



TANGO PORTEÑO
CENA - TANGO SHOW - EVENTOS

MENU VIP

STARTERS

Boedo

Shrimp ceviche with avocado mousse and crispy bread tostón

San Telmo

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

Villa Urquiza

Parma prosciutto flowers, mozzarella pearls, candied cherry tomatoes and bouquet of garden leaves with tomato jam and citrus vinaigrette.

Flores

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

MAIN COURSES

Parque Patricios

Bife de chorizo (typical Argentinian meat cut) grilled breed accompanied by block smoked potato, bacon and verdeo, with classic caponatta

Caballito

Tournedó of loin grilled Angus with mushroom sauce of the forest, accompanied by risolle potatoes and roasted onions.

Villa Crespo

Pink salmon Pacific Grill, accompanied by brullé in smoky corn and fresh salad

Almagro

Chicken leg and thigh boneless grilled, accompanied by mashed potatoes with spinach and lemon sauce.



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Nueva Pompeya

Grilled flank steak, pork, marinated, grilled, accompanied by sweet potatoes rustic roasted and fresh thyme pesto

San Cristobal

Braised veal ravioli with mushroom sauce, fresh tomatoes and basil julienne.

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

Sweet milk mousse with chocolate brownie base and nuts and chocolate fan

Congreso

Passion fruit bavaroise with chocolate milk biscuit and crispy chip.

Included Beverages

DV Catena Cabernet Malbec - DV Catena Chardonnay - Sparkling Bianchi Extra Brut

Waters - Soft drinks - Beer

Coffee - Tea - Petit Fours

Optional: Wine and drink list not included in this menu.