

TANGO

Home of the World's Longest Steak™

SUNDAY CHAMPAGNE BRUNCH

Every Sunday 11:30am ~ 2:30pm

Award Winning Margentinis

Try our martinis specially designed for Tango by award winning mixologist

Curbside Pick Up

*Phone ahead with your order, pull up in front of our restaurant,
and we will bring your meal out to you!*

Corporate Events and Private Functions

Seating available up to 200 guests

Outdoor Rooftop Patio

Weather permitting

Tango Gift Certificates Available

Tango, Argentinean Grill and Tapas

5 W. Jackson Ave. Downtown Naperville, Illinois 60517

Reservations: 630-848-1818

www.tangogrill.com

ARGENTINEAN REFRESHERS

TANGO SIGNATURE DRINKS ~ TASTE THE LATIN!

SANGRIA

PREPARED TABLESIDE WITH RED WINE,
ORANGES, LEMONS, CINNAMON, AND
SUGAR ~ \$24⁹⁵

CLERICO

PREPARED TABLESIDE WITH WHITE WINE,
APPLES, ORANGES, STRAWBERRIES,
PEACHES, AND SUGAR ~ \$24⁹⁵

CLERICO ROLDOS

PREPARED TABLESIDE WITH CHAMPAGNE, APPLES, STRAWBERRIES, ORANGES,
PEACHES, SUGAR, AND VANILLA ICE CREAM ~ \$26⁹⁵

CHEF'S SPECIAL SELECTIONS

LAMB CHOPS OREGANATO

GRILLED MARINATED RACK OF LAMB SERVED WITH ROASTED POTATOES
ON A BED OF FRESH SPINACH DRIZZLED WITH OUR HOMEMADE
LEMON OREGANO SAUCE ~ \$29⁹⁵

FILET MIGNON MEDALLIONS

GRILLED TENDER FILET MIGNON MEDALLIONS TOPPED WITH CRABMEAT AND
CHIPOTLE GARLIC CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES
AND SAUTÉED ASPARAGUS ~ \$28⁹⁵

FRESH CATCH IMPERIAL

CATCH OF THE DAY FILET, LIGHTLY BREADED WITH FRESH HERBS AND SPICES,
PAN SEARED IN A LEMON BUTTER PARSLEY SAUCE AND SERVED WITH A SIDE OF
TROPICAL RICE ~ \$21⁹⁵

SALADS & SOUPS

LA MIXTA

FRESH GREENS, TOMATOES, CUCUMBERS, ONIONS, AND CARROTS ~ \$4⁹⁵

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH PARMESAN CROUTONS AND
HOMEMADE CAESAR DRESSING ~ \$5⁹⁵
(with chicken \$7⁹⁵, with steak \$8⁹⁵, with shrimp \$9⁹⁵)

ENSALADA CAPRESE

THICK SLICES OF FRESH ITALIAN MOZZARELLA CHEESE, TOMATOES, AND FRESH
BASIL, SERVED WITH BALSAMIC VINAIGRETTE DRESSING ~ \$9⁹⁵

MILONGA SALAD

MIXED GREENS, HEARTS OF PALM, SEASONAL FRUITS, TOMATOES, FETA
CHEESE, DRIZZLED WITH OUR HOMEMADE RASPBERRY VINAIGRETTE ~ \$8⁹⁵

TANGO SALAD

BABY FIELD GREENS, RED APPLES, GORGONZOLA CHEESE, WALNUTS, CARROTS
AND BALSAMIC VINAIGRETTE DRESSING ~ \$8⁹⁵

SPINACH SALAD

BABY SPINACH LEAVES WITH ROASTED RED PEPPERS, RED ONIONS, TOMATOES,
BACON BITS, DRIZZLED WITH BLACK PEPPER RANCH DRESSING ~ \$6⁹⁵
(with chicken \$8⁹⁵, with steak \$9⁹⁵, with shrimp \$10⁹⁵)

CHEF'S SOUPS OF THE DAY

FRESH SOUPS PREPARED DAILY. PLEASE CONSULT YOUR SERVER ~ \$3⁹⁵

Salad Dressings: House (Balsamic Vinaigrette), Blue Cheese, Italian, Ranch, Caesar, Oil & Vinegar

BEEF

TANGO SIGNATURE STEAK

GRILLED SKIRT STEAK – SEE WHY WE'RE
"HOME OF THE WORLD'S LONGEST STEAK"™ ~ \$26⁹⁵

NEW YORK PAMPAS

GRILLED 16-OZ NEW YORK STRIP STEAK TOPPED WITH SLICED JALAPENO PEPPERS AND SAUTÉED ONIONS, SERVED WITH A GARLIC RED WINE SAUCE ~ \$27⁹⁵

