

Available Mon-Sat
12pm - 5pm
Sundays
12pm-close



DAILY SPECIAL

Specials might vary Please ask your server.

Pulpo a la Plancha 23
Confit potatoes

Provolone 17
Grilled artisanal bread

Tablade Chorizo 16
grilled chorizo and morcilla

Pesca de Dia 34
fresh fish of the day

Bife Angosto o Entrecot
14oz. NY Steak or 16oz. Ribeye

Penne Rigate al Forno 29
pasta baked with Tanat braised short-rib ragout

Entraña 35
12 oz U.S.A. skirt steak

Verduras Asadas 10
wood oven vegetables

Coles de Bruselas
oven roasted Brussel Sprouts, smoked pork belly

Papas Escrachadas 10
wood oven potatoes

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

Available Mon-Sat
5:00 pm -close



ENTRADAS

Atún Crudo <i>tuna, avocado, 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 Provencale <i>PEI mussels, wood oven cooked, artisan bread</i>	25
Tabla de chorizos <i>grilled salchicha and blood sausage, criolla sauce</i>	16

ENSALADAS

Hojas Verdes <i>Artisanla greens, Dijon-Champagne vinaigrette</i>	9
Caesar <i>Romain, Caesar dressing, crouton</i>	12
Rucula <i>Arrugula, Ciliegine mozzarella, heirloom tomatoes, balsamic & EVOO</i> <i>add: chicken or shrimp \$8</i>	10

PIZZA EN LAS 40'S

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>local catch of the day</i>	34
Pechuga de pollo <i>organic airline chicken breast</i>	23
Entrecôte <i>16oz wood grilled rib eye steak</i>	48
Entraña <i>12oz U.S.A skirt steak</i>	35
Bife angosto <i>14oz USAA NY strip steak</i>	48
Rack de cordero <i>14oz New Zealand rack of lamb</i>	44

PASTA

Pasta al Forno <i>rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese</i>	29
Gnocchi de Ricotta <i>Gulf shrimp, pesto sauce, parmesan</i>	29

ACOMPANAMIENTOS 10

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>

POSTRES 10

Volcan de Dulce de Leche <i>Cookie & ice cream</i>
Pizza Nutella <i>fresh berries</i>

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

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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>	13
Quinto Old Fashioned <i>Bourbon Infused With Orange Peel, All Spice, Clove Syrup</i>	16
Pisco Sour <i>Pisco, Fresh Lime, Cane Sugar, Egg White</i>	13
Mojito <i>Rum, Fresh Lime, Cane Sugar, Mint Leaves</i>	13
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>	15
Ruta 10 <i>Vodka, Campari, Sweet Vermouth, Grapefruit Juice, Rosemary</i>	15
La Caracola <i>Barrel aged Rum, Sherry, Peychaud Bitters, Burnt Star Anis, Blood Orange</i>	15
Melocotón <i>Tequila Silver, Peach Purée, Triple Sec, Lime Juice, Agave</i>	15
Lychee Blossom <i>Vodka, Junmai Sake, Lychee Juice</i>	15
La Revancha del Anana <i>Tequila Silver, Strawberries, Pineapple Juice, Chili Liqueur, Hibiscus Syrup</i>	15

PITCHER 50

Clérico

White Wine, Cointreau, Creme 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
Charles Heidsieck, Rems, France	18
Nieto Senetiner, Brut Rose, Mendoza, Argentina	11
Moët & Chandon, Brut Imperial, Champagne, France	25
Taittinger, La Francaise, Champagne, France	25

BLANCO

Verdejo, Cremita, Rueda, Spain NV	11
Albariño, Torre La Moreira, Rías Baixas, Spain	12
Torrentes, 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 Chardonnay,	15
Antica, Napa Valley, USA	16

ROSE

The Palm by Whispering Angel, Côtes de Provence, France	10
Chiaretto, Riviera del Garda, Ca Maiol, Italy	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
Blend, Casa Magrez, Juanico, Uruguay	12
Tempranillo, Reserva, Marquez De Riscal, Rioja, Spain	12
Chianti Classico, Lamole, Di Lamole, Tuscany, Italy	13
Pinot Noir, Domaine Martinolles, Pays d'Oc, France	13
Cabernet Sauvignon, Montes Alpha, Colchagua, Chile	13
Malbec, Don Nicanor Barrel Select, Mendoza, Argentina	14
Pinot Noir, Chacra "Barda" Patagonia, Argentina	14

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