



[ ART OF FIRE ]  
TANGO



## **Welcome!**

In culinary art, fire is the teacher who teaches the alchemy between the simple and the complex.

We redefine the experience with our tasting menu, innovating from the roots of the Argentinian Grill.

In each lit grill, not only meat is cooked, but a narrative of flavors that awaken your most primal instincts.



# EXPERIENCE

## **Grilled Tender Artichoke**

poached egg yolk, parmesan flakes & saffron zest

## **Burgos Black Pudding**

caramelized onion, sweet mustard & padron pepper

Pairing —→ **White Wine** Bardos,  
D.O. Verdejo Rueda (Spain)

## **Spinach Empanada**

bechamel & Italian provolone

## **Angus Argentine Entrecôte Steak Tartare**

truffled Sicilian dried tomato & fake olive caviar

## **Mini Steak Burger from Avila**

cured cheese, wood-roasted pepper, smoked mayonnaise  
& salty black charcoal

Pairing —→ **Rosé Wine** Marqués de Riscal,  
D.O. Rioja (Spain)

## **Champagne Sweetbreads**

chives & payoyo cheese

## **Argentine Hereford Fillet Steak Accompanied by Sauce Malbec Red Wine**

sautéed mushrooms and chives with Carlos I &  
creamy mashed potatoes

## **Dulce de Leche Coulant**

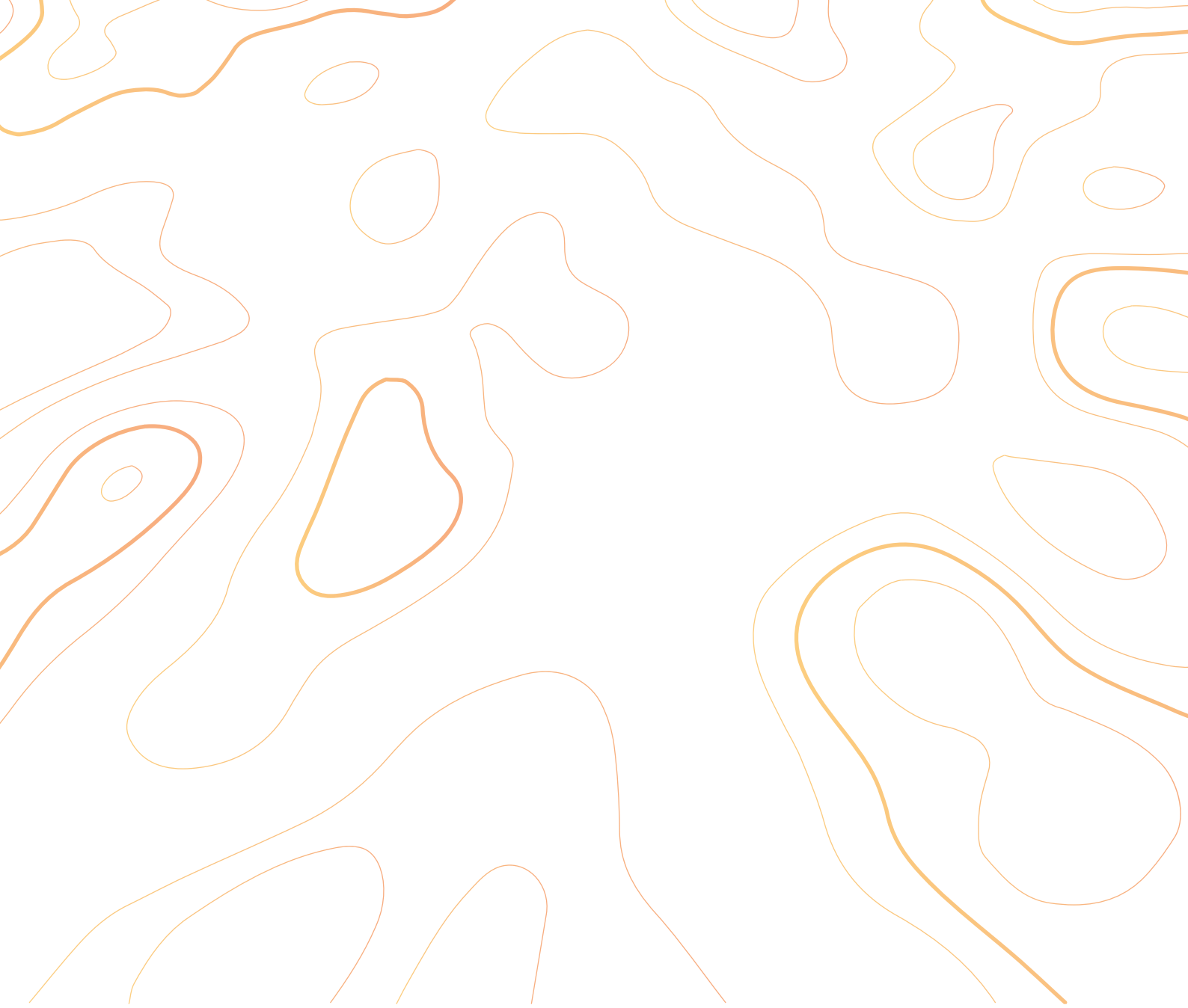
grand marnier vanilla ice cream, walnuts  
& homemade strawberry jam