GRILLED RIBEYE/GRILLED NEW YORK

16-OZ TENDER RIBEYE OR NEW YORK STRIP STEAK GRILLED AND SERVED WITH OUR HOMEMADE HORSERADISH AU JUS ~ \$27⁹⁵

FOUR PEPPER RIBEYE

GRILLED 16-OZ TENDER JUICY RIBEYE STEAK, LIGHTLY SEASONED WITH CAJUN SPICES, SERVED WITH OUR FOUR PEPPER CREAM SAUCE ~ \$27⁹⁵

EL VACIO

GRILLED 16-OZ JUICY CLASSIC ARGENTINEAN VACIO STEAK MARINATED OUR HOMEMADE CHIMICHURRI SAUCE ~ \$23⁹⁵

TARRAGON FILET MIGNON

GRILLED 10-OZ FILET MIGNON SERVED OVER A PORTABELLA MUSHROOM CAP AND SERVED WITH A SIDE OF TARRAGON SAUCE ~ \$29⁹⁵

PARRILLADA

GRILLED SKIRT STEAK, VACIO STEAK, SAUSAGE, ENTRAIL, BLOOD SAUSAGE, AND CHICKEN, SERVED ON A TRADITIONAL ARGENTINEAN HOT PLATTER
FOR 1 PERSON ~ \$32⁹⁵ FOR 2 PERSONS ~ \$42⁹⁵

CHICKEN

POLLO A LA PARRILLA

GRILLED CHICKEN BREAST, TOPPED WITH OUR HOMEMADE WHITE WINE GARLIC SAUCE ~ \$17⁹⁵

POLLO CHIPOTLE

PAN SEARED CHICKEN BREAST TOPPED WITH CHIPOTLE GARLIC CREAM SAUCE ~ \$17⁹⁵

POLLO STACCATO

GRILLED TENDER CHICKEN BREAST MARINATED WITH FRESH HERBS AND SPICES, TOPPED WITH OUR LEMON CAPERS AND ARTICHOKE HEARTS SAUCE ~ \$17⁹⁵

POLLO MANDARINA

JUICY, SUCCULENT, AND BONELESS CHICKEN BREAST SERVED WITH GARLIC MASHED POTATOES AND SAUTÉED GREEN BEANS, TOPPED WITH OUR HOMEMADE TEQUILA ORANGE SAUCE WITH A HINT OF HINT OF JALAPENOS ~ \$17⁹⁵

POLLO ARGENTINA

GRILLED CHICKEN BREAST AND ARGENTINEAN SAUSAGE SAUTÉED WITH BELL PEPPER, ONIONS, MUSHROOMS, OVEN ROASTED POTATOES, DRIZZLED WITH A WHITE WINE GARLIC SAUCE ~ \$19⁹⁵

ACCOMPANIMENTS

FRENCH FRIES
SWEET POTATO FRIES
BAKED SWEET POTATO

FRENCH FRIES PROVENZAL
WHITE RICE
MASHED POTATOES

SAUTÉED MUSHROOMS
SWEET PLANTAINS
STEAMED VEGETABLES

ALL CHICKEN, SEAFOOD, AND BEEF ENTREES INCLUDE ONE CHOICE OF THE ABOVE ACCOMPANIMENTS.
EACH ADDITIONAL SIDE DISH IS \$3²⁵

OUR HOMEMADE CHIMICHURRI SAUCE (1/2 PINT TO-GO CONTAINER) ~ \$6.00

SEAFOOD

CAMARONES DE PERON

PAN SEARED LARGE SUCCULENT SHRIMPS TOP WITH WHITE WINE GARLIC BASIL CREAM SAUCE, SERVED WITH SAUTÉED ASPARAGUS ~ \$19⁹⁵

SALMON ASADO

GRILLED FRESH ATLANTIC SALMON FILET TOPPED WITH OUR HOMEMADE LEMON BUTTER CAPERS CREAM SAUCE ~ \$18⁹⁵

ORANGE BASIL SALMON

PAN SEARED ATLANTIC SALMON FILET, TOPPED WITH OUR HOMEMADE ORANGE BASIL SAUCE ~ \$18⁹⁵

TILAPIA DEL RIO

GRILLED FRESH TILAPIA SERVED WITH A LIGHT WHITE WINE GARLIC BASIL SAUCE ~ \$17⁹⁵

TILAPIA POSTO 5

SPICY BLACKENED TILAPIA FILET, TOPPED WITH TROPICAL SALSA MADE WITH DICED TOMATOES, ONIONS, BELL PEPPERS, CILANTRO AND PINEAPPLE ~ \$17⁹⁵

