



Breakfast Menu



QUINTO

COCINA DE FUEGOS

Continental Buffet

Artisan Pastries, Bread & Bagel, Assorted Cereal & Muesli, Seasonal Fruits, Cheese & Charcuterie, Greek Yogurt, Overnight Cold Oats, Scrambled Eggs, Daily Sides

Brew Coffee or Tea

Main Course

Avocado Toast

Artisan bread, poached eggs, avocado spread, queso fresco

Quinto Burrito

Flour wrap tortilla, scrambled eggs, bacon, Swiss cheese, guacamole, pico de gallo, roasted potatoes

Chocolate Croissant Pudding

Tres leches sauce, raspberry coulis, fresh strawberries

Healthy Omelet

Organic egg whites, cherry tomatoes, mushrooms, asparagus

EAST Omelet

Whole eggs, bacon, Swiss cheese, sun dried tomatoes

Two Eggs Any Style

Scrambled, boiled, sunny side up choice one side dish

Sides

7

Apple Wood Bacon

Half Avocado

Breakfast Potatoes

Sauteed Spinach

Pork Sausage

Brunch Classics 12

Prosecco
Mimosa
Bellini
Bloody Mary

Special Coffee 6,50

Double Espresso
Machiatto
Cappuccino
Flat White
Latte
Hot Chocolate

Tea 6,50

Green Jasmin Pearl
Sencha Green
Earl Grey
English Breakfast
Chamomile
Peppermint

Juice 6,50

Fresh Orange Juice
Pinapple
Apple
Grapefruit
Cranberry
Lemonade

Continental Buffet Only

25

Continental Buffet, Main Course,
Special Coffee or Juice

34

Main Course Only

19

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.

Un cargo de servicio de 20% es automáticamente agregada a todas las cuentas de grupos de 6 o más.



@quinto.miami



All Day Menu



QUINTO

COCINA DE FUEGOS

Para Empezar . To Start

Tartar de Salmón 4oz Salmon trout, pickles, sun-dried pepper aioli, fried potato stick 19	Mejillones al Pesto PEI mussels, white wine reduction, spinach-pistachio pesto, Artisan sourdough 26	Jalea de Mariscos Beer-battered shrimp & calamari, mango relish, coconut leche de tigre 19	Tabule y Labneh Quinoa, farro, barley, mixed herbs, cucumber, cranberry, basil-serrano labneh 18	Burrata y Pera Red wine infused pear, burrata, prosciutto, roasted bread crumbs 21	Pizzette de Aguacate y Hongos Feta cheese, avocado, roasted beech mushrooms 28
--	---	--	---	--	--

Clásicos de Quinto . Quinto's Classics

Ensalada de Tomate Heirloom tomato, llajua sauce, Artisan roasted crostini, goat cheese, herb oil 18
Gambas al Ajillo Jumbo Gulf shrimp, garlic, olive oil, sweet potatoes 29
Pulpo a la Plancha Seared octopus, potatoes confit, paprika 34
Provolone al Horno Baked provolone cheese, Artisan bread 20
Empanada Salteña Hand cut beef, olives, boiled egg, salsa llajua 12
Empanada de Pollo Chicken, onions, poblano pepper, cream, corn 12
Hongos Rostizados Local farm's assorted mushrooms, hazelnut salsa verde, herb oil 26

De la Parrilla . From our Wood-fired Grill

Bife Angosto 14oz NY strip steak, chimichurri 48	Rack de Cordero 14oz New Zealand rack of lamb 48
Entrecôte 14oz Ribeye steak, chimichurri 54	Pargo a la Talla Grilled red snapper fillet, dried pepper marinade, lemon 48

