



SINCE 1988

The original
Argentinian Steakhouse
with charcoal grill

Opening hours:

Monday closed

Tuesday – Friday 12.00 – 14.30 / 18.00 – 22.30 h

Saturday 18.00 – 22.30 h

Sunday closed

Summer-opening hours from June to August

Monday closed

Tuesday – Friday 12.00 – 14.30 / 18.00 – 22.00 h

Saturday 18.00 – 22.00 h

Sunday closed

Entradas

Appetizer

Aioli	2,00 €
Chorizo or Morcilla Argentinian fried sausage.	4,30 €
Empanada de Ave homemade pastry filled with poultry	3,90 €
Empanada de Maiz homemade pastry filled with sweet corn)	3,90 €
Empanada de carne homemade pastry filled with beef	3,90 €
Provoleta grilled provolone – cheese with oregano and olive oil.	6,90 €
Almejas con hongos scallops and mushrooms.	16,00 €
Gambas al ajo shrimps in garlic (by request with chili)	9,50 €
Gambas plancha grilled shrimps	8,50 €
Portion olives (green & black)³ black olives blackened	3,90 €
Tomates y mozzarella tomatoes with mozzarella and fresh basil.	11,50 €
Palmitos con salsa golf palmhearts with cocktail sauce	8,50 €
Lomo frio-Carpaccio thinly sliced fillet of raw beef	16,00 €
Caracoles al Ajo snails in garlic (by request spicy)	9,50 €
Bread with chimichurri and sour cream (per portion).	1,20 €

³ containing dye

Sopas

Soups

Consomé

consomme 3,00 €

Gazpacho

cold tomato-vegetable soup 3,60 €

Sopa Criolla

argentinian vegetable soup 3,80 €

Sopa de Fideos

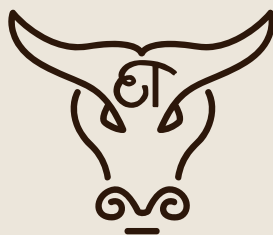
argentinian noodle soup. 4,50 €



Ensaladas

Salads

Ensalada Verde green salad with onions	6,90 €
Ensalada de Pepinos Cebolla cucumber salad with onions	8,50 €
Ensalada de Tomates Cebolla tomato salad with onions	8,50 €
Ensalada de Maiz y Cebolla sweet corn salad with onions	8,50 €
Ensalada Mixta Cebolla mixed green salad with onions	8,50 €
Especial „El Tarascon“ large special salad with a variety of lettuces, palm hearts, sweet corn, onions, tomatoes, egg and cheese	12,90 €
Side salad small mixed green salad with sweet corn and onions	4,90 €
Side salad mini mixed green salad with sweet corn and onions	3,50 €



Carnes a la parrilla

Argentinian Meat from the charcoal-grill

Churrasco Porteño

rumpsteak approx. 200 g gross weight17,50 €

Churrasco Pampa

rumpsteak approx. 300 g gross weight25,50 €

Churrasco Grande

rumpsteak approx. 400 g gross weight34,50 €

Churrasco Gigante

rumpsteak approx. 500 g gross weight41,50 €

Bife Buenos Aires

sirloin steak approx. 200 g gross weight19,90 €

Bife Criollo

sirloin steak approx. 300 g gross weight29,90 €

Bife Grande

sirloin steak approx. 400 g gross weight39,90 €

Bife Gigante

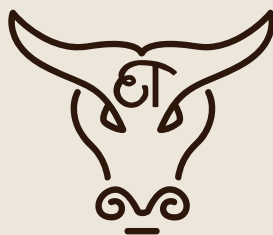
sirloin steak approx. 500 g gross weight46,90 €

Bife a la Pimienta

sirloin steak with peppercorns approx. 200 g gross weight19,90 €

Bife a la Pimienta

sirloin with peppercorns approx. 300 g gross weight29,90 €



Carnes a la parrilla

Argentinian Meat from the charcoal-grill

Bife a la Pimienta

sirloin steak with peppercorns approx. 400 g gross weight. 39,90 €

Bife a la Pimienta

sirloin steak with peppercorns approx. 500 g gross weight. 46,90 €

Bife Ancho

entrecôte, rib eye approx. 300 g gross weight 33,90 €

Bife Ancho

entrecôte, rib eye approx. 400 g gross weight 43,90 €

Bife Ancho

entrecôte, rib eye approx. 500 g gross weight 48,90 €

Lomo Recoleta

filet approx. 200 g gross weight. 28,90 €

Lomo „El Tarascon“

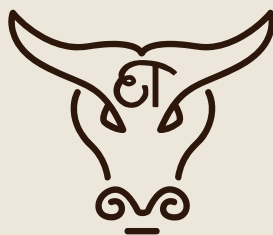
filet approx. 300 g gross weight. 41,90 €

