

TAPAS & DESSERTS

(SERVED ALL DAY)

~ FROM THE GRILL ~

STEAK SKEWERS (GF UPON REQUEST)

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

CHICKEN SKEWERS (GF UPON REQUEST)

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

SALCHICHA ARGENTINA (GF UPON REQUEST)

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

CALAMAR PARRILLA (GF UPON REQUEST)

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

PEPPERCORN SKIRT STEAK (GF UPON REQUEST)

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

LOLLIPOP LAMB CHOP (GF UPON REQUEST)

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

ESCALOPES SALTIMBOCA

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

SALT & PEPPER SHRIMP

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

~ CHEF SPECIALTIES ~

ROASTED BONE MARROW (GF UPON REQUEST)

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

TRES EMPANADAS

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

MUSSELS PROVENZAL (GF UPON REQUEST)

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

CALAMAR EMPANIZADO

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

STUFFED MUSHROOMS (GF UPON REQUEST)

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

RISOTTO BALLS

LIGHTLY BREADED FRIED RISOTTO BALLS FILLED WITH
MOZZARELLA CHEESE, SIDE VODKA CREAM SAUCE ~ \$10

BAKED GOAT CHEESE (GF UPON REQUEST)

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

PLANTANOS EN PINCHOS

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

EGGPLANT ROTOLO

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

TACOS DE PESCADO

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

~ AL FRESCO ~

ASPARAGUS AL FRESCO (GF UPON REQUEST)

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

SHRIMP CEVICHE (GF UPON REQUEST)

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

PAPAS AJILLO (GF UPON REQUEST)

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

BRUCHETAS DE TOMATE

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

BEEF CARPACCIO (GF UPON REQUEST)

THIN SLICED RAW TENDERLOIN TOPPED WITH MIXED GREENS,
ONIONS, CAPPERS & DIJON HORSE RADISH BRANDY SAUCE ~ \$10

ROASTED PEPPERS (GF UPON REQUEST)

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

~ DESSERTS ~

TANGO FANTASY FLAN (GF UPON REQUEST)

OUR AWARD WINNING HOMEMADE CARAMEL CUSTARD ~ \$6

CHOCOLATE LAVA CAKE

THE ULTIMATE FANTASY FOR CHOCOLATE LOVERS ~ \$8

XANGO

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

MAMA MIA

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

CRÈME BRULEE (GF UPON REQUEST)

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

ULTIMATE TIRAMISU

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

TANGO2

Argentinian Steaks & Tapas