

tango

tapas bar • lounge

THE HISTORY OF TAPAS

Some authors allege that the Tapa was born when, due to an illness, the Spanish King Alfonso the 10th, the Wise, had to take small bites of food with some wine between meals.

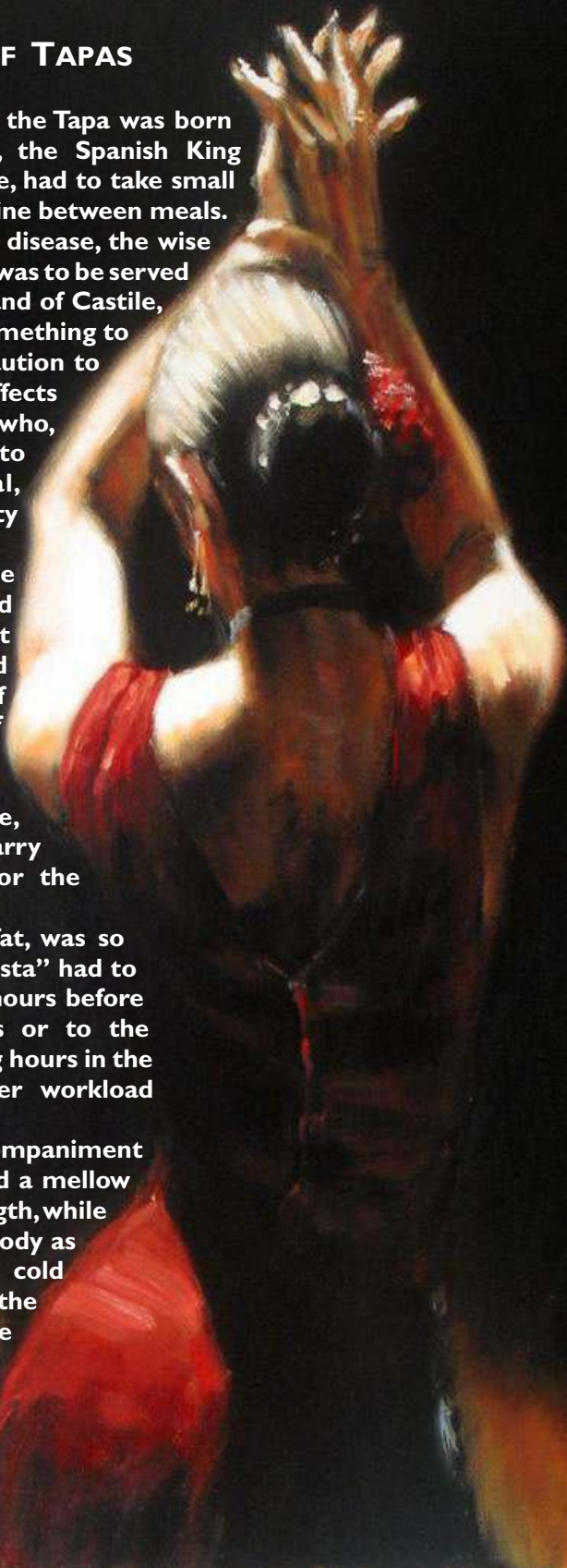
Once recovered from the disease, the wise king decreed that no wine was to be served in any of the inns in the land of Castile, unless accompanied by something to eat. This was a wise precaution to counteract the adverse effects of alcohol on those people who, through lack of money to buy a nourishing meal, drank alcohol on an empty stomach.

Apart from the story of the royal disease we should consider the theory that the Tapa first appeared because of the need of farmers and workers of other unions to take a small amount of food during their working time, which allowed them to carry on working until time for the main meal.

This main meal, rich in fat, was so heavy to digest that a “siesta” had to be taken for a couple of hours before going back to the fields or to the workshop. Longer working hours in the morning meant an easier workload after the meal.

Wine was the natural accompaniment to this snack, as it induced a mellow mood and increased strength, while in winter it warmed the body as protection against very cold days in the fields and in the workshops of the Middle Ages.

Once the taverns became established throughout Spain, the wise Kings's decree remained in place.



TAPAS

FRITAS

for one \$6~ to share \$9~
sweet potato fries served with chipotle aioli

POLLO AJO

\$12~

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

\$13~

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

CHIPS AND DIP

\$14~

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

SPRING ROLLS

\$9~

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

SEARED SCALLOPS

\$14~

butter seared scallops, 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

\$14~

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 and grilled bread

TAPAS

THAI CURRY OR LEMON PEPPER WINGS

for one \$9~ to share \$15~

house made Thai curry with cucumber mint mayo
or house made lemon and cracked pepper

SIDE SALAD

\$6~

fresh greens with your choice of vinaigrette

GREENS

AHITUNA SALAD

\$17~

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

GREENS AND CHEVRE

\$12~

mixed greens, balsamic vinaigrette, candied pecans,
strawberries, chevre cheese and pea shoots

GRILLED CHICKEN SALAD

\$15~

grilled chicken, mixed greens, grape tomatoes, asiago cheese,
grilled flatbread pea shoots, chipotle citrus vinaigrette

GRILLED SALMON SALAD

\$17~

fresh Atlantic Salmon, mixed greens, fingerling potatoes,
grape tomatoes, snap peas red onion, lemon chardonnay vinaigrette,
deep fried capers and lemon dill aioli

BOWLS

THAI CURRY

\$16~

chicken tenders, peppers, zucchini, green onions, thai coconut curry sauce,
bok choy, wonton crisps 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

PLATTERS

ASIAN

\$29~

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

MEDITERRANEAN

\$29~

marinated olives, hummus & pita, bruschetta, chicken tenders,
grilled veg., lemon potatoes, calamari and tzatziki

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ENTREES

SEAFOOD LINGUINE

\$19~

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

GRILLED HALIBUT

\$23~

fresh halibut filet, grilled medium, served with
tequila-lime butter, sweet potato cake and seasonal veg.

GRILLED 8 OZ STERLING SILVER SIRLOIN

\$25~

certified Sterling Silver sirloin grilled to your liking,
served with Chefs' vegetable and starch