

Cold Appetizers

Carpaccio de Lomo	19
<i>Thin slices of beef tenderloin topped w/ micro greens, garlic crostini's & tossed w/ Rioplatense dressing</i>	
Carpaccio de Salmon	17
<i>Thin slices of salmon topped w/ arugula salad, salmon caviar & tossed w/ orange citrus vinaigrette</i>	
Lengua a la Vinagreta*	14
<i>Veal tongue prepared for 3 hrs & marinated in South American vinaigrette</i>	
Ceviche *	16
<i>Fresh catch of the day & shrimp marinated in lemon juice w/ jalapeños & onions</i>	
La Tablita Patagonia \$10 (for 1) \$19 (for 2)	10 -19
<i>Prosciutto, Salami, Mortadella, Bresaola, assorted cheeses, olives & crispy crostini's</i>	

Hot Appetizers

Uñitas de Cangrejo	19
<i>Crab fingers served w/ light lime jalapeno-butter sauce & mini arepas</i>	
Calamari Crocantes	14
<i>Fried calamari w/ pizzaiola sauce</i>	
Mejillones a la Provenzal	15
<i>Fresh mussels sautéed in white wine reduction, garlic & parsley</i>	
Scallops	16
<i>Pan seared dive sea scallops served over three cheeses polenta & topped w/ papaya-mango chutney</i>	
Ostras	22
<i>6 Half shell roasted Oysters; choice of: gratin w/ Roquefort cheese – or – Parmesan & salsa fresca</i>	
Pulpito *	19
<i>Sautéed octopus served w/ fingerling potatoes over Puttanesca sauce</i>	

Empanadas Argentinas (2)

Queso y Cebolla (onion & cheese)	10
Humita (cream of corn)	10
Carne (beef)	10
Pollo (chicken)	10
Jamón y Queso (ham & cheese)	10
Espinaca (Spinach)	10
Beef flight (explore 4 regions of Argentina in these mini beef empanaditas)	14

Starters from our Grill

La Provoleta - Add shrimp \$8	15
<i>Melted Argentinean provolone cheese topped w/ tomatoes, prosciutto & oregano</i>	
Las Tiernas Crispy sweetbreads (mollejas)	15
Lamb Lollychops	19
<i>Three lamb lollychops drizzled w/ Malbec balsamic reduction served w/ mini yucca arepas</i>	
Salchicha Parrillera	14
<i>Argentinean thin spiral sausage served w/ grilled polenta & chimichurri sauce</i>	
Chorizo Argentinean sausage served w/ grilled piquillos & chimichurri sauce	8
Morcilla Argentinean black sausage served w/ grilled piquillos & chimichurri sauce	8

Salads

Ensalada Tango Mixed greens, tomatoes, onions tossed w/ Rioplatense dressing *	10
Ensalada de Mango Mango, avocados, red onions tossed w/ mango vinaigrette *	14
Ensalada de Popeye Spinach, fresh mushrooms, parmesan & feta cheeses, toasted almonds tossed w/ raspberry vinaigrette	11
Ensalada Cesar Chopped romaine hearts tossed w/ our own recipe of Caesar dressing, garlic croutons & parmesan cheese	
Caprese Autèntica Fresh tomatoes, buffalo mozzarella, fresh sweet basil, sun-dried tomatoes, black olives & prosciutto	15
Wedge Salad Iceberg lettuce wedge topped w/ cherry tomatoes, mozzarella cheese, crispy bacon & house made blue cheese dressing	12

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

***Healthy options**

Soups

Lobster Bisque Smooth & creamy seasoned Lobster soup	12
Sopa del Día Chef's choice soup	9

Del Mar

La Trucha Pan seared trout served over a bed of sautéed green beans, cherry tomatoes & topped w/ roasted Meyer lemon vinaigrette *	26
El Nadador Pan seared Salmon served over a bed of fresh Julienne vegetables & topped w/ salsa fresca *	28
Brochette de Mariscos Grilled scallops, fresh catch of the day & shrimp skewer served over barley-arugula salad & topped w/ raspberry vinaigrette	30
Red Snapper topped w/ sautéed shrimp; served w/ sautéed garlic-spinach, fingerling potatoes & garlic-butter sauce	35
Chilean Sea Bass served over a bed of asparagus, topped w/ salsa Criolla & served w garlic mashed potatoes	46
Arroz con Mariscos saffron rice w/ shrimp, clams, mussels, crab fingers, sea dive scallops, fresh catch of the day & Spanish chorizo	38