Pairing —→ **Red Wine** Casa Gli Amici,  
D.O. Malbec (Argentina)

includes water, homemade bread and butter

119€

EXPERIENCE



Our team of passionate chefs has perfected the art of Argentine barbecue, elevating each dish to a very personal culinary expression. From premium cuts to carefully crafted preparations, every detail reflects our commitment to excellence.

We welcome you to **[ART OF FIRE]** and invite you to immerse yourself in the authentic and renewed essence of the Argentine Grill!

Thank you for coming, enjoy!

**MENU**

**ALLERGEN INFORMATION**

**If you have any intolerance, you can consult our allergen information with our staff.**

**BREAD AND BUTTER 2.60€. ALL PRICES HAVE VAT INCLUDED.**

# MENU

STARTERS

## **Grilled Artichokes**

artichoke duo: fried egg and truffle & parmesan cheese & roasted peppers

18€

## **Roasted Lemon Veal Sweetbreads**

21€

## **Grilled Provoleta Cheese**

grilled Italian provolone cheese

18€

## **Tango Provoleta**

grilled Italian provolone cheese with tomatoes & pesto

21€

## **Creole Sausage**

grilled creole sausage (pork)

6,70€

## **Barbecue Black Pudding**

grilled black pudding from Ronda

6,70€

## **Charcoal-Grilled Blood Sausage**

charcoal-grilled burgos blood sausage with green peppers  
& caramelized onion

16€

## **Salmon Tataki**

salmon strip breaded with sesame and wakame seaweed

19,50€

## **Prawns And Vegetables in Tempura**

king prawns & vegetables in tempura with soy sauce and sweet chilli

19,50€

MENU

STARTERS

# MENU

STARTERS

## Prawns Pil-Pil

17,50€

## Home Made Argentinian Meat Pasty

traditional Argentinian meat pasty

6,20€

## BBQ Moroccan Merguez Sausage

traditional merguez sausage with a delicate harissa sauce

12€

100 CERTIFICADO  
حلال  
HALAL

## Beef Carpaccio

beef carpaccio, capers, parmesan & rocket  
with a balsamic cream glaze

18,50€

100 CERTIFICADO  
حلال  
HALAL

## Soup of the Day

soup of the day, chef's choice

9,80€

MENU

STARTERS

# MENU

## SALADS

### **Tango Salad**

rocket, parmesan flakes, sun dried tomatoes & walnuts

16,50€

### **Caesar Salad**

long lettuce leaves, caesar dressing & fried marinated chicken

16,50€

### **Warm Goat Cheese**

goat cheese gratin with honey, caramelized apple, walnuts & croutons

18€

### **Calabria Salad**

fresh tomatoes with Greek feta cheese and black olives

16€

MENU

SALADS

# MENU

FROM THE GRILL



Our meats are served with French fries or baked potatoes

## Beef Special Tomahawk

92€ / Kg

## Old Cow Steak "Chuleton"

87€ / Kg

## T-Bone Supreme Beef

89€ / Kg

## Argentinian Ribe Eye 300 grs

28€

## Argentinian Ribe Eye 500 grs

47€

## Argentinian Entrecot 300 grs

28€



## Argentinian Fillet Steak 300 grs

36€

## Argentinian Angus Fillet Steak 300 grs

wrapped in bacon with Oporto sauce on a bed of green asparagus and candied shallot

