



With charcoal grill · Parillada

Fresh products and their preparation take time.
Please understand that there may be waiting times at peak times.
We wish you a nice evening with us at El Tarascon.

winter-opening hours:

Di. - Fr. 12.00 - 14.30 Uhr
18.00 - 22.30 Uhr
Sa. 18.00 - 22.30 Uhr

summer-opening hours:

June – August

Di. - Fr. 12.00 - 14.30 Uhr
18.00 - 22.00 Uhr
Sa. 18.00 - 22.00 Uhr

Sunday & monday closed

www.el-tarascon.de

ENTRADAS

APPETIZER

Aioli 2,80 Euro

Chorizo or Morcilla 5,10 Euro

Argentinian fried sausage (1 piece)

Empanada de Ave 4,40 Euro

homemade pastry filled with poultry

Empanada de Maiz 4,40 Euro

homemade pastry filled with sweet corn

Empanada de carne 4,40 Euro

homemade pastry filled with beef

Provoleta 8,80 Euro

grilled provolone-cheese with oregano and olive oil

Almejas con hongos 20,20 Euro

scallops and mushrooms

Gambas al ajo 13,50 Euro

shrimps in garlic (by request with chili)

Gambas plancha 13,50 Euro

grilled shrimps

Portion olives (green & black)³ 4,50 Euro

black olives blackened

Tomates y mozzarella 12,90 Euro

tomatoes with mozzarella and fresh basil

Palmitos con salsa golf 11,50 Euro

palmhearts with cocktail sauce

Lomo frio-Carpaccio 21,00 Euro

thinly sliced fillet of raw beef

Caracoles al Ajo 15,80 Euro

snails in garlic (by request spicy)

Bread 1,50 Euro

with chimichurri and sour cream (per portion)

Chimichurri & salad dressing takeaway 4,30 Euro

³ containing dye

SOPAS

SOUPS

Consomé 3,50 Euro
consomme

Gazpacho 4,20 Euro
cold tomato-vegetable soup

Sopa Criolla 4,60 Euro
argentinian vegetable soup

Sopa de Fideos 5,40 Euro
argentinian noodle soup

ENSALADAS

SALADS

Ensalada Verde 8,50 Euro

green salad with onions

Ensalada de Pepinos Cebolla 12,90 Euro

cucumber salad with onions

Ensalada de Tomates Cebolla 12,90 Euro

tomato salad with onions

Ensalada de Maiz y Cebolla 12,90 Euro

sweet corn salad with onions

Ensalada Mixta Cebolla 13,90 Euro

mixed green salad with onions

Especial „El Tarascon“ 15,90 Euro

large special salad with a variety of lettuces, palm hearts,
sweet corn, onions, tomatoes, egg and cheese

Side salad small 6,20 Euro

mixed green salad with sweet corn and onions

Side salad mini 4,50 Euro

mixed green salad with sweet corn and onions

GUARNICIONES

SIDE DISHES

Papa asada con adobo 5,40 Euro
baked potato with herbed butter

Papa asada con crema agria 5,40 Euro
baked potato with sour cream

Papas fritas 5,40 Euro
fries

Papas Fritas Dulce 6,20 Euro
sweet potato fries

Maiz asado 6,20 Euro
grilled corn on the cob

Porotos Mexicanos 6,90 Euro
mexican beans with bacon and beef

Broccoli 6,90 Euro
steamed broccoli

Espinaca 6,90 Euro
steamed spinach with garlic

Salsa Bernesa 5,40 Euro
Béarnaise sauce

Salsa Casera 5,40 Euro
homemade red wine sauce with green peppercorns

Cebolla Saltada 7,90 Euro
fried and breaded onions

Herbed butter or sour cream 3,90 Euro
homemade, per serving

Champignon-Salteado al Ajo 9,60 Euro
mushrooms with garlic and herbs

Chimichurri Casero (green) 3,60 Euro
homemade, various herbs, olive oil and garlic

