



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

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

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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
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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€

100 CERTIFICADO
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HALAL

Boneless Chicken Stuffed with Plums

27€

Boneless Lemon Chicken

27€

100 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