

TAPAS & DESSERTS

(SERVED ALL DAY)

HOT TAPAS

CRABMEAT BECHAMEL

BAKED ARTICHOKE HEARTS WITH CRABMEAT, SPINICH IN A BECHMAEL SAUCE SERVED WITH CROSTINI BREAD ~ \$6⁹⁵

BAKED GOAT CHEESE

FRESH GOAT CHEESE BAKED IN TOMATO THYME SAUCE SERVED WITH GARLIC BASIL CROSTINI ~ \$7⁹⁵

GRILLED STEAK SKEWERS

HEARTY CUTS OF MARINATED TENDERLOIN, BELL PEPPERS, AND SAUTÉED ONIONS, SERVED IN A LEMON OREGANO AU JUS ~ \$7⁹⁵

ASPARAGUS CON DOS CAMISAS

GRILLED FRESH ASPARAGUS WRAPPED WITH BACON AND SLICED VACIO STEAK SERVED WITH OUR HOMEMADE FOUR PEPPER CREAM SAUCE ~ \$8⁹⁵

POLLO PESTO

GRILLED CHICKEN BREST SKEWERS DRIZZLED WITH A LIGHT PESTO CREAM SAUCE ~ \$6⁹⁵

ESCALOPES SALTIMBOCCA

SMOKED BACON WRAPPED AROUND SEA SCALLOPS, SERVED WITH A SPICY APRICOT SAUCE ~ \$8⁵⁰

SPRING ROLLS SORPRESA

THIN WONTON SKINS FILLED WITH SPRING VEGETABLES SERVED WITH A SEASONED SOY DIPPING SAUCE ~ \$4⁹⁵

EGGPLANT ROTOLO

BAKED EGGPLANT STUFFED WITH RICOTTA CHEESE, SERVED WITH VODKA SAUCE AND TOPPED WITH MELTED MOZZARELLA CHEESE ~ \$7⁵⁰

STUFFED MUSHROOMS

OVEN BAKED MUSHROOM CAPS STUFFED WITH CHORIZO AND OUR SECRET INGREDIENTS ~ \$5⁹⁵

TEQUILA-ORANGE SHRIMP

SAUTÉED SHRIMP IN OUR ORANGE SAUCE WITH A SPLASH OF TEQUILA AND A TOUCH OF JALAPENO PEPPER ~ \$7⁹⁵

MEJILLONES PROVENZAL

BLACK MEDITERRANEAN MUSSELS SAUTÉED IN GARLIC, PARSLEY, AND FRESH DICED TOMATOES (RED) OR WHITE WINE GARLIC SAUCE (WHITE) ~ \$7⁹⁵

PEPPERCORN SKIRT STEAK

PEPPERCORN ENCRUSTED SKIRT STEAK THINLY SLICED, SERVED OVER CARAMELIZED FRESH VEGETABLES AND TOPPED WITH OUR TEQUILA, HORSERADISH SAUCE ~ \$8⁹⁵

ESCALOPES DE SANTA CRUZ

PAN SEARED SEA SCALLOPS TOSSED IN WHITE WINE GARLIC BASIL SAUCE, SERVED WITH TOMATO & CORN RELISH~ \$8⁵⁰

MEDIALUNAS DE CENTOLLA

ARGENTINEAN STYLE CRAB CAKES, SERVED WITH GARLIC TARTAR SAUCE AND CARIBBEAN SALSA ~ \$7⁵⁰

CALAMARES AJILLO

GRILLED SQUID MARINATED IN EXTRA VIRGIN OLIVE OIL, FRESH GARLIC AND FINE HERBS ~ \$8²⁵

TRES EMPANADAS

HOMEMADE ARGENTINEAN PIES WITH THREE CLASSIC FILLINGS: BEEF, CHICKEN, AND HAM AND CHEESE, SERVED WITH TOMATO & CORN RELISH ~ \$7⁹⁵

