



Welcome to Tango Bistro ...

We take the finest local and regional ingredients to create appetizer sized portions meant to be shared. Choose several dishes for your table to enjoy tapas-style. Savour both the food and company – This is what life is all about!

Join our email community for updates & special events, or follow us on facebook and twitter.

Soups & Salads

- Garlic Soup
Manchego crouton 6
- Chicken Pappardelle Soup
Truffle oil 7
- Seasonal Greens (V, GF)
Mustard vinaigrette, root vegetable chips, goat cheese 7
- Tomato and Bocconcini Salad (V, GF)
Arugula, aged balsamic, torn bocconcini 9
- Roasted Baby Beet and Apple Salad (V, GF)
Fennel seed and honey vinaigrette, shaved manchego 10
- Warm Pecan Crusted Goat Cheese (V, GF, N)
Arugula, pomegranate, yam crisps 10

Samplers & Features

- Seafood (SF)
Lime cured ceviche, calamari frita, seared albacore tuna, wonton prawns 18
- Trio of Dips (V)
St. Loup chevre, olive tapenade, sesame lime hummus 9.5
- Cheese Plate (V, GF)
Aged manchego, applewood smoked cheddar, gorgonzola, chevre noir, served with house made preserves and cracked spice crackers 15
- Dessert
Four of our dessert shot glasses and an order of chocolate raspberry truffle pops 12
- Wine - Your Choice
Three of our glass pour wines, 3oz. each 16

Shareables

- Wild Boar Bacon Wrapped Beef Tenderloin (GF)
Skewered, blue cheese cream 11
- Seared Scallops (GF, SF)
Parsnip nutmeg puree, wild mushrooms 12
- Cajun Chicken Egg Rolls
Roasted corn, spiced chicken, goat cheese, cilantro 9
- Chorizo Stuffed Medjool Dates (GF)
Bacon wrapped, smoked paprika tomato sauce 8
- Seared Albacore Tuna
Asian vegetable slaw, szechuan aioli, wonton crisps 11
- Lime Cured Ceviche (SF)
Fragrant shrimp and scallops, plantain crisps 9.5
- Pulled Pork Poutine
Montreal curds, chipotle demi 9
- Calamari Fritta (SF)
Tuscan tomato ragu, lemon emulsion 10
- Wonton Crusted Prawns (SF)
Togarashi mayonnaise 12
- Bistro Mussels (SF)
Tomato, garlic and capers, natural jus 11

Breads & Pastas

- Grilled Steak Flatbread
Peppercorn roasted garlic sauce, blackened onions 12
- Pear and Gorgonzola Flatbread (V, N)
Pesto cream, vincotto 9
- Garlic Chicken Flatbread
Balsamic red onions, roasted peppers, parmesan 11.5
- Capicola and Grilled Pineapple Flatbread
Torn basil, roasted tomatoes, bocconcini 11
- Carnaroli Risotto (GF)
Torn basil, truffle oil 8
- Tagliatelle Pasta (V)
Wild mushrooms, gorgonzola cream 10.5
- Handmade Gnocchi with Pancetta
Roasted tomatoes, shaved parmesan 11

Mini Meals

- Seared Filet Mignon (GF)
Root vegetable puree, tomato tarragon dressing, glazed baby carrots 15
- Roasted Chicken (GF)
Patatas bravas, avjar grilled peppers, garlic aioli 13
- BC Salmon (GF)
Black olive and green bean caponata, lemon risotto 14
- Braised Lamb Shoulder (GF)
Parsnip puree, honey glazed baby beets and carrots 13
- Olive Oil Poached Halibut (GF)
Tomato fennel broth, pan roasted potato 14
- Shortrib Cottage Pie
Slow cooked shortribs, horseradish potato crust, braised cabbage 11

Sides

- Mini Baked Potatoes (GF)
Chive mascarpone cream, smoked lardons 6
- Root Vegetables (V, GF)
Honey and cider glazed baby beets and carrots 6
- Sugar Snap Peas
Thai ginger salt, sweet soy glaze 5
- Hand Cut Fries (V)
Parmesan, garlic aioli 4.5
- Side Olives (V, GF)
House marinated 4.5
- Green Beans Caponata (GF)
Grape tomato, nicoise olives 4.5
- Yam Fries (V)
Cumin, brown sugar, chipotle aioli 6

Menu Guide

Vegetarian V • Celiac Gluten Free GF • Shellfish Present SF • Nuts Present N

Please make your server aware of any allergies not listed above. Many of our items can be modified slightly to fit your dietary needs.