

WELCOME TO TANGUS

We like to think this isn't just a restaurant, but the kind of place you'll want to come back to.

For the meat, of course.
For the smell coming off the grill,
for dishes made with care.
But above all, for the atmosphere —
because here, you come to truly feel good.

Tangus was born from a simple intention:
to offer a welcoming place, where good food and good vibes are all that matter.

We've poured into this place everything that represents us: a taste for detail,
a love for properly made meat, and the desire to make everyone feel at home —
no labels, no pressure.

Whether you're here for dinner with friends, a quick bite,
or a night to remember, you're in the right place.

Eat, relax, enjoy.
We'll take care of the rest.



CHARGE: 2.5 Euro

FIRE UP



*your
hunger*

STARTERS

Tangus Starters Selection

(minimum 2 guests – 5 courses)

18 €
per person

Martina Franca Capocollo

with burratina cheese and seasoned croutons

(sulfites)

10 €

Selection of Italian cheeses

Selection of cheeses served with preserves

(dairy, sulfites)

15 €

Selection of cured meats

Selection of cured meats

(dairy, sulfites)

18 €

Beef tartare

olive oil, salt, mustard + 2€ add-ons (€2 each): egg, capers, pickles, shallots

(uova, senape, pesce, solfiti)

16 €

Chianina beef tartare with pink grapefruit and gin

Fresh and aromatic, with an elegant balance between sweetness and citrus notes.

(sulfities)

16 €

Scotona beef tartare on ossobuco - subject to availability

Selected beef, finely hand-cut and served on ossobuco for a rich combination of textures and bold flavors.

20 €

Picanha carpaccio (plain)

Served plain to highlight the full intensity and quality of the cut.

(dairy)

18 €

Black Angus carpaccio

with arugula, shaved Parmesan, and sun-dried tomatoes

(dairy)

16 €

Japanese A5 Wagyu tartare

A unique tasting experience, soft and enveloping, with a rich and refined flavor.

(dairy)

30 €

Japanese A5 Wagyu carpaccio

Ultra-thin slices that melt in the mouth, with an intense and lingering flavor.

(dairy)

25 €

Raw Scottona sausage

Handcrafted, with an authentic and bold flavor, rooted in tradition.

8 €

Spanish Iberian cured ham

Slow-aged, with intense aromas and a velvety texture.

(sulfites)

25 €

Tacos with Apulian beef braciola and Parmesan fondue (2 pcs)

Rich and indulgent, with a perfect balance between meat and creaminess.

(lattosio, glutine)

13 €

Pulled pork meatballs with lime mayonnaise (2 pcs) - subject to availability

Juicy and flavorful, with a fresh note that enhances every bite.

(eggs, mustard, gluten, sulfites)

13 €

VEGETARIAN & VEGAN

DISHES BY THE CHEF

Vegetarian or vegan burger with bread and vegetables

(gluten)

8 €

Orecchiette pasta with tomato and basil

(gluten)

12 €

MAIN COURSES

Tangus tagliolini

marrow and porcini mushrooms

(gluten, eggs, dairy, sulfites)

16 €

Capunti pasta “Arlecchino”

with white veal sauce

(gluten, celery, sulfites)

16 €

Stuffed pasta

with burrata and capocollo, served with tomato and basil sauce

(gluten, eggs, dairy, sulfites)

17 €

Burnt wheat orecchiette

with revisited Apulian beef braciola sauce

(gluten, celery, sulfites)

17 €

Tagliatelle with Barolo wine

with Norcia sausage and mushrooms

(gluten, eggs, dairy and sulfites)

16 €

DRY-AGED PREMIUM MEATS

(Availability may vary daily—
ask to view today's selection in the dry-aging cabinet)

*A curated selection of prime cuts, dry-aged for flavor, tenderness, and depth.
Each piece is grilled on demand, respecting its texture and origin.*

Ask our staff for today's available cuts — we'll guide you to the perfect choice.

SIDE DISHES

Zucchini “alla poverella” (lightly marinated)

8 €

Grilled vegetables

8 €

Fried friggiteli peppers

6 €

Roasted potatoes

6 €

Mixed salad

6 €

French fries

6 €

Fresh crudités

6 €



DESSERTS

Cheesecake

Nutella – Mixed berries – Chocolate – Caramel – Pistachio – Coffee
(dairy, gluten and eggs)

6.5 €

Three-chocolate cake

(gluten, eggs, dairy, soy)

6.5 €

Tiramisù cake

(lattosio, glutine, uova, caffeina)

6.5 €

Panna cotta

Nutella – Mixed berries – Chocolate – Caramel – Pistachio – Coffee
(dairy)

6.5 €

Chocolate soufflé

(dairy, gluten and eggs)

6.5 €

Homemade desserts - subject to availability

SORBETS

Raspberry

(may contain sulfites)

6.5 €

Lemon

(may contain sulfites)

6.5 €

Green apple

(may contain sulfites)

6.5 €

Black mulberry

(may contain sulfites)

6.5 €

Peach

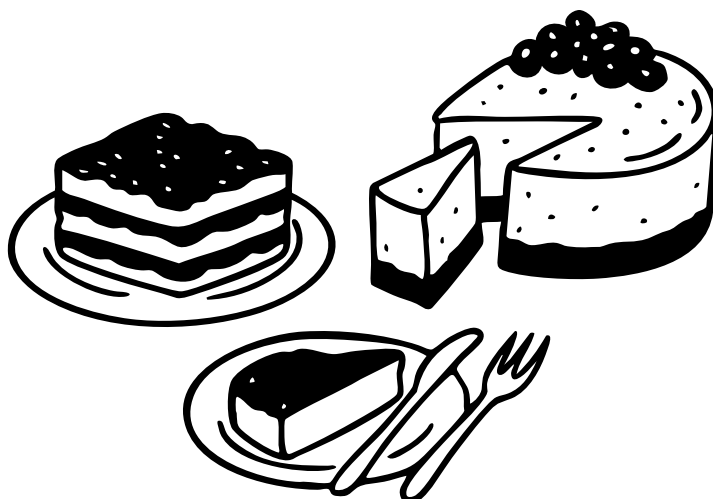
(may contain sulfites)

6.5 €

Pineapple

(may contain sulfites)

6.5 €



SOFT DRINKS

Still water	2.5 €
Sparkling water	2.5 €
Coca Cola 33cl	3 €
Coca Cola Zero 33cl	3 €
Fanta 33cl	3 €

BEERS

(gluten)

Estrella Pils 33cl	3.5 €
Menabrea Weiss 33cl	4 €
Menabrea Ambrata 33cl	4 €
Menabrea Bionda 33cl	3.5 €
Birra Nova Giara Bionda 33cl	6 €
Baladdin Artigianale IPA 33cl	6 €
Forst 1857 33cl	3.5 €

COCKTAILS

(sulfites)

Spritz	7 €
Gin Tonic	7 €
Gin Lemon	7 €

ALLERGENS

Guests are required to inform the restaurant staff of any food allergies or intolerances when ordering. The restaurant declines all responsibility for allergic reactions resulting from a failure to notify the restaurant staff.



GLUTEN



EGGS



PEANUTS



DAIRY



NUTS



CELERY



MUSTARD



SESAM SEEDS



SULFUR DIOXIDE
AND SULFITES

Some products may contain traces of allergens due to cross-contamination.