PASTA

CAMARONES CAPELLINE

CAPELLINI PASTA TOSSED WITH SAUTÉED SHRIMP, ONIONS, SPINACH, BASIL, AND FRESH TOMATOES IN WHITE WINE, GARLIC AND OLIVE OIL SPRINKLED WITH FRESH MOZZARELLA CHEESE ~ \$19⁹⁵

LINGUINI POLLO PESTO

FETTUCCHINI PASTA TOSSED WITH CHICKEN, SAUTÉED MUSHROOMS, ASPARAGUS, ARTICHOKE HEARTS IN OUR HOMEMADE PESTO CREAM SAUCE ~ \$16⁹⁵

PENNE CON MARISCOS

PENNE PASTA TOSSED WITH SAUTÉED SCALLOPS, SHRIMP, CRAB MEAT, AND FRESH TOMATOES IN GARLIC CREAM SAUCE AND SPRINKLED WITH GREEN SCALLIONS ~ \$20⁹⁵

ESCALOPE PARAISO

BACON WRAPPED SCALLOPS TOPPED WITH GORGONZOLA CHEESE SERVED OVER A BED OF LINGUINI PASTA TOSSED WITH GARLIC, SPINACH AND ROASTED PEPPERS ~ \$18⁹⁵

SHRIMP PASTA CAPRICHOSOS

PENNE PASTA TOSSED WITH SAUTÉED SHRIMP, FRESH TOMATOES, MUSHROOMS, BASIL, AND KALAMATA OLIVES IN A SPICY TOMATO SAUCE ~ \$17⁹⁵

GNOCCI DEL 99

POTATO DUMPLINGS TOSSED WITH SPINACH, SUN DRIED TOMATOES WITH A TOMATO CREAM SAUCE AND GARNISHED WITH GOAT CHEESE ~ \$12⁹⁵

RAVIOLI BALSAMICO

CHEESE RAVIOLI TOSSED WITH ROASTED BELL PEPPERS AND ASPARAGUS IN A BALSAMIC LEMON CREAM SAUCE GARNISHED WITH PORTABELLA MUSHROOMS ~ \$10⁹⁵

RAVIOLI DEL VERGEL

CHEESE RAVIOLI TOPPED WITH SAUTÉED ZUCCHINI, CARROTS, RED ONIONS, AND JALAPENO PEPPERS IN A ROSEMARY CREAM SAUCE ~ \$10⁹⁵

BEVERAGES

S. PELLEGRINO (LT) ~ \$3 ⁹⁵	BOTTLED VITAMIN WATER ~ \$1 ⁵⁰	ESPRESSO ~ \$2 ⁹⁵
SOFT DRINKS ~ \$2 ²⁵	CAFÉ, TEA ~ \$2 ²⁵	CAPPUCCINO ~ \$3 ⁹⁵

QUILMES AUTHENTIC ARGENTINEAN BEER

CONSULT YOUR SERVER ABOUT OTHER BEERS WE ALSO FEATURE

18% GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE

*The Spirit of
MIAMI BEACH meets BUENOS AIRES
in NAPERVILLE...*

--- Argentinean Cuisine ---

Argentina is a country of immigrants, and its passion and generosity in its dining and entertaining style draw on the world community. From Italy, Spain, and France as well as Germany, Britain and Eastern Europe, recipes affectionately passed down for generations spell family and tradition. Imaginative experiments bring centuries of history to a single dish. With Pampas's grasslands nurturing the world's finest beef, and rivers and Atlantic coastline offering fine fish and shellfish, Argentinean cooking celebrates riches of both land and sea.

We, at Tango, have brought this tradition to you with our extensive selection of Spanish Tapas, Italian Pastas, Chef special selections and seafood dishes, and best of all, generous portion of meats grilled "Argentinean Style". All served in a casual yet stylish atmosphere of Miami Beach, where our concept originated.

--- Argentinean Style ---

The definition of Argentinean Style at Tango is a harmonious composition of the following:

- 1. The way our chef ages, prepares and marinates our steaks. (Please do not ask our wait staff for the secret recipe. If they tell you, they will have to answer to the guardian of Tango secret recipes, Dino, "El Matador"...)*
- 2. Our custom-made 8-foot grill with special mesquite briquettes and V-shape technology grill top. This grill allows us to cook our steaks in a temperature-controlled environment, which retains the natural juices and grills back into the meat during the process thus creating more tender and flavorful masterpieces.*
- 3. Our homemade Chimichurri sauce. Either drizzled on top or combine a spoonful with every bite of our tender juicy steaks will enhance and complete your Argentinean dining experience.*

Don't forget to start your Tango experience with a glass of martini from our Margentini menu, or a pitcher of Sangria or Clerico (with red or white wine) and sample our ever-changing selections of Spanish appetizers from the Tapas menu.

*And always, always, leave room for one of our homemade desserts
~ a perfect grand finale to your meal ~*

Enjoy and Thank You for Coming!