Add Tiger Prawns 24 Add Grilled Chorizo 10

Selección de Cortes Prime . Prime Selection

Entraña 12oz Prime skirt steak, chimichurri 57	Tapa de Costilla 8oz Prime ribeye cap, chimichurri 52	Entrecôte con Hueso 32oz Prime cowboy steak bone-in, chimichurri, potato bâtonnet 175	Bife Angosto con Hueso 24oz Prime NY strip steak bone-in, chimichurri, roasted onion, avocado 98
--	---	--	---

Principales . Main Course

Pesca del Día Fresh fish of the day, couscous, cilantro, parsley, cream MP
Branzino Whole Mediterranean sea bass 49
Pollo al Horno Oven roasted organic half chicken 34
Coliflor Adobada Roasted cauliflower, adobo, sesame & cauliflower purée, almonds 23
Milanesa Breaded NY strip steak, Dijonnaise, llajua sauce 34
Arroz Negro Calamari sofrito, bomba rice, squid ink stock, tiger prawn, crispy rice 42

Para Acompañar . Sides . 12

Papas Escrachadas Smashed potatoes	Arroz y Garbanzo Za'atar jasmine rice, roasted chickpea, braised onions	Ensalada Roja Red endive, castelfranco lettuce, roasted beet vinaigrette, green goddess sauce, feta cheese, almonds	Ensalada Verde Mixed greens, Dijon- Champagne vinaigrette	Ensalada de Calabacín Marinated zucchini, citrus-mint vinaigrette	Verduras al Horno Wood-fire roasted vegetables
--	--	---	--	--	--

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added. Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas. Un cargo de servicio de 20% es automáticamente agregado a todas las cuentas de grupos de 6 o más.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.



@quinto.miami

QUINTO

COCINA DE FUEGOS

Tragos

. Cocktails

16

Chili Rita Tequila Reposado, Red Wine, Thai Chili, Lime Juice, Agave Syrup	Caipi Maracuyá Vodka, Passion Fruit, Cane Sugar	Quinto Old Fashioned Torched Orange Peel Infused Bourbon, All Spice, Clove Syrup	La Revancha del Anana Tequila Silver, Strawberry, Pineapple Juice, Chili Liqueur, Hibiscus Syrup	Mezcal Negroni Mezcal, Italian Bitter Aperitivo, Sweet Vermouth, Orange Bitters, Charred Grapefruit Peel
Orange Duchess Orange Peel Infused Sparkling Wine, Fresh Rosemary	Melocotón Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave Syrup	The Hot Brit London Dry Gin, Cucumber Juice, Jalapeño, Lime Juice	Lychee Blossom Vodka, Junmai Sake, Lychee Juice, Elderflower Liqueur	Wildgarden Cup Hendrick's Flora Adora, lemon juice, syrup, soda, cucumber, raspberry & mint

Gin & Tonic

. 17

La Copa del '50 London Dry Gin, Grapefruit Juice, Pink Peppercorn	Al Sur del Trópico Orange Infused Gin, Peach Purée, Fresh Thyme	Un Pie en el Chuy London Dry Gin, Fresh Blueberries, Lime Juice, Mint	Clérico White Wine, Crème de Cassis, Green & Red Apple, Fresh Lemon & Orange Juice	Sangría Red Wine, Orange Juice, Vodka, Green & Red Apple
Lychee & Co Gin Liqueur, Lychee Purée, Cointreau, Lime Juice	Strangled Parrot London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil			

