

# Tango & Malbec Steakhouse



## Cold Appetizers

### Carpaccio de Lomo \$ 19

Thin slices of beef tenderloin topped w/ micro greens; garlic crostini's & tossed w/ Rioplatense dressing

### Carpaccio de Salmon \$ 17

Thin slices of salmon topped w/ arugula salad, salmon caviar & tossed w/ orange citrus vinaigrette

### Lengua a la Vinagreta \$ 14 \*

Veal tongue prepared for 3 hrs & marinated in South American vinaigrette

### Ceviche \$ 16 \*

Fresh catch of the day & shrimp marinated in lemon juice w/ jalapeños & onions

### La Tablita Patagónica \$ 10 (for 1) \$ 19 (for 2)

Prosciutto, salami, mortadella, bresaola, assorted cheeses, olives, crispy bread

## Hot Appetizers

### Uñitas de Cangrejo \$ 19

Crab fingers served w/ light lime jalapeño-buttersauce & mini arepas

### Calamari Crocantes \$ 14

Fried calamari w/ pizzaiola sauce

### Mejillones a la Provenzal \$ 15

Fresh mussels sautéed in white wine reduction, garlic & parsley

### Scallops \$ 16

Pan seared dived sea scallops served over three cheeses polenta & topped w/ papaya-mango chutney

### Ostras al Roquefort \$ 22

6 half shell roasted Oysters; choice of: gratin w/ Roquefort cheese – or – Parmesan & salsa fresca

### Pulpito \$ 19 \*

Sautéed octopus served w/ fingerling potatoes over Puttanesca sauce

## Starters from our Grill

### La Provoleta \$ 15 (add shrimp \$ 8)

Melted provolone cheese topped w/ tomatoes, prosciutto & oregano

### Las Tiernas \$ 15 (Mollejas)

Crispy sweetbreads

### Lamb Lollychops \$ 19

Three lamb lollychops drizzled w/ Malbec balsamic reduction served w/ mini yucca arepa

### Salchicha Parrillera \$ 14

Argentinean thin spiral sausage served w/ grilled polenta & chimichurri sauce

### Chorizo \$ 8 - Morcilla \$ 8

Argentinean sausage or black sausage served w/ grilled piquillos & chimichurri sauce

## Salads

### Ensalada Tango \$ 10 \*

Mix greens, tomatoes, onions tossed w/ Rioplatense dressing

### Ensalada de Mango \$ 14 \*

Mango, avocado, red onions tossed w/ mango vinaigrette

### Ensalada de Popeye \$ 11 \*

Spinach, fresh mushrooms, parmesan cheese, feta cheese, toasted almonds tossed w/ raspberry vinaigrette

### Ensalada César \$ 11

Chopped romaine hearts tossed w/ our own recipe of Caesar dressing, garlic croutons & parmesan cheese

### Caprese Auténtica \$ 14

Fresh tomatoes, buffalo mozzarella, fresh sweet basil, sun-dried tomatoes, black olives & prosciutto

### Wedge Salad \$ 12 \*

Iceberg lettuce wedge topped w/ cherry tomatoes, mozzarella cheese, crispy bacon & house made blue cheese dressing

### Add grilled Shrimp \$ 8 - Chicken \$ 6 - Beef \$ 9

\*Healthy options

## Empanadas Argentinas \$ 10 (two)

- Onion & Cheese
- Humita (cream of corn)
- Beef
- Ham & Cheese
- Chicken
- Spinach
- Beef flight \$ 14

## Soups

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### Lobster Bisque \$12

Smooth & creamy seasoned  
Lobster soup

### SopadelDia \$9

Chef's choice soup

## Del Mar

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### La Trucha \$26 \*

Pan seared trout served over a bed of sautéed green beans, cherry tomatoes & topped w/ roasted Meyer lemon vinaigrette

### ElNadador \$28 \*

Pan seared salmon served over a bed of fresh Julienne vegetables & topped w/ salsa fresca

### BrochettesdeMariscos \$30 (Grill) \*

Grilled scallops, fish & shrimp skewer served over barley-arugula salad & topped w/ raspberry vinaigrette

### RedSnapper \$35

Pan seared red snapper topped w/ sautéed shrimp; served w/ sautéed garlic-spinach, fingerling potatoes & garlic-butter sauce

### Chilean Sea Bass \$46

Pan seared Chilean sea bass over a bed of asparagus, topped w/ salsa Criolla & served w/ garlic mashed potatoes

### Arroz con Mariscos \$38

Saffron rice w/ Shrimp, clams, mussels, crab fingers, sea dive scallops, fresh catch of the day & Spanish chorizo

## Milanesas (Breaded & Deep Fried)

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### Suprema Pastora \$24

Chicken milanesa stuffed w/ provolone Cheese & ham, served w/ rose sauce & paillé potatoes

### Milanesa a la Napolitana

#### Beef \$25 or Chicken \$23

Beef or Chicken milanesa topped w/ ham, mozzarella & tomato sauce, served w/ La Rusasalad