Lomo Grande

filet approx. 400 g gross weight. 48,00 €

Lomo Gigante

filet approx. 500 g gross weight. 58,00 €



Guarniciones

Side Dishes

Papa asada con adobo baked potato with herbed butter.	4,20 €
Papa asada con crema agria baked potato with sour cream.	4,20 €
Papas fritas fries	4,20 €
Papas Fritas Dulce Sweet Potato fries	4,90 €
Maiz asado grilled corn on the cob	4,90 €
Porotos Mexicanos mexican beans with bacon and beef.	4,90 €
Broccoli steamed broccoli.	5,90 €
Espinaca steamed spinach with garlic	4,90 €
Salsa Bernesa Béarnaise sauce	3,50 €
Salsa Casera red wine sauce with green peppercorns	3,50 €
Cebolla Saltada fried and breaded onions	4,90 €
Herbed butter or sour cream per serving	3,00 €
Champignon-Salteado al Ajo mushrooms with garlic and herbs.	7,90 €
Chimichurri Casero (green) various herbs, olive oil and garlic	3,00 €

Especialidades

Barbecue Specials

Chorizos Argentinos

argentinian fried sausages (2 pieces) with
baked potato or fries and a mixed green salad. 15,50 €

Pavo a la Parrilla

grilled turkey breast, baked potato or fries,
broccoli and a mixed green salad. 18,50 €

Pincho Argentino

small steak approx. 200g gross weight grilled on a skewer,
with baked potato or fries, bearnaise sauce and
a mixed green salad 27,90 €

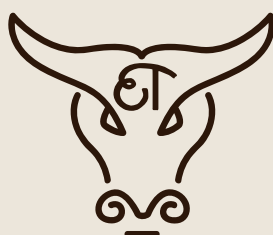
Chanco Feliz on a spit

filet of pork approx. 200g gross weight, baked potato
or fries, broccoli and a mixed green salad 18,90 €

Plato Combinado

variety of grilled meats: steak, filet of pork,
fried sausage, lamb chops, corn on the cob,
baked potato or fries and a mixed green salad 31,90 €

* Change of combinations unfortunately not possible!



Especialidades

Barbecue Specials

Lomo Gaucho

filet approx. 200 g gross weight, baked potato or fries,
broccoli, béarnaise sauce and a mixed green salad37,50 €

Combinado Fino

filet approx. 200 g gross weight, 1 crayfish, béarnaise sauce,
baked potato or fries and a mixed green salad.39,50 €

Asado de Tira

cross rib from ox approx. 600 g gross weight with bones,
baked potato or fries and mixed salad37,00 €

T-Bone Steak

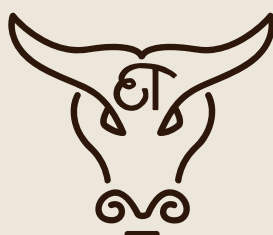
approx. 750 g with bone, baked potato or fries
and mixed salad64,00 €

Mar y Monte

king prawn approx. 280 g gross weight, filet approx. 300 g
gross weight and mixed salad63,00 €

Chimichurri & salad dressing takeaway3,80 €

* Change of combinations unfortunately not possible!



Especialidades

Lamb Speciales

Chuletas de Cordero

lamb chop approx. 300 g gross weight with spinach,
baked potato or fries and mixed green salad 36,00 €

Chuletas de Cordero

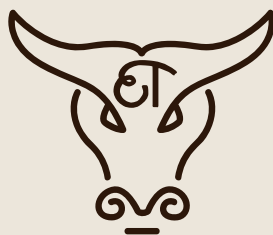
lamb chop approx. 400 g gross weight with spinach,
baked potato or fries and mixed green salad 42,00 €

King-prawn Speciales

Langostinos a la Plancha

grilled king prawn with garlic mayonnaise dip,
spinach and mixed green salad 39,00 €

* Change of combinations unfortunately not possible!





