



Café Sevilla

Tango Dinner Show

1st Course

Parrillada Vegetariana

Grilled marinated vegetables over mixed greens with honey vinaigrette,

2rd Course Choices

Empanada y Costillas Patagonia Duet

Braised beef short ribs and potatoes in red wine sauce &
A puff pastry filled with salmon mousse, shrimp, sautéed spinach, rice and raisins
topped with a creamy cilantro lime sauce

Paella Valenciana

Classic dish with mussels, clams, calamari , shrimp, scallops,
Chorizo sausage and roasted chicken cooked in aromatic saffron rice

3rd Course

Flan

Classic custard baked in caramel sauce

Served with Alioli, Andalusian tomato sauce and fresh bread

**You may add a Tapas Appetizer Platter Course for additional \$5.00 per person*

\$45 per person

7:30 Seating / 8:00 Show

Plus 7.75% tax and 18% service