

M E N U

ALJIBE

◆ TANGO ◆



DINNER ◆ TANGO ◆ SHOW

MENU

ENTRANCE

Ours Argentinian Pasties "Empanadas"

Hand cutted meat.

Vegetable Soup

With zucchini, carrot, celery, squash vegetable, Pumpkin, spinach, corn and croutons.

Pumpkin soup

With crutons and parmesan cheese.

Capresse Salad

Fresh tomato, boconccino mozzarella and basil.

Hummus & miso

Green leaves, lemon and olive oil.

MAIN COURSE

Traditional Sirloin Steak 250 grams

Chiken milanese

Sides: Baked potatoes, Sauteed vegetables, Mashed potatoes, Mashed sweet potatoes, Mashed pumpkin or American Salad.

Grilled Hake

With mashed potatoes, spinach olive oil and capers.

Homemade Ravioli

Stuffed with spinach & ricotta cheese with tomato sauce and fresh basil.

Gnocchi soufle

Sauces: Tomato. Cream. Parisienne. Pesto. Bolognese. Aglio e oleo

DESSERT

Homemade Custard

With caramel spread (dulce de leche) and cream.

Pears at Malbec

With vanilla ice cream.

Ice Cream Sundae

With berries and Italian meringue.

TIPS ARE NOT INCLUDED

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