

EMPANADA PLATTER: HANDMADE BAKED EMPANADAS \$3.95/EACH

BUILD YOUR OWN PLATTER - 30 MINIMUM - INCLUDES CHIMICHURRI SAUCE

CARNE: GROUND BEEF, ONIONS, GREEN OLIVES & HARD-BOILED EGGS

POLLO: CHICKEN, ONIONS & ROASTED RED PEPPERS

ESPINACA: SPINACH, ONIONS, RICOTTA & PARMESAN

NAPOLITANA: MOZZARELLA, TOMATOES, HAM & OREGANO

CAPRESE: MOZZARELLA, BASIL & TOMATOES

CHOCLO: CREAMED CORN, ROASTED RED PEPPERS & GOUDA CHEESE

QUESO: GOUDA CHEESE, ONIONS & PAPRIKA

CHORIZO: SPANISH CHORIZO, PROVOLONE, ONIONS & RED PIMIENTO PEPPERS

SALAD PLATTER: SM 6-8 PEOPLE 10-15 LG PEOPLE

CHOICE OF: RANCH DRESSING, BALSAMIC, HOUSE OR CHERRY VINAIGRETTE.

MIXTA SALAD: MIXED GREENS, ONIONS & TOMATOES. \$25 S \$ 47 L

CAESAR SALAD: ROMAINE, PARMESAN, CROUTONS, CREAMY CAESAR DRESSING.
\$27 S \$ 49 L

GRILLED CHICKEN OR STEAK SALAD: MIXED GREENS, CARROTS & TOMATOES.
\$36 S \$78L

COMPLETA SALAD: MIXED GREENS, CARROTS, CUCUMBER, OLIVES, ONIONS,
BELL PEPPERS, HARD BOILED EGGS, CHÈVRE GOAT CHEESE,
HEARTS OF PALM & TOMATOES. \$36 S \$78 L

PORTEÑA CHICKEN SPINACH SALAD: FRESH SPINACH, FETA CHEESE, CUCUMBER,
TOMATOES, CANDIED WALNUTS & SHREDDED CARROTS. \$38 S \$82 L

TANGO BISTRO LOMITO GRILLED STEAK OR CHICKEN SALAD: MIX GREENS,
BLUE CHEESE CRUMBLES, BEETS & FIGS. \$40 S \$90 L

SANDWICH PLATTER: SM 10 HALVES LG 24 HALVES

SANDWICHES SERVED ON SOFT FRENCH BAGUETTE WITH LETTUCE, TOMATO,
RED ONIONS, & MAYO AIOLI. (EXCLUDING ZUCCHINI & CHORIPAN). SM \$70 LG \$160

CHOICE OF: GRILLED LOMITO STEAK & CHEESE | GRILLED CHORIPAN SAUSAGE
BEEF -OR- CHICKEN MILANESA | GRILLED CHICKEN PESTO
GRILLED ZUCCHINI ROASTED RED PEPPER (V)

GRILLED MEAT PLATTERS SM 10-15 LG 20-30

ALL GRILLED BEEF STEAKS COOKED MEDIUM RARE UNLESS OTHERWISE SPECIFIED.

“PECHUGITA” CHICKEN BREAST: 4 OZ. PIECES \$65 SM \$130 LG

“VACIO” FLANK STEAK: 4 OZ. PIECES \$85 SM \$ 170 LG

“MARUCHA” FLAT IRON STEAK: 4 OZ. PIECES \$85 SM \$170 LG

“ENTRAÑA” SKIRT STEAK: 4 OZ. PIECES \$90 SM \$180 LG

“CHORIZO” ARGENTINIAN SAUSAGE: CUT IN HALVES \$65 SM \$130 LG

SALMON: 4 OZ. PIECES \$85 SM \$170 LG

SAUCES: SM 10-15 \$30 LG 20-30 \$70

ROQUEFORT BLUE CHEESE CREAM | MADEIRA WINE MUSHROOM | CREAMY WHISKEY
PEPPERCORN | MARSALA MUSHROOM CREAM | SWEET MALBEC FIG | BASIL CREAM
PAMPAS “NINA” CHIMICHURRI JAR \$10 EACH

PREMIUM SIDES: SM 10-15 LG 40-50

BRUSSEL SPROUTS \$45 \$170 | VEGETABLE RICE \$35 \$120 | CREAMY POTATOES \$40 \$160

CREAMY PESTO PASTA \$40 \$160 | CREAMY TOMATO PASTA \$40 \$160

GARLIC MASHED POTATOES \$35 \$120 | GRILLED VEGETABLES \$45 \$170

PAMPAS FRENCH BAGUETTE BREAD 6 INCH \$20 DOZEN

DESSERTS PLATTERS: SM 15-20 LG 35-40

BROWNIES \$45 \$80

DULCE DE LECHE RASPBERRY CHEESECAKE \$55 \$110

CHOCOLATE CAKE \$35 \$70

DRINKS: 2.5/EACH

CANNED SODA

BOTTLED WATER

LACROIX

OUR SERVICES:

MINIMUM CATERING ORDER IS \$175.00

DELIVERY FEE APPLIES

PLATTERS AVAILABLE FOR PICK UP

MENU SUBJECT TO AVAILABILITY & CAN CHANGE WITHOUT NOTICE

ORDERS REQUIRE AT LEAST 48 HOURS NOTICE

\$50 RUSH ORDERS WITHIN 48 HOURS