



ENTRADAS

Atún Crudo <i>tuna, avocado cream, lime, cilantro, EVOO</i>	19
Empanada Salteña <i>handcut beef, olives, boiled eggs, salsa criolla</i>	11
Pulpo a la plancha, papas confitadas <i>octopus a la plancha, potatoes confit, paprika</i>	23
Provolone <i>grilled provolone cheese, artisan bread</i>	16
Mejillones a la Provençale <i>PEI mussels, wood oven cooked, artisan bread</i>	18
Tabla de Chorizos <i>grilled salchicha and blood sausage, criolla sauce</i>	16
Calamares Fritos, Mayonesa de Pimientos <i>crispy calamari, roasted pepper mayonnaise</i>	16
Ensalada de Langosta <i>grilled lobster tail, barley, palmito, chickpea, corn, tomato, artichokes, pine-nuts, pesto</i>	27
Caesar <i>romaine, Caesar dressing, croûton</i>	12
Rucula <i>arugula, Ciliegine mozzarella, heirloom tomatoes, balsamic & EVOO</i>	10
add: chicken or shrimp \$8 lobster tail \$18	

PIZZA EN LAS 40'S

Margherita <i>mozzarella, San Marzano tomatoes, basil</i>	12
Quinto Pizza <i>mozzarella, San Marzano tomatoes, basil, arugula, prosciutto</i>	19
Prosciutto e Funghi <i>mozzarella, San Marzano tomatoes, basil, cooked ham and mushrooms</i>	14
Pizza Fugazzeta <i>braised onion, provolone, oregano</i>	16
Quattro Formaggi <i>mozzarella, gorgonzola, provolone, parmigiano</i>	17

A LA PARRILLA

Pesca del Dia <i>fresh fish of the day</i>	33
Corvina Negra <i>Chilean seabass</i>	39
Pargo a la Parrilla <i>half grilled local snapper</i>	36
Pechuga de Pollo <i>organic airline chicken breast</i>	23
Entrecôte <i>140z wood grilled rib eye steak</i>	48
Entraña <i>120z U.S.A skirt steak</i>	35
Bife Angosto <i>140z USA NY strip steak</i>	48
Rack de cordero <i>140z New Zealand rack of lamb</i>	44
Parrilla Special <i>ask your server</i>	MKT

PRINCIPALES

Milanesa <i>NY strip steak Milanese</i>	26
Asado de Tira Braseado <i>wood oven braised short rib</i>	35
Pasta al Forno <i>rigatoni, Tannat flavored beef ragoût, gratinated with provolone cheese</i>	29

Gnocchi de Ricotta <i>Gulf shrimp, pesto sauce, pecorino</i>	29
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ACOMPANAMIENTOS 10

Hojas Verdes <i>Artisinal greens, dijon-Champagne vinaigrette</i>	
Verduras Asadas <i>wood oven vegetables</i>	
Papas escrachadas <i>smashed potatoes</i>	
Coles de Bruselas <i>oven roasted Brussels sprouts, smoked pork belly</i>	

EN LA COCINA NO INVENTAMOS NADA, CUIDAMOS LO MEJOR QUE NOS DA
EL MAR, LA TIERRA Y EL FUEGO...

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 una propina de 18% es automaticamente agregada a todas las cuentas. Una propina de 20% es automaticamente agregada a todas las cuentas de grupos de 6 o mas. Taks aplikab yo pral ajoute nan bodwo ou. Youn tep de 18% ajoute otokatikman sou tout resi yo. Yo ajoute yon tep de 20% otomatikman sou tout resi pou group de 6 ou plis.

We support local farming, organic & free-range products. 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



TRAGOS

CLASICOS DE LA HUELLA

Kentucky Mint Julep <i>Bourbon whiskey, mint, sugar syrup</i>	13
Caipi Maracuya <i>Vodka, Passion fruit, Cane Sugar</i>	10
Quinto Old Fashioned <i>Bourbon Infused With Orange Peel, All Spice, Clove Syrup</i>	14
Pisco Sour <i>Pisco, Fresh Lime, Cane Sugar, Egg White</i>	12
Mojito <i>Rum, Fresh Lime, Cane Sugar, Mint Leaves</i>	10
New Age Negroni <i>Gin, Aperol, Sweet Vermouth</i>	14

ESPECIALES

Chili Parador <i>Tequila Reposado, Red Wine, Thai Chili, fresh lime juice, agave</i>	12
Ruta 10 <i>Vodka, Campari, Sweet Vermouth, Grapefruit Juice, Rosemary</i>	12
La Caracola <i>Barrel aged Rum, Sherry, Peychaud Bitters, Burnt Star Anis, Blood Orange</i>	12
Melocotón <i>Tequila Silver, Peach Purée, Triple Sec, Lime Juice, Agave</i>	12
Lychee Blossom <i>Vodka, Junmai Sake, Lychee Juice</i>	12
La Revancha del Anana <i>Tequila Silver, Strawberries, Pineapple Juice, Chili Liqueur, Hibiscus Syrup</i>	12

PITCHER 35

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

Sangria
Red Wine, Cointreau, Vodka, Green & Red Apple, Strawberries, Grapes, Orange Juice

VINOS POR COPA

CHAMPAGNE/SPARKLING

Torressella, Prosecco, Veneto, Italy	11
Nieto Senetiner, Brut Rose, Mendoza, Argentina	11
Charles Heidsieck, Reims, France	18
Ca'del Bosco, Franciacorta, Lombardy, Italy	19
Taittinger, La Francaise, Champagne, France	25

BLANCO

Verdejo, Cremita, Rueda, Spain NV	11
Albariño, Torre La Moreira, Rías Baixas, Spain	12
Torrontes, San Pedro Yacochuya, Salta, Argentina	12
Pinot Grigio, Pighin, Friuli, Italy	12
Primo Bianco, Vermentino, Sardinia, Italy	12
Riesling, Trimbach, Alsace, France	14
Chardonnay, Newton, Napa Valley, USA	15

ROSE

Chiaretto, Riviera del Garda, Ca Maiol, Italy	11
Garzon, Maldonado, Uruguay	12
Le Secret, Chateau de Leube, Côtes de Provence, France	24

TINTO

Tannat, Garzón, Maldonado, Uruguay	10
Alvarito, Tempranillo, Castilla y Leon, Spain NV	11
Primitivo, Tormaresca, Torcicoda, Puglia, Italy	12
Tempranillo, Reserva, Marques De Riscal, Rioja, Spain	12
Chianti Classico, Lamole, Di Lamole, Tuscany, Italy	13
Cabernet Sauvignon, Montes Alpha, Colchagua, Chile	13
Pinot Noir, Martinolles, Pays D'oc, France	13
Malbec, Don Nicanor Barrel Select, Mendoza, Argentina	14
Pinot Noir, Chacra "Barda" Patagonia, Argentina	14
Malbec, Trapiche Medalla, Mendoza, Argentina	14

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