

MENU

APPETIZERS:

Caldo de Res

Original beef broth with mini empanadas stuffed with chopped beef, morels, foie gras, served with julienne vegetables

39,-

Sopa de Marisco y Pescado

A delicately spicy fish soup with salmon, halibut, shrimp and octopus with the addition of tomatoes and coriander

45,-

Langostinos con Chorizo

Fried shrimps with chorizo, garlic and tomato coulis in an aromatic wine butter sauce with parsley

64,-

Empanadas de Carne

Golden, crispy empanadas with beef, peppers, egg and green olives, served with chipotle aioli sauce

42,-

Empanadas de Queso

Golden, crispy empanadas stuffed with cheese, corn, olives and oregano, served with salsa Gaucha

38,-

Tuétano de Res

Grilled marrow bones with rosemary and sea salt, served with a salad of parsley, chorizo, capers and homemade focaccia

52,-

Tartar de Ternera

Hand-chopped beef tenderloin tartare, richly seasoned according to the Chef's recipe, served with marinated boletus mushrooms, pickled cucumber, chopped shallot, mushroom aioli, lovage and egg yolk gel

65,-

Ceviche

Salmon and shrimp marinated in citrus fruits, served with avocado mousse, mango-chilli salsa, delicate caviar and a mixture of aromatic spices

64,-

Chorizo

Grilled chorizo sausages served with chipotle aioli sauce and a delicate selection of salad.

35,-

Plato Viva Tango

Selection of cheeses and cold cuts: Jamón Serrano Gran Reserva 15M, Chorizo Piccante Gran Vela Rojo, Salchichón Ibérico, Manchego 6M, Monte Enebro with nuts and red onion marmalade

98,-

SALADS:

Ensalada César

Crispy romaine lettuce leaves in Caesar sauce with chorizo, capers, Manchego cheese, served with focaccia
Option with grilled slices of Argentine tenderloin - 98,-
Option with shrimps - 68,-

48,-

Ensalada de Pera

Salad with grilled pear and Serrano Gran Reserva 15M ham, served with colorful lettuce, Manchego cheese, hearts of palm, cherry tomatoes with honey mustard dressing, rocket and focaccia
Option without ham - 49,-

55,-

STEAKHOUSE:

Bife de Lomo (200 g)

Argentinian Filet Mignon

149,-

Bife Ancho (300 g)

Argentinian Rib-eye

173,-

Bife de Chorizo (300 g)

Argentinian New York Strip

149,-

Hanging Tender Steak USA (200 g)

American Hanger Steak

162,-

Rib-eye Steak USDA Prime (per 100 g)

Rib-eye Steak USDA Prime

88,-

Japanese Wagyu Filet Mignon A5 (per 100 g)

288,-

Parillada de Carne (1000 g)

Grilled argentinian beef:
Bife de Lomo, Bife Ancho & Bife de Chorizo
Served with chorizo, grilled vegetables, steak fries and a selection of sauces on a mini grill with lava stones

599,-

Parillada de Mariscos (800 g)

Fish and seafood served with grilled vegetables and steak fries on a mini grill with lava stones

499,-

MAIN COURSES:

Silla de Cordero (300 g)

Grilled New Zealand Lamb Saddle with Bone

157,-

Milanesa de Viva Tango (180 g)

Breaded Argentinean tenderloin schnitzel

89,-

Filete de Fletan (200 g)

Halibut filet served with beurre blanc sauce

79,-

Salmón a la Parrilla (180 g)

Grilled Scottish salmon with lemon sauce flavored with a hint of Brazilian pepper

117,-

Pulpo a la Parrilla (265 g)

Grilled octopus in original Viva Tango salsa, served with mashed potatoes with grilled garlic, roasted pepper ragoût and mini broccoli

139,-

Coliflor Steak (250 g)

Cauliflower steak served with mixed salad, cauliflower purée with burnt butter and choron sauce

65,-

SIDES:

Double baked potato - double baked potato with Italian pancetta bacon, crème fraîche and chives

25,-

Grilled vegetables in chimichurri sauce

23,-

Stewed corn with jalapeño, cilantro and feta cheese

25,-

A selection of mixed salads with vegetables and honey mustard dressing

19,-

Steak fries fried in beef tallow with chorizo crisps

19,-

Velvety potato purée / potato-truffle purée

22,- / 25,-

Oyster mushrooms stewed in butter sauce with garlic and parsley

27,-

Gently fried white cabbage with chorizo

20,-

Marinated Spanish olives in herbal marinade and Spanish olive oil

25,-

Argentinian oven-baked focaccia with chimichurri sauce

25,-

Bread with country butter seasoned with Maldon salt

12,-

SAUCES:

Chimichurri sauce

15,-

Demi-glace pepper sauce

15,-

Béarnaise sauce

15,-

Aioli chipotle sauce

15,-

Demi-glace Madeira sauce

15,-

Selection of sauces (choose 3 sauces)

40,-

DESSERTS:

Flan Dulce de Leche

Delicate Argentine pudding with roasted milk crumble, a hint of Maldon salt, churros and fresh fruits

35,-

Mousse Blanco

White chocolate mousse flavoured with tea orange flower, served on chocolate brownie with raspberry foam and cocoa crisps

35,-

Monoporción

Monoportion: Delicate New York Cheesecake Covered in Pistachio Cream with Pistachio Pieces on Butter Sablé

35,-

A 10% waiter service fee will be added to the bill

VIVA TANGO