

TAPAS & DESSERTS

(SERVED ALL DAY)

~ FROM THE GRILL ~

STEAK SKEWERS

MARINATED TENDERLOIN, ONION, BELL PEPPERS, SERVED IN
HOMEMADE LEMON OREGANO AU JUS ~ \$12

SALCHICHA ARGENTINA

ARGENTINEAN SAUSAGE SAUTÉED WITH ONION, BELL PEPPER
IN A GARLIC WHITE WINE SAUCE ~ \$10

PEPPERCORN SKIRT STEAK

SERVED OVER CARAMELIZED VEGETABLES AND TOPPED WITH
OUR TEQUILA HORSERADISH CREAM SAUCE ~ \$12

ESCALOPES SALTIMBOCA

SMOKED BACON WRAPPED SEA SCALLOPS,
SERVED WITH SPICY APRICOT SAUCE ~ \$9

CHICKEN SKEWERS

CHICKEN BREAST, ONION, BELL PEPPER SKEWERS
DRIZZLED WITH A LIGHT PESTO CREAM SAUCE ~ \$9

CALAMAR A LA PARRILLA

MARINATED SQUID SERVED WITH PICO DE GALLO &
BALSAMIC VINAIGRETTE ~ \$9

LOLLIPOP LAMB CHOP

LOLLIPOP LAMB CHOPS SERVED WITH OUR HOMEMADE
OREGANO AU JUS SAUCE ~ \$12

SALT & PEPPER SHRIMP

HEAD-ON, SHELL-ON SHRIMP SKEWERS SPRINKLED WITH
SALT AND PEPPER SERVED WITH LEMON ~ \$10

~ CHEF SPECIALTIES ~

ROASTED BONE MARROW

TOPPED WITH BEEF CHEEK MARMALADE SERVED WITH BASIL
CROSTINI ~ \$12

MUSSELS PROVENZAL

CHOICE OF SAUTÉED IN WHITE WINE GARLIC, OR SPICY RED
TOMATO SAUCE ~ \$10

STUFFED MUSHROOMS

MUSHROOM CAPS STUFFED WITH RICOTTA CHEESE & SPINACH
DRIZZLED WITH VODKA CREAM SAUCE ~ \$8

BAKED GOAT CHEESE

FRESH GOAT CHEESE BAKED IN TOMATO THYME SAUCE
SERVED WITH GARLIC BASIL CROSTINI ~ \$8

EGGPLANT ROTOLO

LIGHTLY BREADED EGGPLANT STUFFED WITH RICOTTA
CHEESE, TOPPED WITH VODKA TOMATO CREAM SAUCE ~ \$9

TRES EMPANADAS

THREE FILLINGS: BEEF // HAM & CHEESE // PORTOBELLO,
ONION, SPINACH, CHEESE ~ \$9

CALAMAR EMPANIZADO

SEASONED & LIGHTLY BREADED SQUID AND JALAPENOS
PEPPERS SERVED WITH MARINARA SAUCE ~ \$9

ESCALOPES MENDOZA

SEA SCALLOPS SAUTÉED WITH FRESH DICED TOMATOES,
SPINACH IN A WHITE WINE TOMATO SAUCE ~ \$9

PLANTANOS EN PINCHOS

BACON WRAPPED SWEET PLANTAINS SERVED WITH OUR
HOMEMADE SPICY APRICOT SAUCE ~ \$6

TACOS DE PESCADO

BEER BATTERED FISH, RED & GREEN CABBAGE,
DRIZZLED WITH CHIPOTLE & AVOCADO AIOLI ~ \$7

~ AL FRESCO ~

ASPARAGUS AL FRESCO

GRILLED ASPARAGUS, BASIL, ARTICHOKE HEARTS, TOMATOES,
FONTINELLA CHEESE, GARLIC LEMON VINAIGRETTE ~ \$10

PAPAS AJILLO

TRADITIONAL ARGENTINEAN POTATO SALAD WITH LOTS OF
GARLIC AND HARD BOILED EGGS ~ \$6

BEEF CARPACCIO

THIN SLICED RAW BEEF TENDERLOIN TOPPED WITH ONION,
CAPPERS, & DIJON HORSERADISH BRANDY SAUCE ~ \$10

SHRIMP CEVICHE

LIME INFUSED WITH CHOPPED TOMATOES, PEPPER,
ONION, AND CILANTRO ~ \$9

BRUCHETAS DE TOMATE

TOASTED GARLIC CROSTINI TOPPED WITH FRESH
TOMATO BASIL RELISH & FONTANILLA CHEESE ~ \$6

PIMIENTOS ROSTISADOS

ROASTED GARLIC RED BELL PEPPERS, FRESH
MOZZARELLA CHEESE & BALSAMIC VINAIGRETTE ~ \$6

~ DESSERTS ~

TANGO FANTASY FLAN

OUR AWARD WINNING HOMEMADE CAMEL CUSTARD ~ \$6

XANGO

CREPE WRAPPED CHEESE CAKE LIGHTLY FRIED, SERVED WITH
STRAWBERRY AND CHOCOLATE PUREE AND VANILLA ICE
CREAM ~ \$9

CRÈME BRULEE

HOMEMADE CLASSIC VANILLA CRÈME BRULE WITH A HINT OF
AMARETTO LIQUOR & CARAMELIZED VANILLA CUSTARD ~ \$8

CHOCOLATE LAVA CAKE

THE ULTIMATE FANTASY FOR CHOCOLATE LOVERS ~ \$8

MAMA MIA

FRESH BANANA SAUTÉED WITH CINNAMON SUGAR,
CAMEL RUM SAUCE, SPRINKLED WITH WALNUT BITS
AND SERVED WITH VANILLA ICE CREAM ~ \$6

ULTIMATE TIRAMISU

AN ITALIAN CLASSIC MADE WITH LADY FINGERS AND
REAL MASCARPONE CHEESE ~ \$8

TANGO2

Argentinian Steaks & Tapas