Vino por Copa

. Wine by the Glass

Espumante . Sparkling	Blanco . White	Rosé	Pink Sky Fresh Blueberries, Lime Juice, Syrup	Passion Passion Fruit, Lime Juice, Syrup, Soda, Mint
Torressella, Prosecco, Veneto, Italy 15	Pinot Bianco, Kettmeier, Alto Adige, Italy 13	Albariño, Bodegas Garzon, Maldonado, Uruguay 15	Garzón, Maldonado, Uruguay 14	
Chandon, Garden Spritz, Mendoza, Argentina 15	Pinot Grigio, Pighin, Friuli, Italy 14	Chardonnay, L.A Cetto, Valle de Guadalupe, Mexico 15	Chiarretto, Cà Maiol, Riviera del Garda, Italy 15	Strawberry Virgin Mojito Fresh Strawberries, Lime Juice, Syrup, Fresh Mint, Soda
MUMM, Champagne, Reims, France 26	Viognier, Alto de la Ballena, Maldonado, Uruguay 14	Sauvignon Blanc, Garzon, Maldonado, Uruguay 17		Virgin Mojito Lime Juice, Syrup, Fresh Mint, Soda
Cuvée , Prestige, Franciacorta, Ca' del Bosco Champagne, Reims, France 22				
Tinto . Red				
Valpolicella D.O.C., Masi Bonacosta, Veneto, Italy 13	Tannat, Garzón, Maldonado, Uruguay 13	Tempranillo, Bajon de Ley Reserva, Rioja, Spain 15		Pinot Noir, Bodega Malma, Patagonia, Argentina 14
Malbec, Perro Callejero, Mendoza, Argentina 14	Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile 15	Cabernet Sauvignon, Educated Guess, California, USA 16		Pinot Noir, Roco Gravel Road, California, USA 17



Vino por Copa . Wine by the Glass

Champagne & Espumante

Champagne & Sparkling

Torressella, Prosecco, Veneto, Italy	13
Chandon, Garden Spritz, Argentina	15
Mumm, Champagne, Remis, France	26

Rosé

Garzón, Maldonado, Uruguay	14
Chiarretto Riviera Del Garda, Ca'Maiol, Italy	15

Selección Especial . Special Selection

Blancos/Rosé	Regular price	Sales price
Albariño Single Vineyard, Garzon, Maldonado, Uruguay, 2018	82	72
Sauvignon Blanc, Terrunyo, Los Boldos, Chile, 2020	78	45
Torrentes, Solo Contigo, La Rioja, Argentina, 2014	75	45
Champagne		
Taittinger Prestige, Rose, Reims , France	145	125
Tintos		
Tempranillo, Marques de Riscal, Rioja, Spain	75	50
Pinot Noir, Barda, Patagonia, Argentina, 2020	75	45

Blanco

White

Pinot Bianco, Kettmeier, Alto Adige, Italy	13
Pinot Grigio, Pighin, Friuli, Italy	14
Viognier, Alto de la Ballena, Maldonado, Uruguay	14

Albariño, Bodegas Garzon, Maldonado, Uruguay	15
Chardonnay, L.A. Cetto, Valle de Guadalupe, Mexico	15
Sauvignon Blanc, Garzon, Maldonado, Uruguay	17

Tinto

Red

Valpolicella D.O.C., Masi Bonacosta, Italy	13
Tannat, Garzón Reserva, Maldonado, Uruguay	13
Tempranillo, Bajon de Ley Reserva, Rioja, Spain	15
Pinot Noir, Bodega Malma,Patagonia, Argentina	14
Malbec, Perro Callejero, Mendoza, Argentina	14
Carmenere, Montes Alpha, Colchagua Valley, Chile	14
Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile	15
Cabernet Sauvignon, Educated guess, California, USA	16
Pinot Noir, Roco Gravel Road, Oregon, USA	17

Champagne

Champagne blanc

Torressella, Prosecco, Veneto, Italy	65
Cuvée , Prestige, Franciacorta, Ca' del Bosco, Lombardy, Italy	95
Taittinger Brut, Le Francaise, Reims, France	115
Mumm, Champagne, Remis, France	145
Canard- Duchene" Leonie Cuvée", Reims, France	150
Charles Heidsieck, Reims, France	185
Ruinart, Blanc de Blanc Brut, Reims, France	190
Billecart, Brut, Reims, France	198
Dom Perignon Brut, Épernay, France, 2009	525
Perrier-Jouët “Belle Epoque” Brut, Épernay, France, 2007	380
Armand de Brignac, Reims, MV	1100

