
[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
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

MENU

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

%100 CERTICADO حلال HALAL

16€

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

%100 CERTICADO حلال HALAL

23€

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€

Argentinan Entrecot 300 grs

%100 CERTICADO حلال HALAL

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

%100 CERTICADO حلال HALAL

35€

MENU

MEAT

MENU

FROM THE GRILL

Barbecue Beef Spareribs

27€

Skirt Steak

27€

½ Grilled Chicken

%100 CERTICADO حلال HALAL

26€

Boneless Chicken Stuffed with Plums

29€

Boneless Lemon Chicken

%100 CERTICADO حلال HALAL

29€

BBQ Pork Spareribs

26€

MENU

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

MEAT

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

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

%100 CERTIFIED حلال HALAL

21€

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

%100 CERTIFIED حلال HALAL

21€

Wild Salmon with Thai Vegetables
wild salmon on a bed of vegetables cooked in coconut Thai curry sauce
with gingerand cardamon

27€

Pad Thai Noodles with Chicken or Prawns

24€

Taglattieli with Prawns
wide tagliattele 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

MENU

DESSERTS

Crepes with Caramel
traditional Argentinian pancake filled with *dulce de leche*caramel

12€

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

12€

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

12€

Lemon Sorbet with Vodka
non - alcoholic version available

12€

Chocolate Brownie & Caramel Ice Cream

12€

Ice Creams
2 flavours
12€

Dessert Wines
Jerez, Oporto, Manzanilla

9,50€

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

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 fruitaromas

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

ROSÉ 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 ROSÉ 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