EL TARASCON

seit 1988

The original Argentinian Steakhouse

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:		**summer-opening hours: June – August**	
Di. - Fr.	12.00 - 14.30 Uhr	Di. - Fr.	12.00 - 14.30 Uhr
	18.00 - 22.30 Uhr		18.00 - 22.00 Uhr
Sa.	18.00 - 22.30 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)

Provoleta 8,80 Euro
grilled provolone-cheese with oregano and olive oil

Lomo frio-Carpaccio 22,00 Euro
thinly sliced fillet of raw beef

Empanada de Ave 4,50 Euro
homemade pastry filled with poultry

Empanada de Maiz 4,50 Euro
homemade pastry filled with sweet corn

Empanada de carne 4,50 Euro
homemade pastry filled with beef

3 Empanadas 12,00 Euro
3 homemade pastries with a choice of poultry, corn or beef

Almejas con hongos 21,50 Euro
scallops and mushrooms

Gambas al ajo 14,00 Euro
shrimps in garlic (by request with chili)

Gambas plancha 14,00 Euro
grilled shrimps

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

Tomates y mozzarella 12,90 Euro
tomatoes with mozarella and fresh basil

Palmitos con salsa golf 11,50 Euro
palmhearts with cocktail sauce

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

[3] containing dye

SOPAS

SOUPS

Consomé 4,00 Euro
consomme

Gazpacho 5,50 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 9,00 Euro
green salad with onions

Ensalada de Pepinos Cebolla 14,00 Euro
cucumber salad with onions

Ensalada de Tomates Cebolla 15,00 Euro
tomato salad with onions

Ensalada de Maiz y Cebolla 15,00 Euro
sweet corn salad with onions

Ensalada Mixta Cebolla 15,00 Euro
mixed green salad with onions

Especial „El Tarascon“ 18,50 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 5,90 Euro
baked potato with herbed butter

Papa asada con crema agria 5,90 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 5,50 Euro
Béarnaise sauce

Salsa Casera 6,50 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 21,50 Euro
rumpsteak approx. 200 g gross weight

Churrasco Pampa 31,50 Euro
rumpsteak approx. 300 g gross weight

Churrasco Grande 41,50 Euro
rumpsteak approx. 400 g gross weight

Churrasco Gigante 51,50 Euro
rumpsteak approx. 500 g gross weight

Bife Buenos Aires 25,90 Euro
sirloin steak approx. 200 g gross weight

Bife Criollo 37,90 Euro
sirloin steak approx. 300 g gross weight

Bife Grande 51,50 Euro
sirloin steak approx. 400 g gross weight

Bife Gigante 57,50 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 37,90 Euro
sirloin steak with peppercorns approx. 300 g gross weight

Bife a la Pimienta 51,50 Euro
sirloin steak with peppercorns approx. 400 g gross weight

Bife a la Pimienta 57,50 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 19,50 Euro
argentinian fried sausages (2 pieces), baked potato or fries and a mixed green salad

Pollo a la Parrilla 23,50 Euro
grilled chicken breast, baked potato or fries, broccoli and a mixed green salad

Pincho Argentino 36,00 Euro
small steak approx. 200 g gross weight grilled on a skewer, with bakes potato or fries, bearnaise sauce and a mixed green salad

Chancho Feliz am Spieß 23,50 Euro
filet of pork approx. 200 g gross weight, baked potato or fries, broccoli and a mixed green salad

Plato Combinado 39,00 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 12,50 Euro
with fries and for dessert a scoop of ice cream – choose your flavour€

Small spit from the pig 10,50 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 12,00 Euro
argentinian pancake with caramalised milk