For our young guests

Small spit from beef

with fries and for dessert a scoop of ice cream –

choose your flavour. 7,50 €

Small spit from the pig

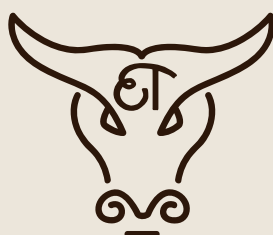
with fries and for dessert, a scoop of ice cream –

choose your flavour. 7,50 €

Chorizo (not hot)

with fries or baked potatoes an for dessert

and a scoop of ice cream – choose your flavour 7,50 €



Postres

Desserts

Panqueques con dulce de leche argentinian pancake with caramalised milk	7,90 €
Flan con dulce de leche caramel cream	6,50 €
Dessert mixed	12,00 €
Tartufo ice cream.	5,90 €
Helados mixtos con crema mixed ice cream with wipped cream.	4,90 €
Espresso Affogato Espresso on vanilla ice.	3,90 €
Pera Elena vanilla ice cream with pear, hot chocolate sauce and whipped cream	8,50 €
Extra Portion of Ice Cream vanilla, strawberry, chocolate, walnut	1,30 €



Open bottle/ housewine

Tinto / Red

0,2 l	4,90 €
0,25 l	5,60 €
0,5 l	9,90 €
1,0 l.....	18,00 €

Blanco / White

0,2 l.....	4,90 €
0,25 l	5,60 €
0,5 l.....	9,90 €
1,0 l.....	18,00 €

White wine spritzer

0,2 l.....	4,90 €
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Rosado / Rosé

0,2 l.....	4,90 €
0,25 l	5,60 €
0,5 l.....	9,90 €
1,0 l.....	18,00 €

Sangria de la casa ³

0,5 l.....	11,90 €
1,0 l.....	18,00 €

³ containing dye

Spirits

2 cl

Grappa Barolo	6,50 €
Grappa Vecchia	4,80 €
Grappa La Trentina	8,90 €
Grappa Diciotto Lune	10,90 €
Grappa Giare Amarone	12,90 €
Tequila weiß	3,50 €
Tequila braun	3,50 €
Hennessy Fine de Cognac	12,00 €
Fernet-Branca	3,90 €
Ramazotti	3,90 €
Averna	3,90 €
Legui (Agentinean Liqueur)	4,50 €
Barcelo Anejo Rum	6,90 €
Wodka Smirnoff	4,90 €

Whisky

4 cl

Johnnie Walker

Black Label 9,00 €

The Glenlivet 12 Years

Single Malt Scotch Whisky 12,00 €

Ardberg 10 Years

Single Islay Malt Scotch Whisky 12,00 €

Glenfiddich 15 Years

Single Malt Scotch Whisky 12,00 €

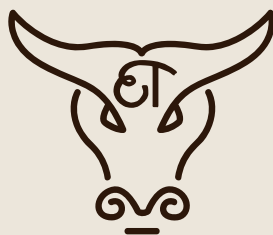
Sparkling wine / Champagner

Prosecco 0,1 l glass 6,90 €

Prosecco 0,75 l bottle. 28,00 €

Taittinger Champagner brut 0,35 l bottle. 45,00 €

Taittinger Champagner brut 0,75 l bottl 79,00 €



Warm beverages

Coffee or Espresso	2,90 €
Coffee or Espresso decaf	2,90 €
Espresso Macchiato	3,00 €
Double Espresso	3,90 €
Cappuccino	3,50 €
Latte Macchiato	3,50 €
Espresso Corretto (with Grappa)	4,90 €
Tea diverse	2,90 €
Tea with Rum	4,50 €
Mate cocido (arg. nationally beverage) green tea	2,90 €



Non-alcoholic beverages

	0,2 l	0,4 l
Pepsi Cola ^{2 3} / Cola light.....	2,90 €	..4,00 €
Mirinda ²	2,90 €	..4,00 €
7up ²	2,90 €	..4,00 €
Diesel ^{2 3} Lemonade with coke	2,90 €	..4,00 €
Apple spritzer	2,90 €	...4,00 €

Ginger Ale	0,2 l Fl....	3,50 €
Bitter Lemon ¹	0,2 l Fl....	3,50 €
Tonic Water ¹	0,2 l Fl....	3,50 €

