

Cafe Tu Tu Tango

8625 International Dr 32819-9334 · +14072482222 · Updated: Jan 14, 2026

[View online menu](#)



TOUR OF TANGO 1

A Small Plates Tasting Menu

\$39.22

Perfect for a group of six or more, the Tour of Tango is a guided tasting of signature menu items, including dessert. All guests must choose this option, and bar and beverage selections are add-ons. Get started on your creative dining tour!

DIPS & SPREADS 4

Butternut Squash Romesco V

\$9.25

spicy pecans, pomegranate syrup, chives

Black Bean Hummus V

\$9.00

chiltomate, tahini, black garlic salsa macha

Tzatziki V

\$9.00

labneh, greek yogurt, cucumbers, dill, garlic

Chilled Mediterranean Spinach Dip V

\$9.25

spinach, feta, walnuts, roasted peppers

SNACKS & VEGGIES 9

Street Corn V G

\$6.00

charred corn, lime-mayo, queso cotija, tajin, cilantro

Crispy Brussels Sprouts V

\$8.50

soy-chili honey

Jamón Serrano Croquetas

\$10.25

manchego cheese, aleppo-orange honey

Stuffed Dates V G

\$9.25

quinoa crunch, pickled shallots, pomegranate syrup, herbs

Brick Oven Roasted Sweet Potatoes V G

\$9.00

fresh goat cheese, pomegranate-citrus honey, toasted pecans, urfa chili, scallions

Chilled Chili Udon Noodles V

\$7.25

spicy soy-chili sauce, scallions, sesame seeds

Green Papaya Salad G

\$10.00

calamansi nuoc cham, pickled carrots, green apples, spiced peanuts, cilantro

Marinated Cucumbers V	\$9.00
black garlic shoyu, tahini miso, lime, schichimi tōgarashi, sesame	
Roasted Curried Potatoes V G	\$9.00
onions, ginger, garlic, cumin, jalapeños, aleppo pepper, yogurt	

TACOS & SLIDERS 3

Cuban Sliders	\$12.00
capicola, genoa salami, pulled pork, pickles, swiss cheese, mojo sauce	
Grilled Fish Tacos* G	\$11.00
honey-lime escabeche, queso cotija, corn tortillas	
Pibil Style Cauliflower Tacos G V	\$8.50
sour orange & achiote rubbed cauliflower, roasted corn, charred peppers, garlic-basil crema	

MEATS & SEAFOOD 9

Dynamite Shrimp	\$10.25
crispy shrimp, sweet chili aioli, asian slaw	
Butter Chicken Tikka Masala G	\$12.25
basmati rice, caramelized onions, roasted corn, tikka masala sauce	
Garlic-Maple Chicken Wings	\$12.00
spicy thai sauce, sesame, lime	
Smoked Thai Spare Ribs	\$12.00
tamarind bbq sauce	
Jerk Chicken Skewers	\$9.50
chargrilled, cilantro crema	
Sesame Steak Skewers*	\$12.25
ginger-soy aioli, scallions	
Spiced Alligator Bites	\$14.00
crispy wild caught florida gator, key lime mustard	
Cajun Chicken Egg Rolls	\$13.00
blackened chicken, goat cheese, cheddar cheese, corn, red onion, flash fried, creole mustard sauce	
Beef Kefta Kebab	\$9.25
garlic yogurt, chives	

BRICK OVEN FLAT BREADS 4

Roasted Mushroom & Sweet Corn V	\$12.00
garlic-miso cream, mozzarella, arugula, sesame, aleppo pepper, tamarind vinaigrette	

Impossible Merguez V	\$12.00
vegetarian merguez sausage, tomato relish, cilantro sauce, mozzarella	
Chorizo	\$12.00
muhammara, stracciatella, green chili shatta sauce, charred cipolini onions, roasted garlic, walnuts	
Turkish Sausage	\$12.00
feta cheese, tomato-cucumber salad, cilantro sauce, parsley	