Milanesas

Suprema Pastora Chicken milanesa stuffed w/ provolone cheese & ham, served w/ rose sauce & paillè potatoes	24
Milanesa a la Napolitana de Carne - Beef Beef milanesa topped w/ ham, mozzarella & tomato sauce served w/ La Rusa salad	25
Milanesa a la Napolitana de Pollo - Chicken Chicken milanesa topped w/ ham, mozzarella & tomato sauce served w/ La Rusa salad	23
Milanesa Patagónica de Carne – Beef Beef milanesa topped w/ mozzarella, arugula, sun-dried tomatoes, mushrooms & served w/ provenzal potatoes	29
Milanesa Patagónica de Pollo - Chicken Chicken milanesa topped w/ mozzarella, arugula, sun-dried tomatoes, mushrooms & served w/ provenzal potatoes	26

Show Stoppers

Mini Empanada Flight 4 Baked mini beef empanadas, take a tour to Argentina: Rio de la Plata – Salteña – Tucumana & Mendocina; served w/ Cilantro sauce – Salsa Criolla & Chimichurri	14
Branzino a la Sal \$49 (for 1) \$92 (for 2) Whole Branzino (from the Mediterranean sea) roasted covered in rock salt & served deboned table side served w/ grilled vegetables	49 - 92
Tomahawk for two Wet aged grilled prime tomahawk 23-36oz served w/ your choice of: garlic mashed potatoes & asparagus - or - baked potato	106
Dry Aged Tomahawk for two Dry aged grilled prime tomahawk 32-36oz served w/ your choice of: garlic mashed potatoes & asparagus – or – baked potato	134
Porter House for two 40oz Grilled prime grass fed, all natural porter house served w/ your choice of: garlic mashed potatoes - or - baked potato	119

Pastas Caseras by Chef Carlos Flores

Los del Domingo Creamy spinach house made ravioli served w/ Bolognese sauce	22
Los Capelletis Fontina cheese house made tortellini pasta served w/ butter-sage sauce & porcini mushrooms	23
Panzotti de Carne Braised short ribs house made panzotti pasta served w/ veal demi-glace & shitake mushrooms	28
Spaghetti Nero House made pasta with calamari ink tossed w/ shrimp, clams, mussels, squid, crab fingers in basil tomato sauce	38
Ñoquis de Ricotta House made potato-ricotta gnocchi served w/ Bolognese sauce	22

Gratuity will be added to parties of 8 or more

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 8oz \$48 - 12oz \$58	48 - 58
<i>Premium center cut beef tenderloin: butterfly or mignon style</i>	
Filet Mignon for two	99
<i>Prime Chateaubriand (center cut) all natural</i>	
Buffalo Rib Eye 10oz	49
Niman Ranch Rib Eye 8oz	45
Dry Aged NY Strip 12oz	48
Bife de Chorizo 10oz <i>New York strip</i>	34
Asado de Vacío 10oz <i>Akaushi flank steak</i>	30
Akaushi Rib Eye 14oz	76
Picanha Brazilian Style 10oz	29
<i>All natural top beef sirloin served w/ arroz con feijão (basmati rice & black beans)</i>	
Brochette de Carne	32
<i>Premium chunks of beef skewer, bacon wrapped, onions, red & green peppers, basmati rice & chimichurri sauce</i>	
Brochette de Pollo	23
<i>Premium chunks of chicken breast skewer served over saffron rice, creamy yogurt sauce & toasted almonds</i>	
Pollo Rio de la Plata	20
<i>Grilled organic chicken breast w/ marinade tandoori served over fingerling potatoes & grilled veggies</i>	
Parrillada para Dos (for 2)	75
<i>Grilled picanha, short ribs, lamb chops, Argentinean sausage, black sausage, molleja, chicken breast served w/ Tango Salad</i>	
	
Bone in from our Parrilla	
Asado de Tira <i>Short ribs</i>	36
Costilla de Cordero <i>Rack of lamb</i>	38
Costilla de Jabalí <i>Wild boar rack</i>	33
Prime Pork Chop 14oz <i>Herb crusted served w/ chutney (plum & green apple reduction)</i>	30
Akaushi NY Strip 14oz	64
Rib Eye 20oz <i>Mini Tomahawk</i>	68

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 <i>Sautéed onions, green peppers & jalapeños *</i>	10
Mac & Cheese <i>Fontina & cheddar cheeses gratin w/ parmesan</i>	10
Baked Potato <i>Sour cream, Spanish chorizo, bacon, bell peppers & chives</i>	10
Sea Dive Scallops (2)	9
Maduros	9
Creamy Spinach	9

Substitutions (no cost) – As Side \$8

Purè Duquesa (garlic mashed potatoes) - Fried Yucca - Steak French Fries

Fried Sweet Potatoes - Papas Rústicas - Green Beans * - Broccoli*

Vegetarians

Spinach Ravioli <i>served w/ fresh basil- tomato sauce</i>	19
Vegetarian Sampler <i>sautéed quinoa, garlic-spinach, grilled zucchini, squash, red peppers, onions & eggplant</i>	19