San Pellegrino Lemonade ³ oder Aranciata ³	0,2 l...	3,00 €
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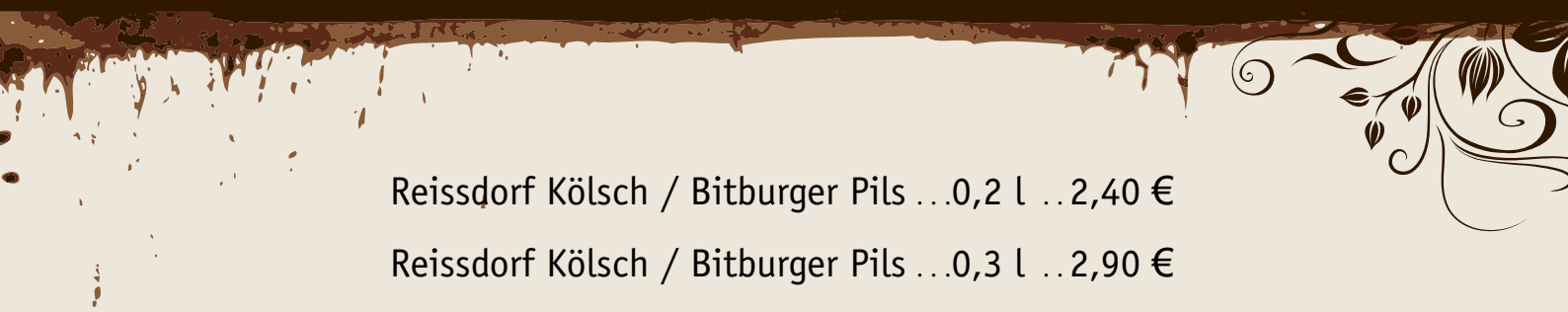
Orange juice.	0,2 l...	3,50 €
Apple juice	0,2 l...	3,50 €

Water San Pellegrino / Acqua Panna non-carbonated or carbonated water	0,25 l Fl....	2,90 €
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Water San Pellegrino / Acqua Panna non-carbonated or carbonated water	0,75 l Fl....	6,90 €
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¹ containing quinine, ² caffeine-containing, ³ containing dye

Beers

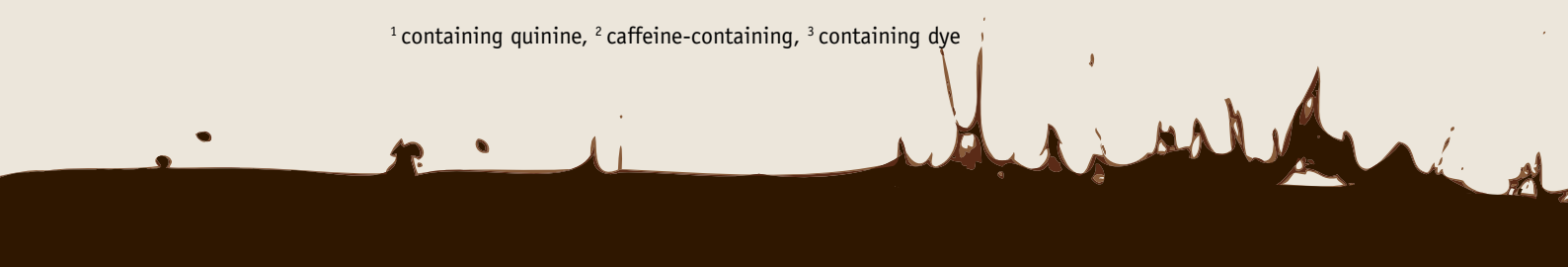


Reissdorf Kölsch / Bitburger Pils ...	0,2 l ..	2,40 €
Reissdorf Kölsch / Bitburger Pils ...	0,3 l ..	2,90 €
Reissdorf Kölsch / Bitburger Pils ...	0,4 l ..	3,90 €
Jever Fun	0,33 l...	4,50 €
Malz beer	0,3 l...	3,50 €
Alsterwasser ³ (beer with orange lemonade)	0,3 l...	3,20 €
Radler ³ (beer with lemonade)	0,3 l...	3,20 €
Kölsch-Schuß (beer with malt beer)	0,3 l...	3,20 €
Kölsch-Cola ^{2 3} (beer with cola)	0,3 l...	3,20 €
Benediktiner Weissbier		
(hell, dunkel or non alcoholic)	0,5 l...	4,50 €
Corona – mex. beer	0,33 l...	3,90 €
Quilmes – arg. beer	0,33 l...	3,90 €

Longdrinks

Cuba Libre ² Barcelo Anejo	8,50 €
Wodka Tonic ¹ Smirnoff	8,50 €
Wodka Lemon ¹ Smirnoff	8,50 €
Fernet with Cola ^{2 3}	8,50 €
Gin Tonic with Hendrick's Gin	8,50 €
Gin Tonic with Siegfried Gin	8,50 €
Príncipe de los Apóstoles Mate Gin	8,50 €

