



Valentine's Day 2019

\$140 PER COUPLE PLUS TAX AND GRATUITY

3-Course Prix Fixe Menu

Appetizer CHOICE OF ONE PER PERSON

EMPANADA: { **CARNE:** GROUND BEEF, GREEN OLIVE, HARD BOILED EGG, ONIONS.
POLLO: CHICKEN BREAST, RED BELL PEPPERS, ONIONS.
CHOCLO: CREAMY CORN WITH RED PEPPER GOUDA CREAM.

CAPRESE SALAD: FRESH MOZZARELLA, BASIL & TOMATO WITH BALSAMIC & OLIVE OIL.

TANGO SALAD: MIXED GREENS, FIGS, BEETS & BLUE CHEESE CRUMBLES, BALSAMIC DRESSING.

MUSHROOMS AL AJILLO: FRESH MUSHROOMS SAUTÉED WITH WHITE WINE, GARLIC & PARSLEY.

Main Entree CHOICE OF ONE PER PERSON

*ALL ENTREES SERVED WITH CHOICE OF: ARGENTINE FRIES, VEGETABLE RICE,
MASHED POTATOES, VEGETABLES OR CREAMY POTATOES.*

MIXED CHIMICHURRI GRILL "PARRILLADA" FOR TWO: SIZZLING MIXED GRILL WITH ANGUS FLANK STEAK, SKIRT, CHICKEN BREAST, CHORIZO SAUSAGE & SHORT RIBS. SERVED WITH TWO SIDES.

FLAT IRON STEAK "MARUCHA" LA PLATA: 10 oz. ANGUS FLAT IRON STEAK WITH WARM GOAT CHEESE, MALBEC CARAMELIZED ONIONS OVER A RED WINE REDUCTION.

SKIRT STEAK "ENTRAÑA" CHIMICHURRI: 12 oz. ANGUS SKIRT STEAK WITH CHIMICHURRI SAUCE & CRISPY ONION THINS. SERVED WITH ONE SIDE.

CHICKEN "POLLO" MARSALA: CHICKEN BREAST WITH MUSHROOM MARSALA CREAM.
SERVED WITH ONE SIDE.

SALMON ALBAHACA: GRILLED WILD SALMON WITH A BASIL, SHALLOT, CREAM. SERVED WITH ONE SIDE.

FILET MIGNON "LOMO" RECOLETA: 7 oz. ANGUS FILET MIGNON WITH PISTACHIO CHEESE CRUST OVER A ROQUEFORT CREAM. SERVED WITH ONE SIDE.

Dessert CHOICE OF ONE PER PERSON

DULCE DE LECHE & RASPBERRY CHEESECAKE: NY STYLE CHEESECAKE WITH RASPBERRY & DULCE DE LECHE SAUCE.

WARM BROWNIE: WARM TRIPLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM.

PANQUEQUES: CREPES WITH WARM DULCE DE LECHE & TURBINADO BRÛLÉE.

\$140 PER COUPLE PLUS TAX, GRATUITY NOT INCLUDED. INCLUDES THREE COURSE TANGO DINNER SHOW.

SHOW LASTS APPROX. 1 HOUR | EACH RESERVATION LASTS BETWEEN 1.5 & 2 HOURS MAX.

MENU ITEMS SUBJECT TO AVAILABILITY & CAN CHANGE WITHOUT NOTICE.