Señor TANGO

BUENOS AIRES · ARGENTINA

VIP MENU

Reception:

Variety of canapé and champagne

Entreé:

- Gourmet: heart sweetbreads, prawns and pai potatoes with Malbec reduction.
- Crêpe stuffed with tomatoes, cheese and thin slices of basil in a variety of sauces
- Mediterranean: cured ham, green bouquet and melon
- Prawns, green bouquet and tartar sauce

Main dish:

- Great grilled chorizo steak with glazed vegetables and rustic potatoes
- Grilled salmon, couscous and glazed vegetables
- Spaghetti in squid ink with basil, fresh tomatoes and cream sauce with prawns

Dessert:

- Apple pie with vanilla ice cream
- Passion fruit mousse and seasonal fruits
- Key lime pie and lemon ice cream
- Chocolate cream with red berries ice cream
- Seasonal fruits mix
- Ice cream

Beverages:

Luigi Bosca Reserva: Cabernet Sauvignon, Malbec, Chardonnay, Sauvignon blanc. Sain Felicien: Cabernet Sauvignon, Malbec, Cabernet-Merlot Chardonnay, Sauvignon blanc.
Terrazas Reserva: Shyra, Cabernet Sauvignon, Malbec, Chardonnay (1/2 bottle per person) Chandon: Champagne Extra Brut

Beer, sodas, water and sparkling water

Coffee service with petit four. During the show we offer a glass of champagne, whisky or imported liquors or cocktails

The menu is subject to change at chef's discretion, seasonality and stock of products