SWEETS 4

Triple Chocolate Cake Pops	\$8.25
Dulce de Leche Eclairs V	\$9.00
lemon glaze, raspberry meringue	
Warm Guava Bread Pudding V	\$9.00
brown butter crème anglaise	
Chocolate-Cherry Bonbons V G	\$9.00
chocolate cake, cherry streusel, vanilla streusel	

BOTTOMLESS BRUNCH 4

BOTTOMLESS BRUNCH	\$32.00
take your pick from our scratch kitchen offerings below. ENJOY BOTTOMLESS STREET TACOS AS PART OF BOTTOMLESS BRUNCH	
Bottomless Bloody Marys or Seasonal Fruit Mimosas	\$22.22
THIRSTY? Enjoy Bottomless Bloody Marys or Seasonal Fruit Mimosas created just the way you like ‘em by our Tango bartenders	
BOTTOMLESS UPGRADE	\$44.22
Moët & Chandon Impérial Champagne for Mimosas or Grey Goose for Bloody Marys	
LITTLE BRUNCHERS	\$10.00
ages 10 and under can enjoy Bottomless Brunch for just	

TANGO FAVORITES 10

CRISPY BRUSSELS SPROUTS V	\$8.50
soy-chili honey	
BRICK OVEN ROASTED SWEET POTATOES V G	\$9.00
fresh goat cheese, pomegranate-citrus honey, toasted pecans, urfa chili, scallions	
CHILLED CHILI UDON NOODLES V	\$7.00
spicy soy-chili sauce, scallions, sesame seeds	
DYNAMITE SHRIMP	\$10.25
crispy shrimp, sweet chili aioli, asian slaw	

BUTTER CHICKEN TIKKA MASALA G	\$12.00
basmati rice, caramelized onions, roasted corn, tikka masala sauce	
GREEN PAPAYA SALAD G	\$10.00
nuoc cham, pickled carrots, green apples, peanuts, cilantro	
CUBAN SLIDERS	\$12.00
capicola, genoa salami, pulled pork, pickles, swiss cheese, mojo sauce	
SMASHED CUCUMBERS V	\$9.00
black garlic shoyu, tahini miso, lime, shichimi tōgarashi, sesame	
ROASTED CURRIED POTATOES V G	\$9.00
onion, ginger, garlic, cumin, jalapeño, aleppo pepper, yogurt	
BEEF KEBAB	\$9.25
mediterranean spiced ground beef, garlic yogurt, chives	

TANGO BRUNCH SPECIALTIES 5

MONKEY BREAD V	\$7.25
dulce de leche, golden raisins, pecans	
WARM GUAVA BREAD PUDDING V	\$9.00
brown butter crème anglaise	
BREAKFAST TACOS	\$8.00
jalapeño jack cheese, huevos rancheros, crumbled chorizo	
CUBAN STYLE PULLED PORK BENEDICT*	\$8.00
poached egg, jalapeño mornay, english muffin	
SHRIMP & GRITS G	\$12.00
roasted tomatoes, corn relish	

RED OR WHITE SANGRIA 1

RED OR WHITE SANGRIA	AVAILABLE OPTIONS
our authentic recipe from barcelona; red or white wine, fruit juices, spanish brandy, gin, triple sec, fresh fruit	GLASS: \$7.00
	BOTTLE: \$27.00

SPIRITED MASTERPIECES 8

“THE JERRY” MARGARITA	\$13.00
lunazul reposado tequila, cointreau, jalapeño, mango purée, basil, tajín rim	
STARRY NIGHT	\$13.00
hanson organic vodka, blueberry purée, lemon juice, pearl dust, black sugar rim	
BANKSY SMASH	\$12.00
maker’s mark bourbon, aperol, passion fruit purée	

TIKI IN TANGO	\$12.00
rum haven caribbean rum, diplomatico planas white rum, coconut water, pineapple reduction	
DALI PARTON	\$12.00
beefeater gin, muddled blackberries, basil reduction	
THE MULE OF FRIDA KAHLO	\$14.00
olmea altos silver tequila, del maguey “vida” mezcal, ginger beer, lime juice, muddled raspberries, jalapeño	
OLD FASHIONED ON THE PALETTE	\$14.00
knob creek bourbon, black walnut bitters, cherry, torched orange	
DIEGO’S PALOMA	\$13.00
sauza hornitos plata tequila, grapefruit, lime, watermelon	

