

Desserts

Panqueques de Dulce de Leche	10
<i>Soft crepes rolled in warm creamy dulce de leche topped w/ caramelized walnuts & brandy</i>	
<i>Sauce – Add a scoop of vanilla ice cream \$2</i>	
Dulce de Leche Cheesecake	10
<i>Served w/ apricot stew & wafers</i>	
Cuatro Leches	10
<i>Argentinean version of traditional tres leches</i>	
Peras al Rum	10
<i>Caramelized pear slices, flambéed w/ Rum table side – Add a scoop of vanilla ice cream \$2</i>	
Camila	12
<i>Decadent warm chocolate soufflé served w/ mini chocolate shake & conito de dulce de leche</i>	
Cremas Heladas y Sorbets	10
<i>Artisan Ice cream & sorbets</i>	
Copa Helada “Tango”	10
<i>Traditional Argentinean dessert, scoops of ice cream topped w/ Chantilly, almonds, chocolate sauce & a cherry on top</i>	
El Calentito	10
<i>Warm bread pudding topped w/ rum sauce & served w/ a scoop of coffee ice cream</i>	
Crema Cataluña	10
<i>Creamy vanilla bean custard topped w/ caramelized sugar & garnished w/ Malbec infused cherries</i>	
Flan de Coco	9
<i>Coconut flan served w/ a dollop of dulce de leche & Chantilly</i>	
Torta de Chocolate	11
<i>Velvety smooth chocolate cake w/ layers of Chantilly & Maraschino cherries</i>	

After Dinner Cocktails

Carajillo (Licor 43) Espresso	11
Segafredo Espresso Martinin <i>made w/ Patron XO Cafe</i>	12
Irish Jameson Coffee	10
Rum & Coffee <i>made w/ Bacardi 8 years</i>	10
Rice Pudding <i>made w/ Rum Chata, Tia Maria liquor & Godiva white chocolate</i>	10

Dessert Wines

Far Niente “Dolce” <i>Napa - California</i>	22
Inniskillin Vidal Pearl <i>Niagara - Canada</i>	18
Royal Tokaji 5 Puttonyos Aszú’08 <i>- Hungary</i>	10
Jackson Triggs Vidal <i>Niagara - Canada</i>	10
Zibibbo <i>Sicily - Italy</i>	9

Italian Coffee

Cappuccino	5.50
Espresso	4.75
Double Espresso	6.50
Macchiato	5.50
Cortado	4.75
<i>*Dress your coffee or dessert w/ Bailey’s or Rum Chata</i>	2

Special Events

Celebrate New Year’s Eve at Tango & Malbec! Welcome 2018!

First seating 5 to 8:30pm – Second seating 9pm to close – Include Champagne toast & JOYRIDE Band!

Special on New Year’s Eve Surf & Turf \$65 per person!

8oz Grilled filet mignon 7oz lobster tail served w/ garlic mashed potatoes & asparagus