



tango

TAPAS

FRITAS

\$6~

sweet potato fries served with chipotle aioli

POLLO AJO

\$11~

chicken tenders simmered in a rich garlic veloute, accompanied with herb grilled bread

NORI TUNA

\$15~

ahi tuna loin wrapped in nori and panko breading, presented rare, with soy, wasabi aioli and mango coulis

MUSHROOM STACK

\$13~

roasted portabello mushroom caps layered with sauteed spinach, chevre, finished with balsamic reduction

BRUSCHETTA

\$12~

sauteed chorizo sausage, scallops, chives, on chimichurri grilled pugliese bread, with shredded parmesan

CHIPS AND DIP

\$12~

baked provolone, cream cheese, artichoke, sundried tomato, and rock crab dip, with grilled flatbread crisps

SPRING ROLLS

\$8~

sweet and spicy chicken rolls with daikon, peppers, honey soy sauce, toasted almonds

SEARED SCALLOPS

\$14~

butter seared scallops, honey rosemary pear, pancetta crisps, roasted red pepper coulis, basil oil

EDAMAME

\$6~

soy beans simply steamed and tossed in sea salt

CRAB CAKES

\$13~

panko breaded rock crab cakes with sweet and sour mango, chipotle aioli

MUSSELS

\$13~

atlantic mussels simmered in garlic sambal cream sauce, with grilled bread

BRIE IN PUFF PASTRY

\$10~

brie baked in puff pastry, served with sweet and spicy mango coulis, and mango papaya salsa, pea shoots

SAMBAL CASHEW PRAWNS

\$13~

black tiger prawns sauteed with onion, garlic, sambal, cashews, finished with basil, grape tomato, grilled bread

BOWLS AND GREENS

THAI CURRY

\$16~

chicken tenders, peppers, zucchini, green onions, thai coconut curry sauce, bok choy, and basmati rice

PAELLA

\$17~

atlantic mussels, tiger prawns, chorizo sausage, chicken tenders over saffron rice and sweet peppers

DRAGON

\$16~

rice noodles in sweet chili coconut broth with prawns, chicken tenders, red onion, carrot, peppers, pea shoots, cilantro, basil, served with a side of dragon's breath jelly

AHI TUNA SALAD

\$17~

pan seared sesame crusted tuna loin, served rare, mixed greens, grilled shitake mushrooms, snap peas, mango papaya salsa, wasabi lime vinaigrette, fried wonton crisps

GREENS AND CHEVRE

\$12~

mixed greens, balsamic vinaigrette, candied pecans, honey rosemary pears, chevre cheese

PLATTERS

ASIAN

\$28~

edamame, sweet chili wings, tempura prawns, chicken spring rolls, stir fried bok choy with pineapple, 5 spice breast of duck

TANGO

\$24~

prosciutto, spicy capiccoli, boccocini, tomato, basil, marinated olives and artichokes, sliced peppers, provolone, crustinis, and grilled flatbread

ENTREES

SEAFOOD LINGUINE

\$16~

tiger prawns, scallops, and atlantic musels, in a chili, lemon and dill cream sauce

GRILLED 8 OZ ANGUS SIRLOIN

\$23~

certified angus sirloin grilled to your liking, served with chef's vegetable and starch