**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)** **155**

*Tomato salsa, avocado basil purée*

**BURATTA (D) (V)** **98**

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

**CEVICHE DE PESCADO (S) (D)** **78**

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

**TUNA TARTARE (S)** **78**

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

**CHORIZO PARRILLERO MEATBALLS (D) (N)**  **76** *Marinara sauce, crispy provolone cheese, crema fresca*

**ASSORTED MORCILLA, CHORIZO CRIOLLO SAUSAGES *(D) (N)* 75** *Grilled and traditionally spiced*

**CALAMARES FRITOS (D) (E) (G) (S)** **64**

*Patagonian deep-fried baby calamari, Casa mayo*

**EMPANADAS MIXTAS (D) (E) (G**) **62**

*Assorted Beef, Humita, Blue cheese, oven-baked empanadas, crema fresca, tomato salsa***CROQUETAS DE PIMIENTOS (D) (E) (G)** **58** *Casa cheese mix croquettes, topped with ajvar, kalamata jam, crema fresca*

**SOPA DE CALABAZA (V) (D)** **44**

*Butternut pumpkin velouté soup, truffle oil, cumin*

**FUGAZZETA (D) (E) 36**

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

**ENSALADAS** /SALADS

**ENSALADA DE CANGREJO (S) (D) 80**

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

**HOJAS DE COL RIZADA Y GRANADA (N)** **64**

*Kale leaves, caramelized parsnips, pomegranate, hazelnuts*

**QUINOA Y AVOCADO (D) (N)** **64**

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

**REMOLACHAS DE TEMPORADA (D) (N)** **58**

*Seasonal beetroots, caramelized Brazilian nuts, goat cheese crumbles*

**ENSALADA MIXTA (D) (V) 46**

Green mix leaves salad, citrus balsamic dressing

**PRINCIPALES** /MAIN COURSES

**OSSOBUCO CON POLENTA (D) (A) 168**

*Slow cook veal ossobuco, house made demiglace and corn polenta*

**TALLARINES DE CORDERO (D) 128**

*Slow cooked lamb, tagliatelle pasta, tarragon creamy sauce*

**RISOTTO DE MARISCOS (A) (S) (D) 124**

*Prawns bisque, patagonian shrimps and squids*

**RIGATONI CON RAGÙ (D) (E) (G) 98***Slow cooked angus beef short ribs ragu with wild mushrooms*

**RISOTTO DE ESPARRAGOS (D) (V) 94**

*Creamy aged Aquarelle risotto, asparagus, crispy parsnip and onion*

**A LA PARILLA** /GRILL

**WAGYU RIBEYE**, *MB 10+, 300grs Australian purebred grain-fed* **585**

**RIBEYE BONE IN**, *500grs, Canadian Red grill Angus corn-fed*  **420**

  **TENDERLOIN**, MB 7+, *200grs, Scottish corn-fed Aberdeen Angus* **288**

**STRIPLOIN**, MB 7+, *300grs, Scottish corn-fed Aberdeen Angus* **280**

  **LAMB CHOPS**, *250grs Irish grass-fed* **248**

 **ARGENTINIAN STYLE SHORT RIBS**, *300grs, Australian grass-fed Black Angus* **198**

**POLLO ASADO**, *Corn-fed baby chicken, onion marinated, aji panca, coriander* **142**
**PARA COMPARTIR** / SHARING FOR TWO GUESTS PLUS

**PARILLADA COMPLETA** Mixed *char-grilled, 1.5 kg traditional Argentinian meat cuts* **1100**

**BABY LAMB (D)**, from our traditional asado grill. *Ask your waiter for your preferred cut.*  **(Per Kg) 480**

**WHOLE SEABREAM (S)** *Char-grilled with baby gem salad, chimichurri*  **420**

**MILANESA DE TERNERA (D) (E) (G)** **296** *Whole-meal breaded, milk-fed veal, baby potatos and cucumber salad, aged provolone bechamel*

**SALSAS** /SAUCES **24**

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

**GUARNICIONES** /SIDE DISHES

**BRÓCCOLINI (V)**, *Char-grilled baby broccoli, marinated with chilly lemon chimichurri* **48**
**ESPÁRRAGOS (V**), *Char-grilled asparagus beans, marinated with classic chimichurri* **48**
**MIXTAS HONGOS (V**), *Assorted char-grilled mushrooms, tarragon chimichurri marinated* **46**
**ESPINACAS A LA CREMA (D) (V) (G)**, *Creamy spinach with garlic bechamel* **40**
**BATATAS FRITAS (D) (E) (G)**, *Sweet potato fries, aji salt, Casa Mayo* **36**
**PUREE DE PAPA (D)**, *Golden potato, Échiré butter* **36**
**ARVEJAS VERDES (V)**, *Char-grilled green beans, marinated with classic chimichurri* **34**

**PAPAS FRITAS (D) (E) (G)**, *French fries, aji salt, Casa Mayo* **32**