39,90€

## Barbecue Lamb Chops

27€



MENU

MEAT



# MENU

FROM THE GRILL



## Barbecue Beef Spareribs

25,50€

## Skirt Steak

25€

## ½ Grilled Chicken

23€

14100 CERTIFICADO  
حلال  
HALAL

## Boneless Chicken Stuffed with Plums

27€

## Boneless Lemon Chicken

27€

14100 CERTIFICADO  
حلال  
HALAL

## BBQ Pork Spareribs

22€

## Argentinian Flank Steak

Argentinian flank, low temperature cooked  
with truffle mashed potatoes

26,50€

## BBQ Set Menu - Authentic Argentinian Barbecue

authentic Argentinian barbecue with black pudding, spicy sausage, skirt  
steak, flank steak, chicken, BBQ spareribs and French fries

29€ price per person, minimum 2 people

## Argentinian Fellet Steak Chateaubriand

garnished with vegetables, French fries, served with a trio of sauces  
bernaise, cream of mushrooms & green pepper corn

39€ price per person

MENU

MEAT

# MENU

CHEF'S SPECIALS

## Argentinian Entrecot Steak Tartar

served with bernaise sauce & French fries

26€

## Salmon Tartar

salmon & avocado with soy sauce, cilantro and sesame seeds

18€

## Pan-Fried Breaded Veal

veal escalope with a topping of tomato and gratinated mozzarella cheese and French fries

18€

## Tango Special Hamburger

200 grs beef burger, tomato, lettuce, fried onions, egg & cheddar cheese, mayonnaise, with French fries

21€

100% CERTIFIED  
حلال  
HALAL

## Paris Hamburger

special for blue cheese lovers: rocket, caramelized onion, blue cheese, honey and French fries

19€

100% CERTIFIED  
حلال  
HALAL

## Wild Salmon with Thai Vegetables

wild salmon on a bed of vegetables cooked in coconut Thai curry sauce with ginger and cardamom

23€

## Pad Thai Noodles with Chicken or Prawns

17€

## Tagliatelli with Prawns

wide tagliatelle with cream sauce, prawns and tomato

21€

## Spaghetti Bolognese

18€

MENU

CHEF'S SPECIALS

# MENU

SIDE DISHES

## **Green Peppers “Pimientos De Padron”**

green peppers with potato straws

9,80€

## **Mashed Potatoes**

8,90€

## **Grilled Vegetables**

9,50€

## **Sauteed Onions**

8,50€

## **Sauteed Mushrooms with Brandy**

9,50€

## **Gratinated Potatoes with Cream & Parmesan**

9,50€

## **Creamed Spinach**

9,80€

## **Trio**

creamed spinach, brandy mushrooms & sautéed onions

21€

## **Sauces**

green pepper corn, red wine, mushroom & truffle, bernaise,  
whisky blue cheese

4,80€

MENU

SIDE DISHES

# MENU

DESSERTS

## **Crepes with Caramel**

traditional Argentinian pancake filled with *dulce de leche* caramel

9,20€

## **Profiteroles**

profiteroles with vanilla ice cream and hot chocolate sauce  
and cookies sprinkles

9,50€

## **Chocolate Volcano or Caramel**

chocolate or *dulce de leche* caramel lava cake filled  
with chocolate sauce and vanilla ice cream