Champagne rosé

Torressella, Prosecco, Veneto, Italy	65
Taittinger, Prestige, Brut Rosé, Reims, France	145
Canard- Duchene, Brut Rosé, Reims, France	180
Ruinart, Brut Rosé, Reims, France	220
Billecart-Salmon, Brut Rosé, France	225

Blanco. White

Chardonnay

Catena, “Alta”, Mendoza, Argentina, 2019	80
L.A. Cetto, Valle de Guadalupe, Mexico, 2021	60
Hearst Ranch Glacier Ridge, Monterrey Valley, 2017, USA	70
Chablis, Grand Regnard, Burgundy, France, 2019	107
Far Niente, Napa Valley, USA, 2019	125

Otras cepas

Pinot Grigio, Pighin, Friuli, Italy, 2020	60
Viognier, Alto de la Ballena, Maldonado, Uruguay, 2019	67
Albariño,Terras Gaudas, Rias Baixas, Spain, 2020	68
Sauvignon Blanc, Garzón, Maldonado, Uruguay, 2020	65
Pinot Bianco, Kettmeir,Alto Adige, Italy, 2020	60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2018	70
Torrentes, San Pedro de Yacochuya, Salta, Argentina, 2017	70
Albariño, Bodegas Garzon, Maldonado, Uruguay 2021	65
Gewurtztraminer, Domaine Zind-Humbrecht, Alsace, France, 2015	68
Etna Bianco , Tenuta di Fessina, Erse, Italy	60
Viognier, Darioush, Napa Valley, 2021	125

Rosé

Chiarretto, Del Garda, Ca' Maiol, Italy, 2018	65
Bodega Garzon, Maldonado, Uruguay, 2018	65
Château Miraval, Côtes de Provence, France, 2020	70

Magnums

Château Miraval, Côtes de Provence, France, 2016	130
Domaine OTT, Château de Selle, Provence France, 2016	198

Tinto . Red

Tannat-tannat blends

Garzon Reserva, Maldonado, Uruguay, 2020	65
Luz de Luna, Narbona, Carmelo, Uruguay, 2017	140
Monte Vide Eu, Tannat-Merlot-Tempranillo, Montevideo,Uruguay, 2018	150
Balasto, Tannat-Cab Franc-Petit Verdot-Merlot Marselan, Maldonado, Uruguay, 2018	160

Malbec

Dark Amethyst, Mendoza, Argentina, 2016	65
Perro Callejero, Mendoza, Argentina, 2019	68
Ernesto Catena “Siesta”, Mendoza, Argentina, 2016	69
Bramare,Vina Cobos, Mendoza, Argentina,2019	92
Zuccardi Concreto, Mendoza, Argentina, 2020	98
Yacochuya, Cafayate Valley, Salta, Argentina, 2014	145
Catena Zapata "Argentino", Mendoza, Argentina, 2018	239

Blends

Cuvelier Los Andes, Gran Vin, Mendoza, Argentina, 2017	93
Bodega del Fin del Mundo, Special Blend, Argentina, 2018	129
Opus One, Napa Valley, USA, 2015	610
Opus One, Napa Valley, USA, 2013 - Magnum	1,210

Cabernet Sauvignon

Scarlet Vine, Maipo Valley, Chile, 2019	68
Educated Guess, North Carolina, USA, 2019	70
Achaval Ferrer, Lujan de Cuyo, Mendoza, Argentina	86
Buena Vista, Napa Valley, USA, 2019	98
Manso de Velasco, Curico Valley, Chile, 2013	147

Cabernet Franc

Alto de la Ballena, Maldonado, Uruguay	67
El Enemigo, Mendoza, Argentina, 2019	78
Zuccardi "Poligonos", Mendoza, Argentina, 2018	82

Pinot Noir

Bodega Malma, Patagonia, Argentina	67
Garzón, Single Vineyard, Maldonado, Uruguay, 2018	70
Roco, Gravel Road, California, USA	75
Walt, Santa Rita Hills, USA, 2018	84

