



ENTRADAS

Atún Crudo	22
<i>tuna, avocado cream, lime, cilantro, EVOO</i>	
Empanada Salteña	11
<i>handcut beef, olives, boiled eggs, salsa criolla</i>	
Pulpo a la parrilla, papas confitadas	25
<i>grilled octopus, potatoes confit, paprika</i>	
Provolone	16
<i>grilled provolone cheese, artisan bread</i>	
Quinto Pizza	21
<i>mozzarella, San Marzano tomato sauce, arugula, prosciutto</i>	
Pizza Fugazzeta	19
<i>braised onion, provolone, oregano</i>	
Mejillones a la Provençale	21
<i>PEI mussels, wood oven cooked, artisan bread</i>	
Tabla de Chorizos	14
<i>grilled sausage and blood sausage, criolla sauce</i>	
Calamares Fritos	18
<i>crispy calamari, roasted pepper mayonnaise</i>	
Ensalada de Langosta	27
<i>grilled lobster tail, barley, heart of palm, chickpeas, corn, tomato, artichokes, pine-nuts, pesto</i>	
Caesar	14
<i>romaine, Caesar dressing, croûtons</i>	
<i>add: chicken or shrimp \$8</i>	
<i>lobster tail \$18</i>	
Rucula	17
<i>arugula, burrata, heirloom tomatoes, balsamic dressing</i>	

A LA PARRILLA

Pesca del Dia	MP
<i>fresh fish of the day</i>	
Merluza Negra	39
<i>Chilean seabass</i>	
Pargo a la Parrilla	36
<i>grilled half local snapper</i>	
Prime Entrecôte con hueso	79
<i>20oz bone in Prime rib eye steak</i>	
Pollo a la Parrilla	25
<i>organic semi-boneless half chicken</i>	
Entrecôte	48
<i>14oz rib eye steak</i>	
Entraña	38
<i>12oz skirt steak</i>	
Bife Angosto	48
<i>14oz NY strip steak</i>	
Rack de Cordero	44
<i>14oz New Zealand rack of lamb</i>	

PRINCIPALES

Milanesa	29
<i>breaded NY strip steak</i>	
Asado de Tira Braseado	38
<i>wood oven braised short rib with roasted oyster mushrooms</i>	
Pasta al Forno	29
<i>rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese</i>	
Gnocchi de Ricotta	29
<i>Gulf shrimp, pesto sauce, pecorino</i>	

ACOMPANAMIENTOS 10

Hojas Verdes
<i>mixed-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 ...



TRAGOS

CLASICOS DE LA HUELLA

Chili Parador	14
<i>Tequila Reposado, Red Wine, Thai Chili, fresh lime juice, agave</i>	
Caipi Maracuya	12
<i>Vodka, Passion fruit, Cane Sugar</i>	
Quinto Old Fashioned	14
<i>Bourbon Infused With Orange Peel, All Spice, Clove Syrup</i>	
La Revancha del Anana	14
<i>Tequila Silver, Strawberries, Pineapple Juice, Chili Liqueur, Hibiscus Syrup</i>	
Melocotón	14
<i>Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave</i>	
Lychee Blossom	14
<i>Vodka, Junmai Sake, Lychee Juice</i>	

GIN TONIC SPECIALS

Parador	16
<i>London Dry Gin, Grapefruit juice, Pink Peppercorn</i>	
La Huella	16
<i>Orange infused Gin, Peach Purée, Thyme</i>	
Del Este	14
<i>Gin liquor, Lychee Purée, Cointreau, Lime Juice</i>	
Verano Del 01	14
<i>London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil</i>	
Jose Ignacio	14
<i>London Dry Gin, Fresh Blueberries, Lime juice, Mint Sprig</i>	

PITCHER 42

Clérico

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

Sangria

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

VINOS POR COPA

CHAMPAGNE/SPARKLING

Torressella, Prosecco, Veneto, Italy	11
Ca'del Bosco, Franciacorta, Lombardy, Italy	18
Charles Heidsieck, Reims, France	19
Taittinger, La Francaise, Champagne, France	25

BLANCO

Pinot Bianco, Kettmeier, Alto Adige, Italy	11
Torrontes, Solo Contigo, Uco Valley, Argentina	12
Pinot Grigio, Pighin, Friuli, Italy	12
Chardonnay, Imagery, Napa Valley, USA	12
Albariño, Bodegas Garzon, Maldonado, Uruguay	13
Riesling, Trimbach, Alsace, France	14
Gavi di Gavi, La Scolca Black, Piedmont, Italy	20

ROSE

Garzon, Maldonado, Uruguay	11
Chiarretto, Riviera del Garda, Ca Maiol, Italy	12

T I N T O

Tannat, Garzón, Maldonado, Uruguay	10
Valpolicella D.O.C. Masi Bonacosta, Italy	11
Tempranillo, Alvarito, Castilla y Leon, Spain NV	11
Tempranillo, Reserva, Marques De Riscal, Rioja, Spain	12
Cabernet Sauvignon, Imagery, Napa Valley, USA	13
Pinot Noir, Chacra “Barda” Patagonia, Argentina	14
Malbec, Trapiche Medalla, Mendoza, Argentina	14

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 gwoup 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.



NIGIRIS (2 PIECES)

Atlantic King Salmon	8
Langoustine	9
Yellow Fin Tuna	10
Local Snapper	12

SASHIMI (4 PIECES)

Atlantic King Salmon	16
Yellow Fin Tuna	18
Local Snapper	20
Variada (9 pieces)	36

ROLLS (8 PIECES)

Spicy Yellow Fin Tuna, Asparagus, Mango	19
Spicy Atlantic King Salmon, Cucumber	19
Smoked Eel, Cucumber, Carrot	20
Langoustine, Avocado	20

SPECIALTY

Tiradito	22
<i>Local Snapper, lime, aji amarillo sauce</i>	

Carpaccio	21
<i>Yellow fin tuna , yuzu-orange sauce</i>	

Ceviche	19
<i>Atlantic King Salmon, lime, lemon, peppers, cilantro</i>	

QUINTO PLATTER

Chefs daily selection	110
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AUGUST • SEPTEMBER
**MIAMI
SPICE
MONTHS**
CELEBRATING 20 YEARS

\$28 P/P

MONDAY - FRIDAY 12PM - 3PM

(choose one)

Provolone

grilled provolone cheese, artisan bread

Mejillones a la Provençale

PEI mussels, wood oven cooked, artisan bread

Tabla de Chorizos

grilled sausage and blood sausage, criolla sauce

(choose one)

Pesca del Dia

fresh fish of the day (served with fries or salad)

Pollo a la Parilla

organic semi-boneless half chicken (served with fries or salad)

Pasta al Forno

rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese

Torta de Chocolate

flour-less chocolate cake & honeycomb

Crème Brûlée de Vainilla

Tarta de Manzana

roasted green apples and frangipane tart, whipped mascarpone cream

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