



D U L C E S

***Noche de Tango
3 Courses for \$30***

~ξ~FIRST~ξ~

Ensalada Dernier Cri

Fresh Greens Tossed with Apples and Bananas in a Mild Vinaigrette

Or

Mejillones a la Crema

Mussels Steamed with Cream, Butter, Mushrooms and Spanish Brandy

Or

Ajies Rellenos

***Ancho Chiles Stuffed with Ground Chorizo Parmesan Cheese and Rice
Garnished with Sautéed Tomatoes, Onions and Cilantro***

~ξ~SECOND~ξ~

Brochetas de Cordero

Grilled New Zealand Lamb Brochettes with Argentinean Chimichurri.

Or

Arroz con Camarones

***Large Mexican Prawns Sautéed in Butter with a Spicy Tomato Sauce, Lemon
Juice and Onions. Served Over Rice with Boiled Eggs and Parmesan Cheese***

Or

Pollo a la Cazadora

***Boneless Brest of Chicken Stewed in Yellow Bell Peppers, Onions,
Carrots and Rosemary. Served in its Pan Juices***

~ξ~THIRD~ξ~

Crepas de Dulce de Leche

Or

Tres Leches Cake