### Milanesa Patagónica

#### Beef \$29 or Chicken \$26

Topped w/ mozzarella, arugula, sun-dried tomatoes, mushrooms & served w/ provenzal potatoes



## Show Stoppers

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### Mini Empanada Flight \$14

4 baked mini beef empanadas, take a tour to Argentina: Rio de la Plata – Salteña – Tucumana & Mendocina; served w/ Cilantro sauce – Salsa Criolla & Chimichurri

### Branzino a la Sal \$49 (for 1) \$92 (for 2)\*

Whole Branzino (from the Mediterranean sea) roasted, covered in rock salt & served deboned at the table w/ grilled vegetables

### Tomahawk \$106 (for two)

Wet aged grilled prime tomahawk 32-36oz served w/ your choice of : garlic mashed potatoes & asparagus; or baked potato

### Dry Aged Tomahawk \$134 (for two)

Dry aged grilled prime tomahawk 32-36oz served w/ your choice of: garlic mashed potatoes & asparagus; or baked potato

### Porter House \$119 (for two)

40oz Grilled prime grass fed, all natural porter house served your choice of: garlic mashed potatoes & asparagus; or baked potato

## Pastas Caseras by Chef Carlos Flores

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### Los del Domingo \$22

Creamy spinach house made ravioli served w/ bolognese (meat-tomato) sauce

### Los Capelletis \$23

Fontina cheese house made tortellini pasta served w/ butter-sage sauce & porcini mushrooms

### Panzotti de Carne \$28

Braised short ribs house made stuffed panzotti pasta served w/ veal demi-glace & shitake mushrooms

### Spaghetti Nero \$38

House made ink calamari spaghetti pasta tossed w/ shrimp, clams, mussels, squid, crab fingers in basil tomato sauce

### Ñoquis de Ricotta \$22

House made potato-ricotta gnocchi served w/ Bolognese sauce



At Tango & Malbec, "Asado" is a cultural tradition which involves gatherings w/ friends & family to enjoy the art of grilling. "Faithful to Tradition", from local ranches to your table; this is our goal for you to experience at Tango & Malbec Argentinean Steakhouse

## Parrilla

### Bife de Lomo (all natural)

8oz \$ 48 12oz \$ 58

Premium center cut beef tenderloin: butterfly or mignon style

### Filet Mignon (for two) \$99 \*

Prime Chateaubriand (center cut) all natural

### Buffalo Rib Eye 10oz \$ 49

### Niman Ranch Rib Eye 8oz \$45

### Dry Age NY Strip 12oz \$ 48

### Bife de Chorizo 10oz \$ 34

New York strip

### Asado de Vacío 10oz \$ 30

Akaushi flank steak

### Akaushi Rib Eye 14oz \$ 76

### Picanha Brazilian Style 10oz \$29

All natural top beef sirloin served w/ arroz con feijão (basmati rice & black beans)

### Brochette de Carne \$ 32

Premium chunks of beef skewer, bacon wrapped, onions, red & green bell peppers, basmati rice & chimichurri sauce

### Brochette de Pollo \$ 23 \*

Premium chunks of chicken breast skewer served over Saffron rice, creamy yogurt sauce & toasted almonds

### Pollo Rio de la Plata \$ 20 \*

Grilled organic chicken breast w/ marinade tandoori served over fingerling potatoes & grilled veggies

### Parrillada para Dos (for 2) \$ 75

Grilled picanha, short ribs, lamb chops, Argentinean sausage, black sausage, molleja, chicken breast served w/ ensalada Tango

## Vegetarians

### Spinach Ravioli \$ 19

Served w/ fresh basil-tomato sauce

### Vegetarian Sampler \$ 19 \*

Sautéed quinoa, garlic-spinach, grilled zucchini, squash, red peppers, onions & eggplant

## Bone in from our Parrilla

### Asado de Tira \$ 36

Short ribs

### Costilla de Cordero \$ 38

Rack of lamb

### Costilla de Jabalí \$ 33

Wild boar rack

### Prime Pork Chop 14oz \$ 30

Pork chop herb crusted served w/ chutney (plum & green apple reduction)

### Akaushi NY Strip 14oz \$ 64

### Rib Eye 20oz \$ 68

(Mini Tomahawk)

All meat cuts from our Parrilla are served w/ garlic mashed potatoes & asparagus (2)

## Sides

### Lobster Tail 7oz \$ 19

### Grilled Shrimp (5) \$ 12 \*

### Grilled Asparagus (5) \$ 9 \*

### Cebollas salteadas \$ 10 \*

Sautéed onions, green peppers & jalapeños

### Mac & Cheese \$ 10

Fontina & cheddar cheeses gratin w/ parmesan

### Baked Potato \$ 10

Sour cream, Spanish chorizo, bacon, bell peppers & chives

### Sea Dive Scallops (2) \$ 9

### Maduros \$ 9

### Creamy Spinach \$ 9

### Substitution (no cost) - As Side \$ 8

Puré Duquesa (garlic mashed potatoes)

Fried Yucca

Fried Sweet Potatoes

Steak French Fries

Papas Rústicas

Green Beans \*

Broccoli \*

\*Healthy options