

ENRIQUE MACANA

Enrique Macana found his calling in tango when he was thirteen. On his way home from a football game (the other Argentinian religion), he heard the music and felt the beat pulling him into a nearby tango house. And right then and there, he knew tango would become his life. "When you dance tango, you hold a person, you carry one another. You are not alone. And what do human beings dread more than being alone..."

More than a dance, Enrique embraced a way of life and became the ambassador of an artform, taking tango shows to Paris, Milan, Vegas to name a few. In Dubai, he found a way to start fresh, in a place where this is yet to be discovered, not as a ballroom dance, but as a means to meet in a welcoming atmosphere, alive with guests who have come to enjoy a drink or have dinner, watch a show, listen to music and dance.

ENTRADAS /STARTERS

TIGER PRAWNS (S)

Tomato salsa, avocado basil purée

BURATTA (D) (V)

Creamy burrata from Puglia, cherry tomatoes, basil dressing, sherry vinaigrette

CEVICHE DE PESCADO (S) (D)

Corn puff, sweet potato, coriander, red chilly, onion, citrus leche de tigre

TUNA TARTARE (S)

Light smoked tuna, citrus soy vinaigrette, fennel marmelade, lump fish roe

CHORIZO PARRILLERO MEATBALLS (D) (N)

Marinara sauce, crispy provolone cheese, crema fresca

ASSORTED MORCILLA, CHORIZO CRIOLLO SAUSAGES (D) (N)

Grilled and traditionally spiced

CALAMARES FRITOS (D) (E) (G) (S)

Patagonian deep-fried baby calamari, Casa mayo

EMPANADAS MIXTAS (D) (E) (G)

Assorted

Beef, Humita, Blue cheese, oven-baked empanadas, crema fresca, tomato salsa

CROQUETAS DE PIMIENTOS (D) (E) (G)

Casa cheese mix croquettes, topped with ajvar, kalamata jam, crema fresca

SOPA DE CALABAZA (V) (D)

Butternut pumpkin velouté soup, truffle oil, cumin

FUGAZZETA (D) (E)

Argentinian style onion tart, semi cured onion, mozzarella, oregano

ENSALADAS /SALADS

ENSALADA DE CANGREJO (S) (D)

Blue swim crab, avocado, cucumber, house made crème fraîche, pepper jam and mango puree

HOJAS DE COL RIZADA Y GRANADA (N)

Kale leaves, caramelized parsnips, pomegranate, hazelnuts

QUINOA Y AVOCADO (D) (N)

Quinoa, avocado, green beans, mandarin, feta cheese crumbles, goji berries, almonds, maple citrus dressing

REMOLACHAS DE TEMPORADA (D) (N)

Seasonal beetroots, caramelized Brazilian nuts, goat cheese crumbles

ENSALADA MIXTA (D) (V)

Green mix leaves salad, citrus balsamic dressing

(V) Vegetarian (G) Gluten (A) Alcohol (S) Seafood (N) Nuts (D) Dairy (E) eggs.

Please inform your waiter for any known allergies.

Prices are in AED. Inclusive of 5% VAT and are subject to a 7% Authority fee

Casa Del Tango is a sharing concept; dishes are served when ready

PRINCIPALES /MAIN COURSES

OSSOBUCO CON POLENTA (D) (A)

Slow cook veal ossobuco, house made demiglace and corn polenta

TALLARINES DE CORDERO (D)

Slow cooked lamb, tagliatelle pasta, tarragon creamy sauce

RISOTTO DE MARISCOS (A) (S) (D)

Prawns bisque, patagonian shrimps and squids

RIGATONI CON RAGÙ (D) (E) (G)

Slow cooked angus beef short ribs ragu with wild mushrooms

RISOTTO DE ESPARRAGOS (D) (V)

Creamy aged Aquarelle risotto, asparagus, crispy parsnip and onion

A LA PARILLA /GRILL

WAGYU RIBEYE, MB 10+, 300grs Australian purebred grain-fed

RIBEYE BONE IN, 500grs, Canadian Red grill Angus corn-fed

TENDERLOIN, MB 7+, 200grs, Scottish corn-fed Aberdeen Angus

STRIPLOIN, MB 7+, 300grs, Scottish corn-fed Aberdeen Angus

LAMB CHOPS, 250grs Irish grass-fed

ARGENTINIAN STYLE SHORT RIBS, 300grs, Australian grass-fed Black Angus

POLLO ASADO, Corn-fed baby chicken, onion marinated, aji panca, coriander

PARA COMPARTIR / SHARING FOR TWO GUESTS PLUS

PARILLADA COMPLETA Mixed char-grilled, 1.5 kg traditional Argentinian meat cuts

BABY LAMB (D), from our traditional asado grill. Ask your waiter for your preferred cut.
(Per Kg)

WHOLE SEABREAM (S) Char-grilled with baby gem salad, chimichurri

MILANESA DE TERNERA (D) (E) (G)

Whole-meal breaded, milk-fed veal, baby potatoes and cucumber salad, aged provolone bechamel

SALSAS /SAUCES

Chimichuri, Criolla, Mushroom (D), Pepper (D), Blue cheese (D)

GUARNICIONES /SIDE DISHES

BRÓCCOLINI (V), Char-grilled baby broccoli, marinated with chilly lemon chimichurri

ESPÁRRAGOS (V), Char-grilled asparagus beans, marinated with classic chimichurri

MIXTAS HONGOS (V), Assorted char-grilled mushrooms, tarragon chimichurri marinated

ESPINACAS A LA CREMA (D) (V) (G), Creamy spinach with garlic bechamel

BATATAS FRITAS (D) (E) (G), Sweet potato fries, aji salt, Casa Mayo

PUREE DE PAPA (D), Golden potato, Échiré butter

ARVEJAS VERDES (V), Char-grilled green beans, marinated with classic chimichurri

PAPAS FRITAS (D) (E) (G), French fries, aji salt, Casa Mayo

(V) Vegetarian (G) Gluten (A) Alcohol (S) Seafood (N) Nuts (D) Dairy (E) eggs.

Please inform your waiter for any known allergies.

Prices are in AED. Inclusive of 5% VAT and are subject to a 7% Authority fee

Casa Del Tango is a sharing concept; dishes are served when ready

(V) Vegetarian (G) Gluten (A) Alcohol (S) Seafood (N) Nuts (D) Dairy (E) eggs.

Please inform your waiter for any known allergies.

Prices are in AED. Inclusive of 5% VAT and are subject to a 7% Authority fee

Casa Del Tango is a sharing concept; dishes are served when ready