



ENTRADAS

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

A LA PARRILLA

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

PRINCIPALES

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

ACOMPANAMIENTOS 10

Hojas Verdes <i>mixed-greens, dijon-Champagne vinaigrette</i>
Verduras Asadas <i>wood oven vegetables</i>

Papas eschachadas <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.

July 2021

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

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
Torrentes, 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
Chiaretto, Riviera del Garda, Ca Maiol, Italy	12

TINTO

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

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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

SPECIALITY

Tiradito <i>Local Snapper, lime, aji amarillo sauce</i>	22
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Carpaccio <i>Yellow fin tuna , yuzu-orange sauce</i>	21
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Ceviche <i>Atlantic King Salmon, lime, lemon, peppers, cilantro</i>	19
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QUINTO PLATTER 110

Chefs daily selection

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Quinto

la huella



WEEKEND BRUNCH MENU



ENTRADAS

Atún Crudo <i>tuna, avocado cream, lime, cilantro, EVOO</i>	22
Pulpo a la Plancha, Papas Confitadas <i>octopus a la plancha, potatoes confit, paprika</i>	25
Provolone <i>grilled provolone cheese, artisan bread</i>	16
Mejillones a la Provençale <i>PEI mussels, wood oven cooked, artisan bread</i>	21
Tabla de Chorizos <i>grilled salchicha and blood sausage, criolla sauce</i>	14
Calamares Fritos <i>crispy calamari, roasted pepper mayonnaise</i>	18
Tarta de Cebolla <i>goat cheese quiche, red wine braised onions, arugula</i>	14

ENSALADA

Caesar <i>romaine, Caesar dressing, croûtons</i>	14
Ensalada de Langosta <i>grilled lobster tail, barley, heart of palm, chickpeas, corn, tomatoes, artichokes, pine-nuts, pesto</i>	27
Rucula <i>arugula, burrata, heirloom tomatoes, balsamic & EVOO</i>	17
<i>add: chicken or shrimp \$8</i>	

BRUNCH SPECIAL FROM 12PM TO 3PM

Huevos Revueltos con Salchicha <i>scrambled eggs, grilled sausage, crushed potato, chimichurri</i>	24
Flatbread de Salmon Ahumado <i>house focaccia, cold smoked salmon, arugula, tomatoes, shallots & breaded fried eggs</i>	29
Steak & Eggs <i>char grilled skirt steak, roasted potatoes, 2 fried eggs, soffrito</i>	32
French Toast <i>country-Bread, macerated berries, mascarpone & whipped cream, maple syrup</i>	18

TABLA DE CARNE

Pollo, Rack de Cordero,
Pancetta, Vacio, Salchicha Parrillera
Roast Chicken, New Zealand Rack of Lamb,
Grilled Pork Belly, Sliced flap Steak,
South - American Sausage
Papas Fritas
\$90++

PRINCIPALES

Pesca del Dia <i>fresh fish of the day</i>	33
Merluza Negra <i>Chilean seabass</i>	39
Pargo a la Parrilla <i>half grilled local snapper</i>	36
Pollo a la Parrilla <i>organic semi-boneless half chicken</i>	25
Entraña <i>12 oz skirt steak</i>	38
Milanesa <i>NY strip steak Milanese</i>	29
Entrecôte <i>14oz rib eye steak</i>	48
Pasta al Forno <i>rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese</i>	29
Quinto Pizza <i>mozzarella, San Marzano tomatoes, basil, arugula, prosciutto</i>	21
Pizza Fugazetta <i>braised onion, provolone, oregano</i>	19

ACOMPANAMIENTOS 10

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



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