La Casa Del TANGO
By Enrique Macana

STARTERS

PUMPKIN SOUP (V) (D). . .48
Butternut pumpkin velouté soup, Truffle oil, Cumin

MUSHROOM SOUP (V) (D). . .48
Wild mushrooms selection, Chives

CHORIZO MEATBALLS (D) (N). . .83
Crema fresca, Mint, Marinara sauce, Provolone

FRIED CALAMARI (D) (E) (G) (S). . .68
Patagonian deep-fried baby calamari, Casa mayo

EMPANADAS (D) (E) (G). . .68
Oven baked Beef, Humita, Blue cheese and Dates empanadas, Crema fresca, Tomato salsa

CAPSICUM CROQUETS (D) (E) (G). . .59
Casa cheese mix croquettes, Topped with Ajvar, Kalamata jam, Crema fresca

PROVOLETA (D). . .63
Oven baked Provolone cheese, Chili, Oregano, Smoke paprika, Black olives

FUGAZETA (D) (E) (G). . .39
Argentinian style onion tart, Semi cured onion, Mozzarella, Oregano

TUNA A LA PLANCHA (D). . .96
Togarashi Seared Tuna Medallions with Yuzu ponzu-hazelnut dressing and Sakura salad

BEEF CARPACCIO (D). . .92
Mushrooms confit, Truffle oil, Arugula, Parmesan cheese

PRAWN CARPACCIO (S). . .90
Tomato chimichurri salsa, Avocado basil purée, Red radish

SEABASS CEVICHE (S) (D). . .82
Corn puff, Sweet potato, Coriander, Red chili, Onion, Citrus leche de tigre

ROASTED PEPPER CARPACCIO (Ve). . .82
Sweet bell peppers with criolla and smoke paprika dressing

BURRATA. . .96
Creamy burrata from Puglia, Cherry tomatoes, Basil dressing, Sherry Vinaigrette

GRILL SHRIMPS (D). . .96
Chilly lemon chimichurri with crusty bread

TANGO SLIDERS (S) (D). . .83
House-made Cheese bread, Chorizo patties, Tomato Salsa, Lettuce, Casa Mayo

SALADS

SHRIMPS CAESAR SALAD (D) (S) 96
Grilled shrimps, Cos lettuce, Parmesan, Casa caesar dressing, Barley croutons

QUINOA SALAD (D) (N) 70
Avocado, Green beans, Mandarin, Feta, Goji berries, Almonds, Maple citrus dressing

KALE SALAD (N) (Ve) 70
Pomegranate, Chickpeas, Molasses dressing, Grated hazelnuts

BEETROOT SALAD (D) (N) 64
Seasonal beetroots, Shaved brazil nuts, Goat cheese crumbles

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Please inform your waiter for any known allergies.
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PASTA AND RISOTTO

FRIED POTATO GNOCHI (D) (E) (G) 96
Tomato sauce, Creamy burrata

RIGATONI PASTA (D) (E) (G) 105
Braised angus short ribs ragu, White onion, Forest mushrooms, Cream, Parsley

SEAFOOD ORZO (A) (S) (D) 124
Prawns bisque, Patagonian shrimps and squids, Cherry tomatoes, Basil

SPINACH RISOTTO (V) (D) 95
Aged aquarelle rice, Spinach cream, Lemon zest, Dill

MAIN COURSES

MILANESA NAPOLITANA (D) (E) (G) 304
Whole-meal breaded, Milk-fed Veal, Mozzarella cheese, Tomato sauce

GRILL SEABREAM FILLET (A) (S) (D) 158
Lemon oregano dressing, Fennel and Arugula salad

SLOW COOKED SHORT RIBS (D) 217
Skin roasted potatoes, Beef jus, Oregano, Extra virgin olive oil

PANFRY CRISPY SALMON FILLET (D) (S) 174
Slow cooked Salmon, Lemon oregano oil, Sauted kale and Broccoli puree

PANFRY CRISPY CHICKEN FILLET (D) 156
Truffle butter, Forest mushrooms, Cauliflower, Chicken jus

GRILL

PARILLADA 1210
1,5 kg traditional Argentinian meat cuts (Ribeye, Striploin, Tenderloin, Picanha, Chorizo

WAGYU RIBEYE MB 10+ 645
300 grs Australian purebred grain-fed

TENDERLOIN MB 7+ 316
200 grs Scottish Aberdeen Angus corn-fed

STRIPLOIN MB 7+ 308
300 grs Scottish Aberdeen Angus corn-fed

LAMB CHOPS 269
250 grs Irish grass-fed

LAMB ASADO (Per kg) 517
Whole baby lamb from our traditional Duomo Parrilla grill

WHOLE SEABASS (S) (Per kg) 460
Lemon oregano chimichurri, Baby gem lettuce salad

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SAUCES AND CONDIMENTS

SAUCES 26
Chimichurri, Criolla, Mushroom (D), Pepper (D), Blue chese (D)

CONDIMENTS 14
Dijon Mustard, Ketchup, Mayonnaise, Tabasco, Olive oil, Parmesan, Chili

SIDE DISHES

BROCCOLINI (V) 52
Char-grilled baby broccoli, marinated with chilly lemon chimichurri

ASPARAGUS (V) 52
Char-grilled asparagus beans, marinated with classic chimichurri

MIX MUSHROOMS (V) 50
Assorted char-grilled mushrooms, tarragon chimichurri marinated

MASHED POTATOES (D) 39
Golden potato, Échiré butter

GREEN BEANS (V) 37
Char-grilled green beans, marinated with classic chimichurri

TRUFFLE POTATO FRIES (D) 57
Home-made cut potato, truffle salt, aged provolone cheese

FRENCH FRIES (D) (E) 37
Home-made cut potato, aji salt, casa mayo

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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…”

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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.