de Mar

Fresh Sea food selection

<b>Octopus Ceviche</b>	158
<i>Cherry Tomato, Roasted Yellow Pepper Tiger Milk</i>	
<b>Shrimp and Scallop</b>	158
<i>Jalapeño Dressing and Toasted Sesame Seeds</i>	
<b>Tuna Ceviche</b>	158
<i>Avocado, Red Onion, Spice Tiger Milk and Sesame Seeds</i>	
<b>Tasting of Three</b>	258
<i>Octopus, Tuna and Shrimp &amp; Scallop</i>	
<b>"Rabas"</b>	148
<i>Deep Fried Calamari Rings Served with Aioli</i>	

### 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</b>	148
<i>Dry Provolone, Oregano, Chilli Flakes, Criolla and Lemon</i>	
<b>Old Style Provoleta</b>	148
<i>Classic Melted Provolone Cheese, Oregano and Chilli Flakes</i>	
<b>Burrata Panzanella</b>	158
<i>Boquerones, House Made dry Tomato, Basil Oil</i>	
<b>"Lomo" Steak Tartar</b>	198
<i>Pickles, Garlic Skinny Fries</i>	
<b>Picada</b>	158
<i>Assorted Dry Meats, Marinated House Made Pickles and Manchego Cheese</i>	
<b>Soup of the Day</b>	68

### Achuras

Variety of Argentinian barbecue delicacies

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

### Ensaladas

A choice of crisp and tasty salads

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

### 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
	8 oz / 230 grs	298
<b>Sirloin / Bife de Chorizo</b>	16 oz / 450 grs	378
	12 oz / 340 grs	298
<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>		548
<i>Rump Steak, Fillet and Skirt</i>		
<b>Bone-in Sirloin</b>	24 oz / 700 grs	698
<i>Bife de Chorizo con Hueso</i>		
<b>Bone-in Ribeye (Serves 2)</b>	32 oz / 950 grs	1098
<i>Ojo de Bife con Hueso</i>		
<b>T-bone (Serves 2)</b>	35 oz / 1000 grs	1098
<i>Bife de Costilla con Lomo</i>		
<b>"A Caballo"</b>		38
<i>Sunny Side Up Organic Egg on Top</i>		

### A la Parrilla

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

<b>Gran Parrillada</b>	598
<i>Mixed Grill of Chorizo, Morcilla, Sweetbreads, Lamb Chump and Skirt Steak</i>	
<b>Lamb Chump Steak</b>	298
<i>Paprika, Garlic and Thyme</i>	
<b>Roasted Chicken</b>	258
<i>Roasted Potato, Green Beans, Shallots and Chardonnay Cream</i>	
<b>Grilled Daily Fish</b>	258
<i>Grill Baby Asparagus and Carrots, Spice Mango and Roasted Pepper Sauce</i>	

### Pastas

Traditional pasta prepared Argentinian style

<b>Penne Pasta</b>	188
<i>Rustic Pomodoro Sauce, Mozzarella Cheese and Basil</i>	
<b>Chefs Ravioli</b>	198
<i>Lemon Butter Sauce, Roasted Seasonal Vegetables and Crispy Onions</i>	
<b>Seafood Fettuccine Di Sepia</b>	198
<i>House Made Pasta, Seafood and Saffron Sauce</i>	

### Guarniciones

Traditional Argentinian side dishes

<b>Brussels Sprouts</b>	68
<i>Bacon, Vegetable Stock and Herbs</i>	
<b>Healthy Vegetables</b>	68
<i>Green Beans, Cauliflower, Broccoli and Herb Butter</i>	
<b>Garlic Fries</b>	68
<i>Parsley and Garlic Oil</i>	
<b>Braised Mushrooms</b>	68
<i>Garlic, Shallots and Herbs</i>	
<b>Creamed Spinach and Leeks</b>	68
<i>Cream and Parmesan Cheese</i>	
<b>Creamed Corn</b>	68
<i>Humita Salteña</i>	
<b>Truffle Mashed Potatoes</b>	68
<i>Garlic Comfit and Herbs</i>	

plus 10% service charge