NON SPIRITED FRESCOS 4

POLLOCK PUNCH	\$7.00
pineapple, mango & cranberry juices, passion purée, coco lopez, orgeat syrup	
TANGO MANGO TEA	\$7.00
iced tea, mango juice, passion fruit purée, lemon juice, mint	
TEMPEST	\$7.00
q ginger beer, apple juice, lime juice, molasses syrup	
LICHTENSTEIN LEMONADE	\$7.00
house-made lemonade , strawberry purée, muddled cucumber & basil, soda	

GLASS / BOTTLE 46

PROSECCO, La Marca, Veneto DOC, Italy	AVAILABLE OPTIONS
	GLASS: \$11.00
	BOTTLE: \$42.00
CAVA, Viña Esmeralda, Catalonia, Spain	AVAILABLE OPTIONS
	GLASS: \$13.00
	BOTTLE: \$50.00
BRUT ROSÉ, Lucien Albrecht, Crémant d’Alsace, France	\$54.00
CHAMPAGNE, Lanson Père & Fils, Brut, France	\$105.00
VINHO VERDE, Vera, White, Portugal	AVAILABLE OPTIONS
	GLASS: \$11.00
	BOTTLE: \$42.00
PINOT GRIGIO, Maso Canali, Trentino DOC, Italy	AVAILABLE OPTIONS
	GLASS: \$13.00
	BOTTLE: \$50.00
PINOT GRIGIO, Terra d’Oro, Santa Barbara County, California	\$48.00

PINOT GRIS, King Estate, Willamette Valley, Oregon	\$44.00
SAUVIGNON BLANC, Whitehaven, Marlborough, New Zealand	AVAILABLE OPTIONS
	GLASS: \$12.00
	BOTTLE: \$46.00
SAUVIGNON BLANC, Patient Cottat “Le Grande Caillou,” Val de Loire IGP, France	AVAILABLE OPTIONS
	GLASS: \$11.00
	BOTTLE: \$42.00
SAUVIGNON BLANC, RouteStock, Napa Valley, California	\$45.00
ALBARIÑO, Bodega Garzón “Reserva,” Uruguay	AVAILABLE OPTIONS
	GLASS: \$13.00
	BOTTLE: \$50.00
CHARDONNAY, William Hill Estate, North Coast, California	AVAILABLE OPTIONS
	GLASS: \$10.00
	BOTTLE: \$38.00
CHARDONNAY, Chalk Hill, Russian River Valley, CA	AVAILABLE OPTIONS
	GLASS: \$12.00
	BOTTLE: \$44.00
CHARDONNAY, La Crema, Sonoma Coast, California	\$54.00
RIESLING, Dr. G, Mosel, Germany	AVAILABLE OPTIONS
	GLASS: \$11.00
	BOTTLE: \$42.00
VERDICCHIO CLASSICO SUPERIORE, Andrea Felici, Le Marche DOC, Italy	AVAILABLE OPTIONS
	GLASS: \$12.00
	BOTTLE: \$44.00
ETNA BIANCO, Tornatore, Mount Etna DOC, Italy	\$109.00
ROSÉ, Marqués de Cáceres, Rioja, Spain	\$30.00
ROSÉ, Kendall-Jackson “Vintner’s Reserve,” California	AVAILABLE OPTIONS
	GLASS: \$11.00
	BOTTLE: \$36.00
ROSÉ, Bieler Père et Fils, Sabine, Provence, France	AVAILABLE OPTIONS
	GLASS: \$12.00
	BOTTLE: \$46.00
PINOT NOIR, Rickshaw, Sonoma, California	AVAILABLE OPTIONS
	GLASS: \$11.00
	BOTTLE: \$42.00
PINOT NOIR, La Crema, Monterey, California	AVAILABLE OPTIONS
	GLASS: \$13.00
	BOTTLE: \$50.00