Syrah

Morgan, Santa Lucia Highlands, California, 2018	67
Montes Alpha, Colchagua Valley, Chile, 2018	71

Carmenere

Montes Alpha, Colchagua Valley, Chile, 2020	60
Concha y Toro, Terrunyo, Chile, 2018	90

Ventana a Europa . Window to Europe

Tempranillo

Baron de Ley Reserva, Rioja, Spain	70
Numanthia, Tinta de Toro, Toro, Spain, 2018	103
Aalto, Ribera del Duero, Spain, 2019	145
Bodegas Emilio Moro, Ribera del Duero, Spain, 2019	80

Otras cepas

Valpolicella D.O.C, Masi Bonacosta, Italy, 2020	60
Chianti Classico, Borgo Escopeto, Italy, 2019	60
Barolo, Beni di Batasiolo, Piemonte, Italy 2018	98
Amarone della Valpolicella, Parolvini, Italy, 2019	140
Brunello di Montalcino, Podere la Vigna, Italy, 2017	140
Monastrell, Bodega Juan Gil, Silver, Jumilla, Spain	60





Martini Nights

(Every Thursday at 6pm)



QUINTO

COCINA DE FUEGOS

Create your own Martini 10 4oz

Choose your kick

Vodka or Gin

Choose your style

Dry Dirty Rocks
Stirred Shaken up

Choose your garnish

Olives or Lemon Twist

Classic Martinis

Cosmopolitan

Ketel One Citroen, Cointreau,
cranberry juice, fresh lime juice,
orange twist

Perfect Martini

Tanqueray Gin, dry vermouth,
sweet vermouth, olives

Apple Martini

Ketel One, green apple
schnapps, lemon juice,
apple slice

French Martini

Ketel One, Chambord,
pineapple juice, lemon twist

Lemon Drop Martini

Ketel One, Limoncello,
syrup, lemon twist, lime
juice

Quinto Signatures

Green Summer

Tanqueray, midori, lime juice,
syrup, foam

Lychee Blossom

Ketel One, Junmai Sake,
lychee juice, elderflower
liquor

Coconut Espresso Martini

Ketel One, Kahlua, espresso,
coconut foam

Peach Martini

Ketel One, creme yvette,
peach puree, lychee juice,
lime juice





Lunch Menu

(Monday to Friday)



QUINTO

COCINA DE FUEGOS

Para Empezar • To Start

Ensalada de Tomate  Heirloom tomato, llajua sauce, Artisan roasted crostini, goat cheese, herb oil 18	Empanada de Pollo Shredded chicken, onions, poblano pepper, cream, corn 12	Pulpo a la Plancha  Pan seared octopus, potatoes confit, paprika 34	Sopa del Día Ask your server for the soup of the day 9
Gambas al Ajillo  Jumbo Gulf shrimp, garlic, chili oil, sweet potatoes 29	Jalea de Mariscos Beer-battered shrimp & calamari, mango relish, coconut leche de tigre 19	Empanada Salteña  Hand cut beef, olives, boiled egg, salsa llajua 12	

Pizzette & Sandwiches

Pizzette Fugazzeta

Braised onion, provolone, oregano 19

Pizzette de Mortadella

Mortadella, stracciatella cheese, bianca sauce,
spinach pesto 19

Pizzette de Soppressata Picante

Spicy soppressata, mozzarella cheese, peperonata 19

Quinto Burger

8oz Angus beef, brioche bun, Dijon aioli, lettuce, aged
provolone cheese 23

Capicola Sandwich

Folded pita bread, thin capicola, provolone cheese, arugula,
mustard sauce 21

Caprese Sandwich

Folded pita bread, tomato, fresh mozzarella cheese,
green pesto 18

Del Mar • From the Sea

Pesca del Día

Fresh fish of the day, oven vegetables MP

Branzino

Whole Mediterranean sea bass 48

Para Acompañar • Sides • 12

Papas Escrachadas

Smashed potatoes

Ensalada Roja

Red endive, castelfranco lettuce, roasted
beet vinaigrette, green goddess sauce, feta
cheese, almonds

