

Brunch

Green Pear Salad	10
<i>Thin slices of green pears, mixed greens, gorgonzola cheese, walnuts & celery tossed w/ raspberry vinaigrette</i>	
Add grilled: Shrimp \$8 – Chicken \$6 - Beef \$9	
Chorizo al Pan	10
<i>Grilled Argentinean sausage in a bun w/ lettuce, tomato & chimichurri spread served w/ French fries</i>	
Omelet	13
<i>Make your own served w/ a side of fresh fruits</i>	
Pollo Rio de la Plata	13
<i>Grilled chicken breast from our Parrilla w/ marinade tandoori served w/ La Rusa salad</i>	
Chorizo Argentino	14
<i>Grilled Argentinean sausage served w/ sautéed onions, mixed peppers, scrambled eggs & papas rústicas</i>	
Milanesa de Pescado	14
<i>Fresh catch of the day breaded & fried milanesa, served w/ Tango salad</i>	
Tango Burger	15
<i>Prime Angus beef burger, provolone cheese, lettuce, tomato & onions served w/ French fries</i>	
Costilla de Cerdo	17
<i>Prime Pork chop a Caballo (sunny side up egg) topped w/ sautéed onions & peas, served w/ French fries</i>	
Cambalache	18
<i>Thin beef tenderloin steak, bacon, provolone cheese, lettuce, tomato, eggs, caramelized onions, pickles, sautéed mushrooms, red bell peppers & olives served w/ Steak fries</i>	
Steak & Eggs	19
<i>6oz Grilled Flank steak served w/ roasted potato medley, Hollandaise sauce, Texan chimichurri & poached eggs</i>	
Parrillada \$25 (for 1) - \$48 (for 2)	25 - 48
<i>Grilled beef short ribs, Argentinean sausage & morcilla, chicken breast, flank steak served w/ Tango salad</i>	

Brunch Menu for 2 \$60

Select 2 Starters from:

Green Pear salad: thin slices of green pear, mixed greens, gorgonzola cheese, walnuts, celery & raspberry vinaigrette

Ensalada del Mar: baby octopus, shrimp, mixed greens, orange, tomato & Rioplatense dressing served over a crispy shell

Empanadas Argentinas: choose one: Beef – Chicken – Humita (cream of corn) – Ham & Cheese – Spinach – Onion & Cheese

Select 1 Entrée from:

Ravioles de Espinaca: house made spinach ravioli served w/ fresh tomato sauce

Arroz con Mariscos: Argentinean style “Paella”, saffron rice topped w octopus, clams, mussels, shrimp, calamari & Spanish chorizo

Parrillada para Dos: from our Parrilla (wood burning grill: Lamb, Short ribs, Picanha, Sweetbreads, Chicken breast, Sausage, Morcilla & Mortadella, served w/ Tango Salad

Select 2 Desserts from:

Flan de Coco: Coconut flan served w/ a dollop of dulce de leche & Chantilly

Torta de Chocolate: Velvety smooth chocolate cake w/ a touch of Cointreau, layers of chocolate & dulce de leche mousse & topped w/chocolate ganache

Cuatro Leches: Argentinean version of classic 3 leches. We had to add dulce de leche!

Brunch Cocktails

Mimosas \$3 - refill \$2	3 - 2
Sangria \$5 - refill \$4	5 - 4
Malbec Martini Malbec, Vodka, St Germain & Cranberry juice	10
St Germain Cocktail (two servings) St Germain elderflower liqueur, champagne & sparkling water	12
Banana Fizz Bacardi Banana rum & sparkling lemon lime soda	5
Bloody Mary	6
House Red Wine	6
House White Wine	6
Draft Beer: Saint Arnold-Bud Light-Goose IPA-Negra Modelo-Moretti-Stella Artois	6