CARNES A LA PARRILLA

ARGENTINIAN MEAT FROM THE CHARCOAL GRILL

Churrasco Porteño 20,90 Euro

rumpsteak approx. 200 g gross weight

Churrasco Pampa 30,90 Euro

rumpsteak approx. 300 g gross weight

Churrasco Grande 39,50 Euro

rumpsteak approx. 400 g gross weight

Churrasco Gigante 49,90 Euro

rumpsteak approx. 500 g gross weight

Bife Buenos Aires 23,50 Euro

sirloin steak approx. 200 g gross weight

Bife Criollo 35,90 Euro

sirloin steak approx. 300 g gross weight

Bife Grande 49,00 Euro

sirloin steak approx. 400 g gross weight

Bife Gigante 54,80 Euro

sirloin steak approx. 500 g gross weight

Bife a la Pimienta 23,50 Euro

sirloin steak with peppercorns approx. 200 g gross weight

Bife a la Pimienta 35,90 Euro

sirloin steak with peppercorns approx. 300 g gross weight

Bife a la Pimienta 49,00 Euro

sirloin steak with peppercorns approx. 400 g gross weight

Bife a la Pimienta 54,80 Euro

sirloin steak with peppercorns approx. 500 g gross weight

CARNES A LA PARRILLA

ARGENTINIAN MEAT FROM THE CHARCOAL GRILL

Bife Ancho 39,50 Euro

entrecôte, rib eye approx. 300 g gross weight

Bife Ancho 50,50 Euro

entrecôte, rib eye approx. 400 g gross weight

Bife Ancho 58,00 Euro

entrecôte, rib eye approx. 500 g gross weight

Lomo Recoleta 36,00 Euro

filet approx. 200 g gross weight

Lomo „El Tarascon“ 46,00 Euro

filet approx. 300 g gross weight

Lomo Grande 56,00 Euro

filet approx. 400 g gross weight

Lomo Gigante 66,00 Euro

filet approx. 500 g gross weight

ESPECIALIDADES

BARBECUE SPECIALS

Chorizos Argentinos 18,90 Euro

argentinian fried sausages (2 pieces), baked potato or fries and a mixed green salad

Pollo a la Parrilla 21,90 Euro

grilled turkey breast, baked potato or fries, broccoli and a mixed green salad

Pincho Argentino 32,90 Euro

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

Chancho Feliz am Spieß 21,90 Euro

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

Plato Combinado 33,90 Euro (from 2 persons, price per person)

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€

Lomo Gaucho 43,90 Euro

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

Combinado Fino 46,00 Euro

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

Asado de Tira 43,00 Euro

cross rib from ox approx. 600 g gross weight with bones, baked potato or fries and a mixed green salad

T-Bone Steak 78,00 Euro

approx. 850 g with bone, baked potato or fries and a mixed green salad

Mar y Monte 72,50 Euro

king prawn approx. 280 g gross weight, filet approx. 350 g gross weight and a mixed green salad€

Change of combinations unfortunately not possible!

ESPECIALIDADES

LAMB SPECIALS

Chuletas de Cordero 43,50 Euro

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

Chuletas de Cordero 47,00 Euro

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

KING-PRAWN SPECIALS

Langostinos a la Plancha 69,00 Euro

grilled king prawn with garlic mayonnaise dip, spinach and a mixed green salad

Change of combinations unfortunately not possible!

FOR OUR YOUNG GUESTS

Small spit from beef 10,00 Euro

with fries and for dessert a scoop of ice cream – choose your flavour€

Small spit from the pig 9,50 Euro

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

Chorizo (not hot) 8,90 Euro

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

POSTRES

DESSERTS

Panqueques con dulce de leche 11,00 Euro
argentinian pancake with caramalised milk

