



[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

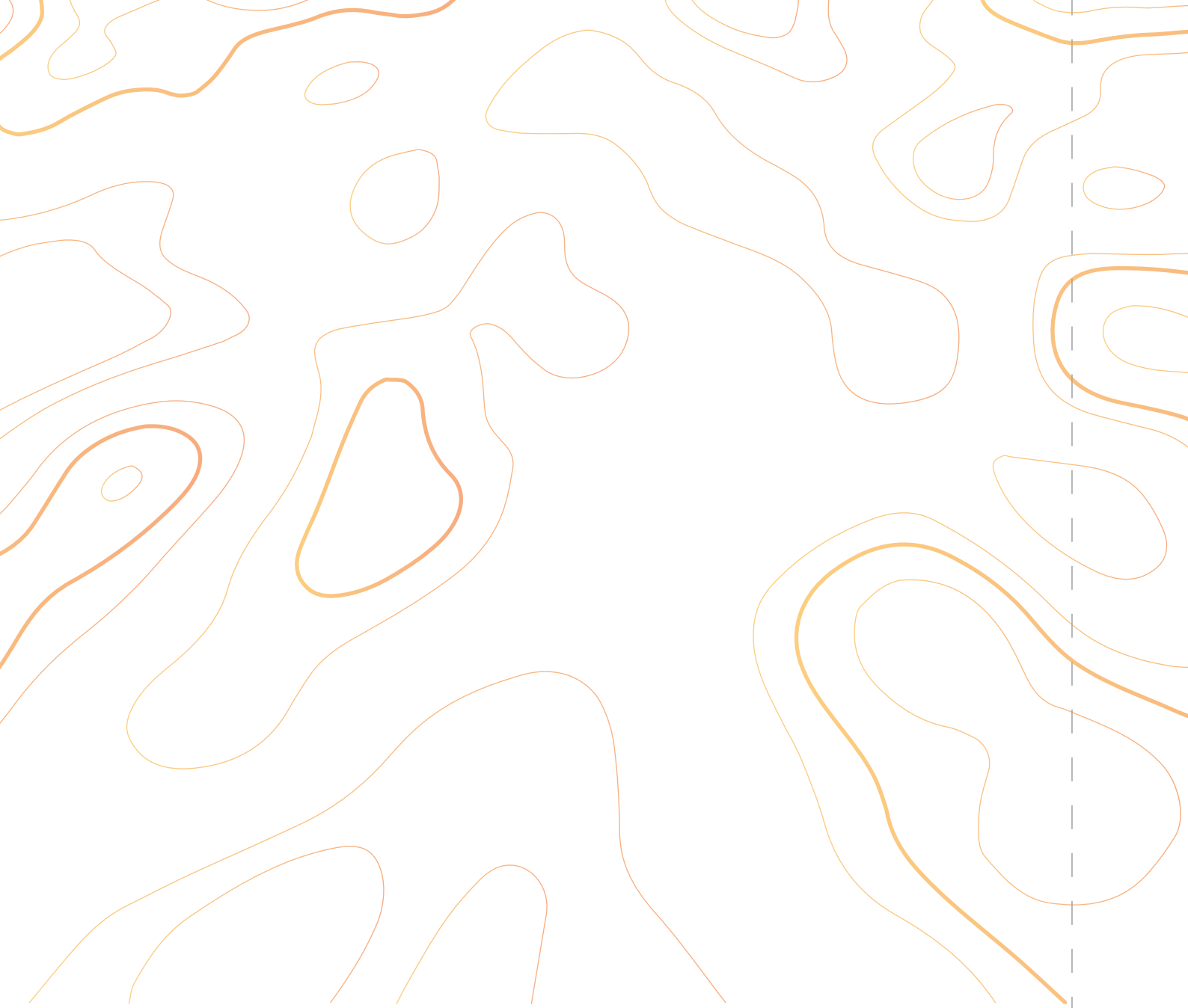
grand marnier vanilla ice cream, walnuts
& homemade strawberry jam

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

includes water, homemade bread and butter

119€

EXPERIENCE



MENU

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!

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

21€

Roasted Lemon Veal Sweetbreads

23€

Grilled Provoleta Cheese

grilled Italian provolone cheese

19€

Tango Provoleta

grilled Italian provolone cheese with tomatoes & pesto

23€

Creole Sausage

grilled creole sausage (pork)

7,80€

Barbecue Black Pudding

grilled black pudding from Ronda

7,80€

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

21€

Prawns And Vegetables in Tempura

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

22€

MENU

STARTERS

MENU

STARTERS

Prawns Pil-Pil

19€

Home Made Argentinian Meat Pasty

traditional Argentinian meat pasty

6,80€

BBQ Moroccan Merguez Sausage

traditional merguez sausage with a delicate harissa sauce

14€

100 CERTIFICADO
حلال
HALAL

Beef Carpaccio

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

21€

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€

1100 CERTIFICADO
حلال
HALAL

Boneless Chicken Stuffed with Plums

27€

Boneless Lemon Chicken

27€

1100 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€

Taglattieli 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

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