PINOT NOIR, Talbott “Kali Hart,” Monterey, California	\$52.00
PINOT NOIR, The Four Graces, Willamette Valley, Oregon	AVAILABLE OPTIONS
	GLASS: \$15.00
	BOTTLE: \$56.00
PINOT NOIR, Hartford Court, Russian River Valley, California	\$76.00
CHIANTI, Zonin, Chianti DOCG, Italy	AVAILABLE OPTIONS
	GLASS: \$10.00
	BOTTLE: \$36.00
CHIANTI CLASSICO, Tenuta di Arceno “Riserva,” Tuscany DOCG, Italy	\$54.00
GARNACHA, Zestos, Vinos de Madrid, Spain	\$40.00
MALBEC, Don Miguel Gascón, Mendoza, Argentina	\$42.00
MALBEC, Corazon del Sol, Uco Valley, Mendoza, Argentina	AVAILABLE OPTIONS
	GLASS: \$15.00
	BOTTLE: \$58.00
RIOJA, Bodegas Faustino, DOCa, Spain	AVAILABLE OPTIONS
	GLASS: \$14.00
	BOTTLE: \$54.00
RIOJA, Finca Allende, DOCa, Spain	\$89.00
MERLOT, Santa Ema Reserva, Central Valley, Chile	\$44.00
MERLOT, Northstar, Columbia Valley, Washington	\$69.00
CABERNET SAUVIGNON, Sterling, California	AVAILABLE OPTIONS
	GLASS: \$9.00
	BOTTLE: \$32.00
CABERNET SAUVIGNON, Silver Palm, North Coast, California	AVAILABLE OPTIONS
	GLASS: \$12.00
	BOTTLE: \$46.00
CABERNET SAUVIGNON, Sebastiani, Alexander Valley, California	AVAILABLE OPTIONS
	GLASS: \$17.00
	BOTTLE: \$64.00
CABERNET SAUVIGNON, Freemark Abbey, Napa Valley, California	\$81.00
CABERNET SAUVIGION, Revana, Terrior Series, Napa, California	AVAILABLE OPTIONS
	GLASS: \$38.00
	BOTTLE: \$150.00
CABERNET FRANC, Scarpetta, Friuli DOC, Italy	AVAILABLE OPTIONS
	GLASS: \$10.00
	BOTTLE: \$38.00

ZINFANDEL, Terra d’ Oro, Amador County, California	AVAILABLE OPTIONS
	GLASS: \$12.00
	BOTTLE: \$46.00
SHIRAZ, Robert Oatley, McLaren Vale, Australia	AVAILABLE OPTIONS
	GLASS: \$13.00
	BOTTLE: \$50.00
RED BLEND, Kuleto Estate “Native Son,” Napa, California	AVAILABLE OPTIONS
	GLASS: \$13.00
	BOTTLE: \$50.00
RED BLEND, Spring Valley “Uriah,” Walla Walla Valley, Washington	\$99.00
RED BLEND, Gaja “Sito Moresco,” Langhe, Italy	\$119.00

SANGRIA 1

Red or White Sangria	AVAILABLE OPTIONS
our authentic recipe from barcelona; red or white wine, fruit juices, spanish brandy, triple sec, gin, fresh fruit	Glass: \$7.00
	Bottle: \$27.00

WINE 47

Prosecco, La Marca, Veneto DOC, Italy	\$11.00
Cava, Viña Esmeralda, Catalonia, Spain	\$13.00
Brut Rosé, Lucien Albrecht, Crémant d'Alsace, France	\$54.00
Champagne, Lanson Père & Fils, Brut, France	\$105.00
Vinho Verde, Vera White, Portugal	\$11.00
Pinot Grigio, Maso Canali, Trentino DOC, Italy	\$13.00
Pinot Grigio, Terra d'Oro, Santa Barbara County, California	\$48.00
Pinot Gris, King Estate, Willamette Valley, Oregon	\$44.00
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	\$12.00
Sauvignon Blanc, Patient Cottat "Le Grande Caillou," Val de Loire IGP, France	\$11.00
Sauvignon Blanc, RouteStock, Napa Valley, California	\$45.00
Albariño, Bodega Garzón Reserva, Uruguay	\$13.00
Chardonnay, William Hill Estate, North Coast, California	\$10.00
Chardonnay, Chalk Hill, Russian River Valley, CA	\$12.00
Chardonnay, La Crema, Sonoma Coast, California	\$54.00