COLD TAPAS

PAPAS AJILLO

POTATO SALAD WITH LOTS OF GARLIC, GARNISHED WITH ONION AND PARSLEY ~ \$4⁹⁵

SHRIMP CEVICHE

LIME INFUSED FRESH CHILLED SHRIMP WITH CHOPPED TOMATOES, PEPPERS, ONIONS, AND FRESH CILANTRO ~ \$8⁵⁰

SOUTH BEACH GREEN BEANS

FRESH GREEN BEANS TOSSED WITH TOMATOES, GARLIC, RED ONIONS IN VIRGIN OLIVE OIL AND TOPPED WITH GORGONZOLA CHEESE, AND BASIL ~ \$6⁹⁵

BEEF CARPACCIO

PAPER THIN FRESH BEEF TENDERLOIN BRUSHED WITH OLIVE OIL, TOP WITH PARMESAN CHEESE, ONION, CAPERS, FRESH PEPPER AND SALT. SERVED WITH A DIJON HORSERADISH BRANDY SAUCE ~ \$9⁹⁵

BRUSCHETTAS DE TOMATE

TOASTED ITALIAN BREAD TOPPED WITH FONTINELLA CHEESE, TOMATOES, GARLIC AND CAPERS ~ \$5⁹⁵

GRILLED CHICKEN WRAP

GRILLED DICED CHICKEN MIXED WITH ROASTED RED PEPPER, CELERY, PEAS, PINEAPPLE, MAYO, AND A TOUCH OF JALAPENO PEPPER SERVED WITH FRESH LETTUCE ~ \$6⁹⁵

RACHEL'S CALAMARI SALAD

CALAMARI, TOMATO, CUCUMBER, ONION, TOSSED IN FRESH GARLIC, CILANTRO, LIME JUICE, AND OLIVE OIL ~ \$7⁹⁵

CAPRESE SALAD LETTUCE WRAP

FRESH ITALIAN MOZZARELLA CHEESE, CHOPPED TOMATOES, RED ONION AND BASIL, SERVED WITH FRESH ICEBERG LETTUCE LEAF AND OUR HOMEMADE BALSAMIC VINAIGRETTE ~ \$7⁵⁰

DESSERTS

TANGO FANTASY FLAN

OUR AWARD WINNING HOMEMADE CARAMEL CUSTARD ~ \$5⁹⁵

CRÈME BRULEE

HOMEMADE CLASSIC VANILLA CRÈME BRULEE WITH A HINT OF AMARETTO LIQUOR AND CARAMELIZED VANILLA CUSTARD ~ \$6⁹⁵

SWEET TANGUERA CREPE

CARAMELIZED CREPE FILLED WITH DULCE DE LECHE AND BANANAS, SERVED WITH VANILLA ICE CREAM ~ \$7⁹⁵

XANGO

CREPE WRAPPED CHEESE CAKE LIGHTLY FRIED UNTIL GOLDEN OUTSIDE, SOFT AND WARM INSIDE, SERVED WITH STRAWBERRY AND CHOCOLATE PUREE AND VANILLA ICE CREAM ~ \$8⁹⁵

CHOCOLATE ECSTASY CAKE

THE ULTIMATE TANGO FANTASY FOR CHOCOLATE CAKE LOVERS ~ \$6⁹⁵

MAMA MIA

FRESH BANANA SAUTÉED WITH CINNAMON SUGAR CARAMEL RUM SAUCE, SPRINKLED WITH WALNUT BITS AND SERVED WITH VANILLA ICE CREAM ~ \$5⁹⁵

CARMEL PLANTAIN FOSTER

CREPE TOPPED WITH VANILLA ICE CREAM, SWEET PLANTAIN DRIZZLED WITH A CARMEL CREAM SAUCE ~ \$6⁹⁵

APPLE CREPE PRIMAVERA

FLAMBÉED STRAWBERRIES, BANANAS, PEACHES, RED APPLES SERVED OVER OUR HOMEMADE APPLE CINNAMON CREPE, AND TOPPED WITH VANILLA ICE CREAM ~ \$8⁹⁵