Ensalada Verde

Mixed greens, Dijon-
Champagne vinaigrette

Verduras al Horno

Wood-fire roasted vegetables

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added. Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas. Un cargo de servicio de 20% es automáticamente agregado a todas las cuentas de grupos de 6 o más.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

Lunch on the Fly • 35

Monday

Para Empezar • To Start

Ensalada de Tomate

Heirloom tomato, llajua sauce,
Artisan roasted crostini,
goat cheese, herb oil

Para Continuar • To Continue

Filete de Branzino

Grilled Mediterranean sea bass fillet,
cucumber yogurt, green tomatillo salad

Tuesday

Gambas al Ajillo

Jumbo Gulf shrimp, garlic,
chili oil, sweet potatoes

Vacío

8oz Flap steak, chimichurri,
served with potato bâtonnet

Wednesday

Pizzette de Hongos

Oyster mushroom, salsa
bianca, mozzarella cheese,
lemon zest

Pargo a la Talla

8oz Red snapper, dried pepper,
avocado cucumber cream, fresh
cucumber, lemon

Thursday

Tartine de Tomate

Artisan bread, tomato confit,
spinach-pistachio pesto,
stracciatella cheese

Milanesa de Pollo

Breaded boneless chicken outlet,
Dijonnaise and llajua sauce, arugula salad

Friday

Jalea de Mariscos

Beer battered shrimp &
calamari, coconut & mango
leche de tigre

Entraña

8oz Choice skirt steak,
sweet potato, chimichurri

Para Cerrar • To End

Pastelito de Guayaba y Queso

Guava & cheese stuffed puff pastry,
vanilla ice cream, graham crumble



QUINTO
SIGNATURES



@quinto.miami



QUINTO

COCINA DE FUEGOS

Tragos • Cocktails 16

Chili Rita

Tequila Reposado, Red Wine, Thai Chili, Lime Juice, Agave Syrup

Orange Duchess

Orange Peel Infused Sparkling Wine, Fresh Rosemary

Caipi Maracuyá

Vodka, Passion Fruit, Cane Sugar

Melocotón

Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave Syrup

Quinto Old Fashioned

Torched Orange Peel Infused Bourbon, All Spice, Clove Syrup

The Hot Brit

London Dry Gin, Cucumber Juice, Jalapeño, Lime Juice

La Revancha del Anana

Tequila Silver, Strawberry, Pineapple Juice, Chili Liqueur, Hibiscus Syrup

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice, Elderflower Liqueur

Mezcal Negroni

Mezcal, Italian Bitter Aperitivo, Sweet Vermouth, Orange Bitters, Charred Grapefruit Peel