Chardonnay, David Bruce, Russian River Valley, California	\$62.00
Riesling, Dr. G, Mosel, Germany	\$11.00
Verdicchio Classico Superiore, Andrea Felici, Le Marche DOC, Italy	\$12.00
Etna Bianco, Tornatore, Mount Etna DOC, Italy	\$109.00
Rosé, Marqués de Cáceres, Rioja, Spain	\$30.00
Rosé, Kendall-Jackson "Vintner's Reserve," California	\$11.00
Rosé, Bieler Père et Fils, Sabine, Provence, France	\$12.00
Pinot Noir, Rickshaw, Sonoma, California	\$11.00
Pinot Noir, La Crema, Monterey, California	\$13.00
Pinot Noir, Talbott "Kali Hart," Monterey, California	\$52.00
Pinot Noir, The Four Graces, Willamette Valley, Oregon	\$15.00
Pinot Noir, Hartford Court, Russian River Valley, California	\$76.00
Chianti, Zonin, Chianti DOCG, Italy	\$10.00
Chianti Classico, Tenuta di Arceno "Riserva," Tuscany DOCG, Italy	\$54.00
Garnacha, Zestos, Vinos de Madrid, Spain	\$40.00
Malbec, Don Miguel Gascón, Mendoza, Argentina	\$42.00
Malbec, Corazon del Sol, Uco Valley, Mendoza, Argentina	\$15.00
Rioja, Finca Allende, DOCa, Spain	\$89.00
Rioja, Bodegas Faustino, DOCa, Spain	\$14.00
Merlot, Santa Ema Reserva, Central Valley, Chile	\$44.00
Merlot, Northstar, Columbia Valley, Washington	\$69.00
Cabernet Sauvignon, Sterling, California	\$9.00
Cabernet Sauvignon, Silver Palm, North Coast, California	\$12.00
Cabernet Sauvignon, Sebastiani, Alexander Valley, California	\$17.00
Cabernet Sauvignon, Freemark Abbey, Napa Valley, California	\$81.00
Cabernet Sauvignon, Revana, Terrior Series, Napa, California	\$32.00
Cabernet Franc, Scarpetta, Friuli DOC, Italy	\$10.00
Zinfandel, Tera d'Oro, Amador County, California	\$12.00

Shiraz, Robert Oatley, McLaren Vale, Australia	\$13.00
Red Blend, Kuleto Estate "Native Son," Napa, California	\$13.00
Red Blend, Spring Valley "Uriah," Walla Walla Valley, Washington	\$99.00
Red Blend, Gaja "Sito Moresco," Langhe, Italy	\$119.00

FOOD SPECIALS 8

Black Bean Hummus V	\$9.00
chiltomate, tahini, black garlic salsa macha	
Street Corn (2)	
charred corn, lime, mayo, tajin, queso cotija	
Cajun Chicken Egg Roll (1)	
blackened chicken, goat cheese, cheddar cheese, red onion, corn, creole mustard sauce	
Cuban Slider (1)	
capicola, genoa salami, pulled pork, pickles, swiss cheese, mojo sauce	
Jerk Chicken Skewers (2)	
cilantro crema	
Grilled Fish Taco (1)	
honey-lime escabeche, queso cotija, corn tortillas	
Cauliflower Taco (1)	
sour orange & achiote rubbed cauliflower, charred peppers, roasted corn, garlic-basil crema	
Triple Chocolate Cake Pops (2)	

DRINK SPECIALS 5

Draft Beer	\$4.22
Well Drinks	\$4.22
Select Wines	\$4.22
Sangria	\$4.22
Spirited Masterpiece Cocktails	\$7.22

YOUNG DINERS 5

Cheese Quesadilla	\$6.50
hand cut french fries	
Popcorn Chicken	\$6.50
hand cut french fries	

Pasta	\$6.50
butter & cheese or marinara	
Mini Hot Dogs	\$6.50
hand cut french fries	
Cheese Pizza	\$6.50