



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](http://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 20,90 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) <sup>3</sup> 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 person)

**Chimichurri & salad dressing takeaway 4,30 Euro**

<sup>3</sup> containing dye

# SOPAS

## SOUPS

Consomé 3,50 Euro  
consomme

Gazpacho 4,90 Euro  
cold tomato-vegetable soup

Sopa Criolla 5,50 Euro  
argentinian vegetable soup

Sopa de Fideos 6,50 Euro  
argentinian noodle soup

# ENSALADAS

## SALADS

### Ensalada Verde 8,90 Euro

green salad with onions

### Ensalada de Pepinos Cebolla 13,90 Euro

cucumber salad with onions

### Ensalada de Tomates Cebolla 14,90 Euro

tomato salad with onions

### Ensalada de Maiz y Cebolla 13,90 Euro

sweet corn salad with onions

### Ensalada Mixta Cebolla 13,90 Euro

mixed green salad with onions

### Especial „El Tarascon“ 17,90 Euro

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

### Especial „El Tarascon con pollo“ 23,90 Euro

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

### Especial „El Tarascon con carne“ 26,90 Euro

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

### Side salad small 6,50 Euro

mixed green salad with sweet corn and onions

### Side salad mini 4,90 Euro

mixed green salad with sweet corn and onions

# GUARNICIONES

## SIDE DISHES

Papa asada con adobo 5,50 Euro  
baked potato with herbed butter

Papa asada con crema agria 5,50 Euro  
baked potato with sour cream

Papas fritas 5,50 Euro  
fries

Papas Fritas Dulce 6,20 Euro  
sweet potato fries

Cuñas de patata 6,50 Euro  
potato wedges

Maiz asado 6,50 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 25,50 Euro**

sirloin steak approx. 200 g gross weight

**Bife Criollo 37,50 Euro**

sirloin steak approx. 300 g gross weight

**Bife Grande 50,50 Euro**

sirloin steak approx. 400 g gross weight

**Bife Gigante 56,50 Euro**

sirloin steak approx. 500 g gross weight

**Bife a la Pimienta 25,90 Euro**

sirloin steak with peppercorns approx. 200 g gross weight

**Bife a la Pimienta 37,50 Euro**

sirloin steak with peppercorns approx. 300 g gross weight

**Bife a la Pimienta 50,50 Euro**

sirloin steak with peppercorns approx. 400 g gross weight

**Bife a la Pimienta 56,50 Euro**

sirloin steak with peppercorns approx. 500 g gross weight

# CARNES A LA PARRILLA

## ARGENTINIAN MEAT FROM THE CHARCOAL GRILL

### **Bife Ancho 43,00 Euro**

entrecôte, rib eye approx. 300 g gross weight

### **Bife Ancho 54,00 Euro**

entrecôte, rib eye approx. 400 g gross weight

### **Bife Ancho 63,00 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 22,90 Euro

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

### Pincho Argentino 34,90 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 22,90 Euro

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

### Plato Combinado 37,50 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 46,00 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 45,90 Euro

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

### Chuletas de Cordero 49,90 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 10,90 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 6,50 Euro

0,25 l 7,10 Euro

0,5 l 13,50 Euro

1,0 l 22,50 Euro

## BLANCO / WHITE

0,2 l 6,50 Euro

0,25 l 7,10 Euro

0,5 l 13,50 Euro

1,0 l 22,50 Euro

## WHITE WINE SPRIZZER

0,2 l 6,5 Euro

## ROSADO / ROSÉ

0,2 l 6,50 Euro

0,25 l 7,10 Euro

0,5 l 13,50 Euro

1,0 l 22,50 Euro

## SANGRIA DE LA CASA <sup>3</sup>

0,5 l 13,50 Euro

1,0 l 22,50 Euro

<sup>3</sup> 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

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

Brandy de Jerez 12,00 Euro

## SPARKLING WINE | CHAMPAGNE

Prosecco 7,50 Euro

0,1 l glass

Prosecco 39,00 Euro

0,75 l bottle

Taittinger Champagne brut 59,00 Euro

0,35 l bottle

Taittinger Champagne brut 109,00 Euro

0,75 l bottle

Taittinger Champagne Rosé 129,00 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 4,90 Euro