Flan con dulce de leche 8,80 Euro
caramel cream

Dessert 15,90 Euro
mixed

Tartufo 6,50 Euro
ice cream

Helados mixtos con crema 6,70 Euro
mixed ice cream with wipped cream

Espresso Affogato 4,60 Euro
Espresso on vanilla ice

Pera Elena 11,50 Euro
vanilla ice cream with pear, hot chocolate sauce

Extra portion of ice cream 1,80 Euro
vanilla, strawberry, chocolate, walnut

OPEN BOTTLE | HOUSEWINE

TINTO / RED

0,2 l 5,90 Euro

0,25 l 6,50 Euro

0,5 l 12,90 Euro

1,0 l 21,90 Euro

BLANCO / WHITE

0,2 l 5,90 Euro

0,25 l 6,50 Euro

0,5 l 12,90 Euro

1,0 l 21,90 Euro

WHITE WINE SPRIZZER

0,2 l 5,90 Euro

ROSADO / ROSÉ

0,2 l 5,90 Euro

0,25 l 6,50 Euro

0,5 l 12,90 Euro

1,0 l 21,90 Euro

SANGRIA DE LA CASA ³

0,5 l 12,90 Euro

1,0 l 21,90 Euro

³ containing dye

SPIRITS

2 CL

Grappa Barolo 6,90 Euro

Grappa Vecchia 5,90 Euro

Grappa Sarpa di Poli 12,90 Euro

Grappa Po' di Poli 12,90 Euro

Tequila white 4,50 Euro

Tequila brown 4,50 Euro

Lunazul Reposado Tequila 8,90 Euro

Lunazul Blanco Tequila 8,90 Euro

Cenote Tequila Blanco 8,90 Euro

Se Busca Mezcal Añejo 8,90 Euro

Hennessy Fine de Cognac 12,00 Euro

Fernet-Branca 3,90 Euro

Ramazotti 3,90 Euro

Averna 3,90 Euro

Barcelo Anejo Rum 6,90 Euro

Wodka Smirnoff 4,90 Euro

WHISKY & BRANDY

4 CL

Johnnie Walker 9,00 Euro

Black Label

The Glenlivet 12 years 12,00 Euro

Single Malt Scotch Whisky

Juan Haurie y Sobrinos 12,00 Euro

SPARKLING WINE | CHAMPAGNE

Prosecco 6,90 Euro

0,1 l glass

Prosecco 28,00 Euro

0,75 l bottle

Taittinger Champagne brut 45,00 Euro

0,35 l bottle

Taittinger Champagne brut 79,00 Euro

0,75 l bottle

Taittinger Champagne Rosé 119,00 Euro

0,75 l bottle

WARM BEVERAGES

Coffee or Espresso 2,90 Euro

Coffee or Espresso 3,10 Euro
decaf

Espresso Macchiato 3,00 Euro

Double Espresso 3,90 Euro

Cappuccino 3,50 Euro

Latte Macchiato 3,50 Euro

Espresso Corretto 5,50 Euro
(with Grappa or Brandy)

Tea 2,90 Euro
divers

Tea with Rum 4,50 Euro

Mate Cocido 2,90 Euro
(arg. nationally beverage) green tea

NON-ALCOHOLIC BEVERAGES

0,2 L | 0,4 L

Pepsi Cola ^{2 3} / Cola light 2,90 Euro | 4,50 Euro

Mirinda ² 2,90 Euro | 4,50 Euro

7up ² 2,90 Euro | 4,50 Euro

Diesel ^{2 3} 2,90 Euro | 4,50 Euro

lemonade with coke

Apple sprizzer 2,90 Euro | 4,50 Euro

Ginger Ale 0,2 l Fl. 3,60 Euro

Bitter Lemon ¹ 0,2 l Fl. 3,60 Euro

Tonic Water ¹ 0,2 l Fl. 3,60 Euro

San Pellegrino Lemonade ³ or Aranciata ³ 0,2 l 3,00 Euro

Orange juice 0,2 l 3,60 Euro

Apple juice 0,2 l 3,60 Euro

Water San Pellegrino / Acqua Panna 3,10 Euro

non-carbonated or carbonated, 0,25 l bottle

Water San Pellegrino / Acqua Panna 7,50 Euro

non-carbonated or carbonated, 0,75 l bottle

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

BEER

Reissdorf Kölsch / Bitburger Pils 0,2 l 2,60 Euro

Reissdorf Kölsch / Bitburger Pils 0,3 l 3,00 Euro

Reissdorf Kölsch / Bitburger Pils 0,4 l 4,50 Euro

Jever Fun 0,33 l 4,50 Euro

Malt beer 0,3 l 3,50 Euro

Alsterwasser³ 0,3 l 3,20 Euro

beer with orange lemonade

Radler³ 0,3 l 3,20 Euro

beer with lemonade

Kölsch-Schuss 0,3 l 3,20 Euro

beer with malt beer

Kölsch-Cola^{2 3} 0,3 l 3,20 Euro

beer with coke

Benediktiner Weissbier 0,5 l 5,50 Euro

(hell or non alcoholic)