Flan con dulce de leche 8,80 Euro
caramel cream

Dessert 18,00 Euro
mixed

Tartufo 6,90 Euro
ice cream

Helados mixtos 6,70 Euro
mixed ice cream

Espresso Affogato 5,50 Euro
Espresso on vanilla ice

Espresso Affogato Amaretto 7,50 Euro
Espresso on vanilla ice with Amaretto

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 6,90 Euro

0,25 l 7,50 Euro

0,5 l 14,00 Euro

1,0 l 23,00 Euro

BLANCO / WHITE

0,2 l 6,90 Euro

0,25 l 7,50 Euro

0,5 l 14,00 Euro

1,0 l 23,00 Euro

WHITE WINE SPRIZZER

0,2 l 6,90 Euro

ROSADO / ROSÉ

0,2 l 6,90 Euro

0,25 l 7,50 Euro

0,5 l 14,00 Euro

1,0 l 23,00 Euro

SANGRIA DE LA CASA [3]

0,5 l 14,00 Euro

1,0 l 23,00 Euro

[3] containing dye

SPIRITS

2 CL

Grappa Barolo 6,90 Euro

Grappa Vecchia 5,90 Euro

Grappa Sarpa 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 4,50 Euro

Ramazotti 4,50 Euro

Averna 4,50 Euro

Barcelo Anejo Rum 8,50 Euro

Wodka Smirnoff 5,50 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 7,90 Euro
0,1 l glass

Prosecco 39,00 Euro
0,75 l bottle

Taittinger Champagne brut 65,00 Euro
0,35 l bottle

Taittinger Champagne brut 115,00 Euro
0,75 l bottle

Taittinger Champagne Rosé 129,00 Euro
0,75 l bottle

WARM BEVERAGES

Coffee or Espresso 3,00 Euro

Coffee or Espresso 3,50 Euro
decaf

Espresso Macchiato 3,10 Euro

Double Espresso 4,50 Euro

Cappuccino 3,80 Euro

Latte Macchiato 3,80 Euro

Espresso Corretto 6,00 Euro
(with Grappa or Brandy)

Tea 3,10 Euro
divers

Tea with Rum 5,50 Euro

Mate Cocido 3,10 Euro
(arg. nationally beverage) green tea

NON-ALCOHOLIC BEVERAGES

0,2 L | 0,4 L

Pepsi Cola [2 3] / Cola light 2,90 Euro | 4,80 Euro

Mirinda [2] 2,90 Euro | 4,80 Euro

7up [2] 2,90 Euro | 4,80 Euro

Diesel [2 3] 2,90 Euro | 4,80 Euro
lemonade with coke

Apple sprizzer 2,90 Euro | 4,80 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 2,80 Euro

Reissdorf Kölsch / Bitburger Pils 0,3 l 3,10 Euro

Reissdorf Kölsch / Bitburger Pils 0,4 l 4,80 Euro

Jever Fun 0,33 l 4,50 Euro

Malt beer 0,3 l 3,50 Euro

Alsterwasser [3] 0,3 l 3,30 Euro
beer with orange lemonade

Radler [3] 0,3 l 3,30 Euro
beer with lemonade

Kölsch-Schuss 0,3 l 3,30 Euro
beer with malt beer

Kölsch-Cola [2 3] 0,3 l 3,30 Euro
beer with coke

Benediktiner Weissbier 0,5 l 5,90 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 [2] Barcelo Anejo 9,50 Euro

Wodka Tonic [1] Smirnoff 8,50 Euro

Wodka Lemon [1] Smirnoff 8,50 Euro

Fernet with Cola [2 3] 8,50 Euro

Gin Tonic with Hendrick's Gin 9,50 Euro

Gin Tonic with Siegfried Gin 9,50 Euro

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

APÉRITIFS

5 CL

Sherry dry 4,50 Euro

Sherry medium 4,50 Euro

Sherry cream 4,50 Euro

Portwine 4,50 Euro

Martini rosso 5,90 Euro

Martini bianco 5,90 Euro

Martini extra dry 5,90 Euro

Campari Soda [3] 6,50 Euro

Campari Orange [3] 8,50 Euro

Prosecco Aperol [3] 8,90 Euro

[3] 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

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.