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

# NON-ALCOHOLIC BEVERAGES

0,2 L | 0,4 L

Pepsi Cola <sup>2 3</sup> / Cola light 2,90 Euro | 4,50 Euro

Mirinda <sup>2</sup> 2,90 Euro | 4,50 Euro

7up <sup>2</sup> 2,90 Euro | 4,50 Euro

Diesel <sup>2 3</sup> 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 <sup>1</sup> 0,2 l Fl. 3,60 Euro

Tonic Water <sup>1</sup> 0,2 l Fl. 3,60 Euro

San Pellegrino Lemonade <sup>3</sup> or Aranciata <sup>3</sup> 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

<sup>1</sup> containing quinine, <sup>2</sup> caffeine-containing, <sup>3</sup> 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

Alsterwasser<sup>3</sup> 0,3 l 3,30 Euro

beer with orange lemonade

Radler<sup>3</sup> 0,3 l 3,30 Euro

beer with lemonade

Kölsch-Schuss 0,3 l 3,30 Euro

beer with malt beer

Kölsch-Cola<sup>2 3</sup> 0,3 l 3,30 Euro

beer with coke

Benediktiner Weissbier 0,5 l 5,70 Euro

(hell or non alcoholic)

Corona – mex. beer 0,33 l 4,90 Euro

Quilmes – arg. beer 0,33 l 4,90 Euro

## LONGDRINKS

Cuba Libre <sup>2</sup> Barcelo Anejo 8,50 Euro

Wodka Tonic <sup>1</sup> Smirnoff 8,50 Euro

Wodka Lemon <sup>1</sup> Smirnoff 8,50 Euro

Fernet with Cola <sup>2 3</sup> 8,50 Euro

Gin Tonic with Hendrick's Gin 8,50 Euro

Gin Tonic with Siegfried Gin 8,50 Euro

<sup>1</sup> containing quinine, <sup>2</sup> caffeine-containing, <sup>3</sup> 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 5,50 Euro

Martini bianco 5,50 Euro

Martini extra dry 5,50 Euro

Campari Soda<sup>3</sup> 5,90 Euro

Campari Orange<sup>3</sup> 7,50 Euro

Prosecco Aperol<sup>3</sup> 8,90 Euro

<sup>3</sup> containing dye

## VINOS TINTOS | RED WINE

COPA | BOTELLA / GLASS | BOTTLE

Luigi Bosca, Malbec 13,00 Euro | 41,00 Euro

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

Luigi Bosca, Cabernet Sauvignon 13,00 Euro | 41,00 Euro

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

Rutini Malbec 13,00 Euro | 41,00 Euro

With aromas of red fruits accompanied by a hint of plum.

# VINOS TINTOS | RED WINE

## BOTELLA / BOTTLE

### Luigi Bosca de Sangre Malbec 55,00 Euro

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

### Exploración Malbec 55,00 Euro

Dry, elegant and intense with a variety of nuances of red and black fruits.

### Rutini Cabernet Sauvignon-Malbec 59,00 Euro

Dry, strong character with intense fruit concentration.

### 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.

### Kaiken Disobedience Red Blend 59,00 Euro

Dry, Merlot, Malbec, Cabernet Sauvignon. Complex aromas of fruits, nuts and dark chocolate.

### Puro Malbec Grape Selection 89,00 Euro

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

### Fincas Notables Malbec 89,00 Euro

Dry, very fruity and floral notes. Sweet, ripe and very round tannins.

### The president blend 119,00 Euro

Deep, intense color with aromas of blackberries and dark cherries along with hints of vanilla, tobacco and chocolate.

## VINOS BLANCOS | WHITE WINE

COPA | BOTELLA / GLASS | BOTTLE

Luigi Bosca Chardonnay, Arg. 13,00 Euro | 41,00 Euro

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

Montes Sauvignon Blanc, Chile 11,90 Euro | 36,00 Euro

Light and dry

Rutini Sauvignon Blanc 12,90 Euro | 39,00 Euro

Dry, citrus character with hints of pink grapefruit, fruity and fresh

Amaneceres White Blend Sémilion 12,90 Euro | 39,00 Euro

Notes of white flowers, salted lemon, green apple, green bell pepper, anise, and butter

## ROSADO | ROSÉ WINE

COPA | BOTELLA / GLASS | BOTTLE

Montes Cherub Rosé 11,90 Euro | 36,00 Euro

Expressive bouquet smells of red fruits such as raspberries and sour cherries, along with surprising aromas such as pineapple and apricot.