Corona – mex. beer 0,33 l 4,50 Euro

Quilmes – arg. beer 0,33 l 4,50 Euro

LONGDRINKS

Cuba Libre² Barcelo Anejo 8,50 Euro

Wodka Tonic¹ Smirnoff 8,50 Euro

Wodka Lemon¹ Smirnoff 8,50 Euro

Fernet with Cola^{2 3} 8,50 Euro

Gin Tonic with Hendrick's Gin 8,50 Euro

Gin Tonic with Siegfried Gin 8,50 Euro

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

APÉRITIFS

5 CL

Sherry dry 3,90 Euro

Sherry medium 3,90 Euro

Sherry cream 3,90 Euro

Portwine 3,90 Euro

Martini rosso 4,90 Euro

Martini bianco 4,90 Euro

Martini extra dry 4,90 Euro

Campari Soda³ 5,90 Euro

Campari Orange³ 7,50 Euro

Prosecco Aperol³ 8,50 Euro

³ containing dye

VINOS TINTOS | RED WINE

COPA | BOTELLA / GLASS | BOTTLE

Trapiche Broquel-Cabernet Sauvignon 12,50 Euro | 39,00 Euro€

Dry, with a balanced vitality, elegant, cassis taste on your palette, vanilla aroma.

Trapiche Broquel-Malbec 12,50 Euro | 39,00 Euro

Dry with a smoky flavour, vanille and chocolate, a nice balance of ripe tannins.

Casona Lopez Malbec 12,50 Euro | 39,00 Euro€

Bright, with intense aromas of red fruits and subtle notes of wood.

Casona Lopez Cabernet Sauvignon 12,50 Euro | 39,00 Euro

Intense ruby red colour, excellent structure and soft tannins.

Luigi Bosca, Malbec 12,50 Euro | 39,00 Euro

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

Luigi Bosca, Cabernet Sauvignon 12,50 Euro | 39,00 Euro

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

VINOS TINTOS | RED WINE

BOTELLA / BOTTLE

Clos de los Siete 59,00 Euro

Dry, mature, Merlot, Malbec, Cabernet sauvignon, Syrah, enjoy the surprise.

Kaiken Malbec Ultra 59,00 Euro€

Full-bodied, scent of violets, cherries, berries, cream, chocolate and fine spice.

Kaiken Cabernet Sauvignon Ultra 59,00 Euro

Full-bodied, ripe, complex aromas of ripe black currants, cherries, dark chocolate and spices.

Luigi Bosca de Sangre Malbec 49,00 Euro

Potpourri of cherries, plums, blueberries, mocha and spice.

Sottano Reserva Malbec 42,00 Euro

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

Mayoral Malbec 45,00 Euro

Fruity, dry. Berry, spicy, smoky and earthy notes with hints of ripe plums, black cherry, clove and toffee. Strong with velvety tannins. off with a taste of chocolate, caramel and a hint of vanilla.

Puro Malbec Grape Selection 79,00 Euro

Aromatic bouquet of black fruits, herbs and violets, powerful, elegant and complex on the palate with expressive dark fruit and spice.

VINOS BLANCOS | WHITE WINE

COPA | BOTELLA / GLASS | BOTTLE

Luigi Bosca Chardonnay, Arg. 12,50 Euro | 39,00 Euro

Dry, smoky aroma and a nice fruity balance of ripe tannins.

Montes Sauvignon Blanc, Chile 10,50 Euro | 33,00 Euro

Light and dry.

El Salvaje Orgánico Pinot Gris 10,50 Euro | 32,00 Euro

Light and dry.

ROSADO | ROSÉ WINE

COPA | BOTELLA / GLASS | BOTTLE

Kaiken Rosé 9,50 Euro | 31,00 Euro

Fruity and dry.