



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

23€

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)

8,50€

Barbecue Black Pudding

grilled black pudding from Ronda

8,50€

Charcoal-Grilled Blood Sausage

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

19€

Salmon Tataki

salmon strip breaded with sesame and wakame seaweed

24€

Prawns And Vegetables in Tempura

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

26€

MENU

STARTERS

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STARTERS

Prawns Pil-Pil

21€

Home Made Argentinian Meat Pasty

traditional Argentinian meat pasty

7,90€

BBQ Moroccan Merguez Sausage

traditional merguez sausage with a delicate harissa sauce

16€

100 CERTIFICADO
حلال
HALAL

Beef Carpaccio

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

23€

100 CERTIFICADO
حلال
HALAL

Soup of the Day

soup of the day, chef's choice

14€

MENU

STARTERS

MENU

SALADS

Tango Salad

rocket, parmesan flakes, sun dried tomatoes & walnuts

18,50€

Caesar Salad

long lettuce leaves, caesar dressing & fried marinated chicken

18,50€

Warm Goat Cheese

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

21€

Calabria Salad

fresh tomatoes with Greek feta cheese and black olives

19€

MENU

SALADS

MENU

FROM THE GRILL



Our meats are served with French fries or baked potatoes

Beef Special Tomahawk

96€ / Kg

Old Cow Steak "Chuleton"

92€ / Kg

T-Bone Supreme Beef

96€ / Kg

Argentinian Ribe Eye 300 grs

31€

Argentinian Ribe Eye 500 grs

56€

Argentinian Entrecot 300 grs

31€



Argentinian Fillet Steak 300 grs

39€

Argentinian Angus Fillet Steak 300 grs

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

46€

Barbecue Lamb Chops

35€



MENU

MEAT

MENU

FROM THE GRILL



Barbecue Beef Spareribs

27€

Skirt Steak

27€

½ Grilled Chicken

26€

100 CERTIFICADO
حلال
HALAL

Boneless Chicken Stuffed with Plums

29€

Boneless Lemon Chicken

29€

100 CERTIFICADO
حلال
HALAL

BBQ Pork Spareribs

26€

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

32€ 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

43€ price per person

MENU

MEAT

MENU

CHEF'S SPECIALS

Argentinian Entrecot Steak Tartar

served with bernaise sauce & French fries

29€

Salmon Tartar

salmon & avocado with soy sauce, cilantro and sesame seeds

23€

Pan-Fried Breaded Veal

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

21€

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

21€

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

27€

Pad Thai Noodles with Chicken or Prawns

24€

Tagliatelli with Prawns

wide tagliatelle with cream sauce, prawns and tomato

23€

Spaghetti Bolognese

22€

MENU

CHEF'S SPECIALS

MENU

SIDE DISHES

Green Peppers "Pimientos De Padron"

green peppers with potato straws

13€

Mashed Potatoes

12€

Grilled Vegetables

11,50€

Sauteed Onions

9,80€

Sauteed Mushrooms with Brandy

12€

Gratinated Potatoes with Cream & Parmesan

12€

Creamed Spinach

12€

Trio

creamed spinach, brandy mushrooms & sautéed onions

23€

Sauces

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

5,90€

MENU

SIDE DISHES