Wildgarden Cup

Hendrick's Flora Adora, lemon juice, syrup, soda, cucumber, raspberry & mint

Gin & Tonic • 17

La Copa del '50

London Dry Gin, Grapefruit Juice, Pink Peppercorn

Lychee & Co

Gin Liqueur, Lychee Purée, Cointreau, Lime Juice

Al Sur del Trópico

Orange Infused Gin, Peach Purée, Fresh Thyme

Strangled Parrot

London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

Un Pie en el Chuy

London Dry Gin, Fresh Blueberries, Lime Juice, Mint

Clérico

White Wine, Crème de Cassis, Green & Red Apple, Fresh Lemon & Orange Juice

Sangría

Red Wine, Orange Juice, Vodka, Green & Red Apple

Pitchers • 55

Vino por Copa • Wine by the Glass

Espumante • Sparkling

Torressella, Prosecco, Veneto, Italy 15

Chandon, Garden Spritz, Mendoza, Argentina 15

MUMM, Champagne, Reims, France 26

Blanco • White

Pinot Bianco, Kettmeier, Alto Adige, Italy 13

Pinot Grigio, Pighin, Friuli, Italy 14

Viognier, Alto de la Ballena, Maldonado, Uruguay 14

Albariño, Bodegas Garzon, Maldonado, Uruguay 15

Chardonnay, L.A Cetto, Valle de Guadalupe, Mexico 15

Sauvignon Blanc, Garzon, Maldonado, Uruguay 17

Rosé

Garzón, Maldonado, Uruguay 14

Chiarretto, Cà Maiol, Riviera del Garda, Italy 15

Pink Sky

Fresh Blueberries, Lime Juice, Syrup

Strawberry Virgin Mojito

Fresh Strawberries, Lime Juice, Syrup, Fresh Mint, Soda

Passion

Passion Fruit, Lime Juice, Syrup, Soda, Mint

Virgin Mojito

Lime Juice, Syrup, Fresh Mint, Soda

Mocktails • 12

Tinto • Red

Valpolicella D.O.C., Masi Bonacosta, Veneto, Italy 13

Malbec, Perro Callejero, Mendoza, Argentina 14

Tannat, Garzón, Maldonado, Uruguay 13

Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile 15

Tempranillo, Bajon de Ley Reserva, Rioja, Spain 15

Cabernet Sauvignon, Educated Guess, California, USA 16

Pinot Noir, Bodega Malma, Patagonia, Argentina 14

Pinot Noir, Roco Gravel Road, California, USA 17



Brunch Menu

(Sunday)



QUINTO

COCINA DE FUEGOS

Quinto Signatures

Ojo Rojo

Beer, clamato, lime juice, tajin rim, pepper, salt, tabasco, traditional dark sauce

Tamarindo Picante

Spicy tamarind vodka, pineapple juice, Cointreau, agave syrup, lime juice

Carajillo

Liquor 43, espresso

Michelada

Beer, lime juice, salt rim, pepper, tabasco, traditional dark sauce

Blood Orange Pisco Sour

Pisco, blood orange juice, lime juice, agave syrup, egg white

Paloma

Mezcal, grapefruit soda, lime juice

Cantarito

Mezcal, orange juice, grapefruit juice, lime juice, grapefruit soda, tajin rim

Coconut Espresso Martini

Vodka, coffee liquor, espresso, coconut foam

Finnish Cooler

London dry gin, lychee juice, lime juice, honey, grapefruit Hey, Hei

Brunch Classics

Prosecco

Torressella, Veneto, Italy

Pinot Noir

Maison Nicolas, Pays d'Oc, France

Sauvignon Blanc

Guenoc, California, USA

Mimosa

Prosecco, orange juice

Bellini

Prosecco, peach juice

Bloody Mary

Vodka, tomato juice, tabasco, worcestershire sauce, lemon juice, olive, celery

Beer Corner

Pacífico, Corona, Modelo Rubia, Modelo Negra, Lagunitas IPA, Presidente, Stella Artois, Bud Light

Soft Drinks

Mexican Coke

Jarritos

Squirt

**Free flow food and drinks limited to 2 hours from the first order*

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.

Un cargo de servicio de 20% es automáticamente agregada a todas las cuentas de grupos de 6 o más.



@quinto.miami



QUINTO

COCINA DE FUEGOS

Brunch de Barrio

75 pp*

Barra Fria

Tostada de Atún

Yellowfin tuna, fried corn tortilla, mango, guacamole, onion, spicy pepper aioli

Tostada de Ceviche

Yellowtail snapper, white leche de trigre, guacamole, roasted sweet potato, red onions

Tostada de Aguachile

Poached shrimp, fried corn tortilla, cucumber, pepper, red onion, guacamole

Ostras y Michelada

3 pcs Blue Point oysters, soy, lime, beer, tabasco, worcestershire sauce

Vuelve a la Vida

Seafood cocktail (shrimp, octopus, calamari), orange-lime-tomato cold broth, avocado, tortilla chips