¹ containing quinine, ² caffeine-containing, ³ containing dye



Apéritifs

5 cl

Sherry dry.....	3,50 €
Sherry medium	3,50 €
Sherry cream	3,50 €
Portwine	3,90 €
Martini rosso	4,50 €
Martini bianco.....	4,50 €
Martini extra dry	4,50 €
Campari Soda ³	5,50 €
Campari Orange ³	6,50 €
Prosecco Aperol ³	7,50 €

³ containing dye



Wine menu

Many Europeans emigrated to Argentina during the 19th Century. They found the soil conditions and climate perfectly suited for cultivating grapes for wine. The Italians, French and Spanish immigrants brought their traditional methods of wine cultivation and winemaking over with them.

Vinos Tintos / red wine 0,20 l 0,75 l

Prodigo El-Tarascon Malbec 9,50 €...31,00 €
Dry and fruity

Clos de los Siete52,00 €
Dry, mature, Merlot, Malbec, Cabernet sauvignon, Syrah,
enjoy the surprise.

Trapiche Broquel-Cabernet
Sauvignon11,50 €...38,00 €
Dry, with a balanced vitality, elegant, cassis taste
on your palate, vanilla aroma.

Trapiche Broquel-Malbec11,50 €...38,00 €
Dry with a smoky flavour, vanille and chocolate,
a nice balance of ripe tannins.

Trapiche Broquel Cabernet
Franc11,50 €...38,00 €
Spicy, aroma of black cherries, roasted peppers and sweet spices

Puro Corte D'Oro..... 64,00 €
Fruity, dry, spicy, with aromas of cherries, black berries and tobacco

Puro Malbec Grape Selection 79,00 €
Intensive bouquet of black berries, herbs and violet, strong in the palate, elegant
and complex with expressive dark fruit and spice.

Wine menu

Vinos tintos / red wine 0,20 l 0,75 l

Luigi Bosca, Malbec.....12,50 €...39,00 €

Smooth and full-flavoured with essences of black cherries, plums and raisins.

Luigi Bosca, Pinot Noir.....12,50 €...39,00 €

Delicate aromas, with notes of red fruits and spices.

Luigi Bosca, Cab. Sauvignon.....12,50 €...39,00 €

Bright ruby red wine, with a nose of red and black fruit and cassis aromas, tobacco and chocolate notes.

Luigi Bosca de Sangre Malbec.....49,00 €

Potpourri of cherries, plums, blueberries, mocha and spices

Luigi Bosca de Sangre Red Blend..... 64,00 €

Luminous blackcurrant and blackberry, with aromas of plum.

Fresh and juicy with a long and spicy finish.

Sottano Reserva Malbec.....39,00 €

Fruity, dry, with aromas of black and red berries.

Hacienda del Plata, Arriero Blend.....45,00 €

Potpourri of red and black berries, prunes, refreshing spice, nuances of autumn leaves and elegant vanilla notes in the background.

Mayoral Malbec.....45,00 €

Fruity, dry. Berry, spicy, smoky and earthy notes with hints of ripe plums, black cherry, clove and toffee. Strong with velvety tannins.

Terrazas, Cabernet Sauvignon.....52,00 €

Exceptional aroma, a blend of flavours of ripe red fruits with red pepper and rosemary.

Terrazas, Malbec.....52,00 €

An aroma built on fruits of the forest, such as black cherries, ripe plums, rounded off with a taste of chocolate, caramel and a hint of vanilla.

Wine menu

Vinos blancos / white wine 0,20 l 0,75 l

Luigi Bosca Chardonnay, Arg. . . 12,50 € . . . 39,00 €
Dry, smoky aroma and a nice fruity balance of ripe tannins.

Montes Sauvignon Blanc, Chile . 9,00 € . . . 31,00 €

Terazzas Alto Chardonnay, Arg. . 9,50 € . . . 33,00 €
Dry, with shades of green, very intensive flavour of fruit.

Mairena Sauvignon Blanc Arg. . . 9,00 € . . . 31,00 €
Fruity and dry

El Salvaje Orgánico Pinot Gris . . 9,50 € . . . 31,00 €
Light and dry

Rosado / Rosé wine 0,20 l 0,75 l

Prodigo Malbec Rosé 9,00 € . . . 29,00 €
Fruity and dry