9,20€

## **Lemon Sorbet with Vodka**

non - alcoholic version available

9,50€

## **Chocolate Brownie & Caramel Ice Cream**

9,50€

## **Ice Creams**

2 flavours

9,20€

## **Dessert Wines**

Jerez, Oporto, Manzanilla

6,80€

MENU

DESSERTS

# COCKTAILS

## **Tango 'EL del Negro'**

reposado tequila, mango syrup & lime

## **Mojito Cubano**

cuban rum, lime, mint, brown sugar, Angostura bitters & topped with soda

## **Flavoured Mojito**

mango, passion fruit, strawberry, melon or apple

## **Non-Alcoholic Flavoured Mojito**

mango, passion fruit, strawberry, melon or apple

## **Flavoured Daiquiri**

mango, passion fruit, strawberry or melon

## **Margarita**

tequila, triple sec & squeezed lime

## **Tequila Sunrise**

tequila, orange juice & grenadine

## **Porn Star Martini**

vodka, sparkling wine, lime, passion fruit & natural sugar cane

## **Piña Colada**

white rum, pineapple juice & coconut puree

## **Pisco Sour**

reserve pisco, egg white, sugar syrup & lime

## **Disaronno Sour**

amaretto, sugar syrup, squeezed lime & egg white

## **Whiskey Sour**

8-year-old whiskey, sugar syrup, squeezed lime & egg white

## **Dry Martini**

gin, dry white vermouth

## **Espresso Martini**

premium vodka, coffee liqueur, espresso, cane syrup

## **Bramble**

gin, lime juice, sugar syrup, blackberry liqueur

14€

**Ask about our exquisite cocktail of the day!**

## DESSERT SHERRY WINE

### **Manzanilla**

it has a slight acidity that produces a pleasant sensation of freshness & a persistent and slightly bitter aftertaste

### **Fino**

it is very dry, delicate and light. in the aftertaste the almond memories return, leaving a pleasant sensation of freshness

### **Amontillado**

its aroma is subtle and delicate, with an ethereal base softened by aromas of nuts (hazelnuts) and vegetables reminiscent of aromatic herbs and black tobacco, a pleasant entry into the mouth and balanced acidity

### **Px Cream**

with a balanced sweetness, a seductive and elegant journey and a long aftertaste in which the sensation of sweetness is combined with the typical Oloroso notes

5,50€

# SANGRIAS

## **Sangria Cava**

Jug 32€  
Glass 12€

## **Sangria White or Red Wine**

Jug 25€  
Glass 7,5€

## **Sangria Red Fruits**

Jug 25€  
Glass 7,5€

## **Aperol Spritz**

aperol, prosecco & soda  
10€

## **Lemonade**

peppermint with lime & lemon  
6€

## **Wine Cellar**

Discover, Taste, Enjoy. In this wine corner, we encourage you to explore, experiment and discover new favorites. May each glass be a toast to good company, to the pleasures of the table and to the passion that drives the art of good drinking.

## **Master Pairings**

Let us be your guides on this wine journey. Our team of wine experts is here to offer recommendations and pairings that highlight the harmony between food and drink. Let this culinary experience be a perfect symphony of flavours.



# WINE CELLAR

CHAMPAGNE

**Moët Chandon Brut Imperial**

120€

**Moët Chandon Rose Imperial**

148€

**Chandon Garden Spritz**

56€

**Moët Chandon Brut 200ml**

38€

WINE CELLAR  
CHAMPAGNE

# WINE CELLAR

CAVA

**Cava Castell del Real Tesoro Brut**

29€

**Cava Conde de Haro Brut**

38€

**Cava Conde de Haro Brut Rose**

42€

**Glass of Cava**

7,50€

WINE CELLAR  
CAVA

# WINE CELLAR

RED WINE

## ARGENTINE WINES

### Casa Gli Amici, Malbec

intense red Malbec, violet, black and bluish nuances, notes of ripe plums, you can appreciate flavours of dried fruits and vanilla

28€



### Cavas Don Nicasio, Malbec

intense red with violet tones and bright flashes of fruity aromas of cherry and plum with notes of vanilla and coffee