Causa de Pulpo

Seared octopus, aji amarillo, mashed potato, macha aioli, octopus chicharrón

Del Fuego

Queso Fundido con Chorizo

Melted provolone cheese, chorizo, fresh tortillas

Masa de Cangrejo

Yellow corn dough, crab sofrito filling, salsa roja, sour cream

Barbacoa de Pollo

Fire oven roasted adobo marinated chicken

Coliflor Adobada

Roasted cauliflower, adobo, sesame & cauliflower purée, almonds

Fugazzeta Milanese

Breaded chicken, mozzarella, confit onions, oregano

Pargo a la Talla

Marinated snapper fillet, cooked a la Parrilla

Tabla de Chorizo

Argentinian chorizo, morcilla, salchicha parrillera, chimichurri

Arepa Reina Pepiada

Pulled chicken, avocado cream, corn arepa

Tabla de Carne

Grilled skirt steak, NY strip steak, rack of lamb, chimichurri
Serve 3 people

Chilaquiles

Skirt steak, corn tortilla chips, salsa verde, sour cream, queso fresco

Baja Tacos

Deep-fried grouper tacos, purple cabbage, chipotle aioli, avocado

Para Cerrar

Pastel de Elote

Tostada de Tres Leches

Volcán de Chocolate

Paleta de Mango y Leche de Coco

Paleta de Mango y Chamoy

Paleta de Fresa

**Free flow food and drinks limited to 2 hours from the first order*

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.

Un cargo de servicio de 20% es automáticamente agregada a todas las cuentas de grupos de 6 o más.



@quinto.miami



Dessert Menu



QUINTO

COCINA DE FUEGOS

Postres

Cheesecake de Chocolate

Dark chocolate, cream cheese, Graham crust, fresh passion-fruit & orange sauce, caramelized pistachio 14

Crème Brûlée de Horchata 12

Fondant de Dulce de Leche

Dulce de leche fondant, banana ice cream, pecan cookie 14

Tarta de Fresa

Phyllo dough, strawberries, vanilla cream, berries sorbet 12

Helados 10

- Banana
- Dulce de Leche
- Pistachio
- Chocolate

Sorbet 10

- Berries
- Lemon
- Flavor of the day

Vinos De Postre

Sandeman 10, Tawny Port 12

Sandeman 20, Tawny Port 25

Sandeman Founders, Reserve 32

Digestivos • 13

Bailey's

Disaronno Amaretto

Sambuca Romana

Fernet Branca

Cointreau

Grand Marnier

Borghetti

Cognac

Hennessy Paradis 220

Remy Martin 1738 16

Remy XO 58

Martell XO 64

Martell Crandon Bleu 50

Cocktails de Cierre • 16

Coconut Espresso Martini

Vodka, Kalhwa, Espresso, Coconut Foam

Key Lime Pie Martini

Limoncello, Lime Juice, Cream, Sugar Cane, Lime Zest

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.
Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.
Un cargo de servicio de 20% es automáticamente agregada a todas las cuentas de grupos de 6 o más.



@quinto.miami



Kids Menu



QUINTO

COCINA DE FUEGOS

Kids Menu

Margherita Pizza

mozzarella, San Marzano tomato
sauce, basil 18

Chicken Tenders & Fries 18

Pasta

Rigatoni, pomodoro sauce 14

East Burger

Creekstone Beef House mix, bun, lettuce, tomato,
mozzarella, Dijon aioli, fries 19

Helados & Sorbet 10

- Banana
- Dulce de Leche
- Choco-Coco Sorbet
- Strawberry Sorbet

*ask your server about special flavor of the day



Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.

Un cargo de servicio de 20% es automáticamente agregado a todas las cuentas de grupos de 6 o más.



@quinto.miami