

# TANGO PORTEÑO

## VIP MENU

### *Starters*

#### Boedo

*Marinated patagonian shrimp tails accompanied by avocado mousse and fresh tomatoes*

#### San Telmo

*Classic creole little pies stuffed with knife-cut veal meat and green olives.*

#### Villa Urquiza

*Ham and raw ham duet accompanied by cheese dices, potato pudding in mustard and spring onion cream on green leaves bouquet.*

#### Flores

*Glazed onion, shallot and leek cream soup with countryside bread croutons and fresh parsley rain.*

### *Main Courses*

#### Parque Patricios

*Grilled Angus boneless steak with potato texture, cherry tomatoes, peppers and provolone cheese.*

#### Caballito

*Grilled Angus sirloin tournedo with potato texture, cherry tomatoes, peppers and provolone cheese sided by malbec sauce.*

#### Palermo

*Pink salmon dried fruit crispy, accompanied by risotto and olive vegetable.*

#### Almagro

*Chicken breast stuffed with bacon and arugula, accompanied by toffeeed sweet potato purée, rosemary flavoured vegetable tian and lime soft sauce.*

#### Nueva Pompeya

*Pork flank with potato texture, cherry tomatoes, peppers and provone cheese.*

#### Barracas

*Italian Fetuccinnis with peppers and baby eggplants in basil and chestnuts soft cream sauce.*



## *Desserts*

### *Tango Porteño*

*Porteño typical dessert tasting:*

*Crème caramel homemade custard, cheeses and confitures trilogy, crème-caramel ice cream on orange and cocoa crispy biscuit.*

### *Montserrat*

*Spiced semisweet chocolate ice cream, accompanied by classic rice and milk pudding on base of praliné*

### *Barrio Norte*

*Creamy passion fruit on milk chocolate biscuit accompanied by roasted apple dices.*

## *Included Beverages*

*D.V. Catena Cabernet Malbec and D.V. Catena Chardonnay Chardonnay – Bodega Catena Zapata  
Beer, sodas, mineral water*

*Coffee*

*Optional: wine and drink list not included in this menu.*