41€

### Bressia

50% Malbec, 30% Cabernet Sauvignon, 10% Merlot y 10% Syrah (Argentina)  
Intense red with purple tones, aromas of red fruits, and elegant presence of wood, chocolate, dulce de leche and vanilla

64€

### Monteagrelo, Malbec

intense red with purple hues and black trim, aromas of red and black fruits with impeccable presence of vanilla, chocolate and coffee

37€

### Piatelli Gran Reserva, Malbec

intense red color with ruby flashes, aromas of black fruits, vanilla and smoke

68€

### Bandini, Malbec

intense red with violet tone, aromas of blueberries and blackberries

138€

WINE CELLAR

RED WINE

# WINE CELLAR

RED WINE



## D.O. TORO

### El Pícaro Tinta de Toro

bright red color, intense fruity aroma accompanied by mineral touches

29€

### El Recio Crianza de Toro

cherry red color, intense aroma of black fruits, chocolate and vanilla

46€

## D. O. RIOJA

### Hacienda Lopez de Haro San Vicente de La Sonsierra

tempranillo, mazuelo, aroma of black fruits and balsamic notes, tones of broom, forest and other sweet notes from its aging in barrels.

29€

### Marqués de Riscal Reserva

cherry color quite covered, balsamic and spicy aroma with notes of ripe black fruits

42€

### El Pacto

Tempranillo, Mazuelo, Graciano, intense aroma of berries, licorice, undergrowth, hints of spices and chocolate

48€

WINE CELLAR

RED WINE

# WINE CELLAR

RED WINE



## D.O. RIBERA DEL DUERO

### Clea Crianza

purplish cherry red color, aromas of fruit and liquorice, corpulent but silky & friendly

28€

### Finca Resalso De Emilio Moro

cherry red color with violet trim, spicy and floral aromas

35€

### Protos Crianza

cherry red color with garnet trim & intensity of ripe black fruit aromas

32€

### Emilio Moro Crianza

cherry red color, flavor of ripe fruit, red fruits, vanilla & chocolate

49€

### Hacienda Monasterio Crianza

ruby red color, bright and intense, fresh red fruits, strawberries, cherries and a menthol touch well integrated with its barrel aging

79€

WINE CELLAR

RED WINE

# WINE CELLAR

ROSE WINE



## **Marqués de Riscal**

pale red color, fragrant aromas of red fruit and white flowers

28€

## **Chivite las Fincas**

pale red color, intense fruity aroma and rose petals

32€

## **Whispering Angel**

delicate pink color, floral and fruit aromas  
along with a citrus and somewhat herbal touch

58€

WINE CELLAR  
ROSE WINE

# WINE CELLAR

WHITE WINE



## **Acantus Sauvignon Blanc**

straw yellow color, intense and great finesse,  
aromas reminiscent of muscat, white fruits and flint

28€

## **Bardos D.O. Rueda**

straw yellow color with greenish tones, intense aromas of tropical  
fruits and also vegetal notes typical of the verdejo variety, such as  
boxwood

31€

## **Sonetti Pinot Grigio (Italia)**

fruity aromas and citrus flavour of Venice

36€

## **Laudum Chardonnay**

bright new gold color and greenish trim, floral aroma  
and fruity with notes of night gallant and orange blossom

39€

## **Pazo De San Mauro Albariño D.O. Rias Baixas**

aromatic intensity, fruity notes and memories of citrus,  
fruits and white flowers

39€

## **Kpilota Txakoli. Karlos Arguiñano**

pale greenish yellow color and lemony highlights  
with clear notes of citrus and hay

29€

## **K5 Txakoli. Karlos Arguiñano**

bright greenish yellow, notes of white flowers and citrus fruit stand out

42€

## **Semisweet Libalis**

aromatic intensity of the Moscatel, combined with the freshness provided  
by the Viura, we find tropical notes and nuances of fresh  
& fragrant white flowers

27€

WINE CELLAR  
WHITE WINE