



## *All Day Menu*

Para Empezar . To Start

|                                                                                |                                                                                                                                                           |                                                                                                                                                                          |                                                                                  |                                                                                                |                                                                                                                   |
|--------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| <b>Sopa de Tomate Rostizado</b><br>Roasted tomato soup,<br>Artisan bread<br>12 | <b>Atún Crudo</b> <br>Tuna, avocado cream, lime,<br>cilantro, EVOO<br>23 | <b>Empanada Salteña</b> <br>Hand cut beef, olives,<br>boiled egg, salsa criolla<br>11 | <b>Empanada Humita</b><br>Creamy yellow corn,<br>green onions, chili flakes<br>9 | <b>Pera al Vino y Burrata</b><br>Tannat poached Bosc pear,<br>burrata, pistachio praline<br>22 | <b>Bone Marrow al Horno</b><br>Wood-fire roasted bone marrow, fainá,<br>fried short rib, mushrooms duxelles<br>24 |
|--------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|

Para Compartir . To Share

**Gambas al Ajillo**   
Jumbo Gulf shrimp, garlic, olive oil, sweet potatoes 29

**Calamares Fritos**  
Crispy calamari, roasted pepper mayonnaise 22

**Pulpo a la Plancha**   
Grilled octopus, potatoes confit, paprika 34

**Provolone al Horno**  
Baked provolone cheese, artisan bread 20

**Quinto Pizzette**  
Speck, mozzarella, San Marzano tomato sauce, arugula 22

**Mejillones a la Provenzal**  
PEI mussels with garlic, parsley, white wine, artisan bread 23

**Tabla de Chorizos**  
Grilled pork and blood sausage, criolla sauce 19

De la Tierra . From the Earth

**Bife Angosto**   
14oz NY strip steak 48

**Entrecôte**  
14oz Ribeye steak 54

**Entraña**   
12oz Skirt steak 45

**Rack de Cordero**  
14oz New Zeland rack of lamb 48

**Entrecôte con Hueso**   
32oz Cowboy steak bone-in, roasted polenta 115

**Pasta al Forno**  
Rigatoni, Tannat braised short rib ragoût,  
gratinated with provolone cheese 33

**Milanese**   
Breaded NY strip steak 34

**Pollo al Horno**  
Oven roasted organic half chicken 34

**Carrillada**  
Red wine braised beef cheek,  
pork belly, polenta, oyster mushrooms 48

Add 4oz. Maine Lobster Tail 24

Add Jumbo Gulf Shrimp 10

Del Mar . From the Sea

**Pesca del Día**   
Fresh fish of the day MP

**Ensalada de Langosta**  
4oz Maine lobster tail, roasted beets,  
arugula, pistachio and hazelnut  
dukkah dressing 36

**Merluza**  
Patagonian sea bass 45

**Arroz Horneado al Azafrán**  
Saffron rice, grouper, sofrito, pumpkin,  
trumpet mushrooms  
Allow 25-30 minutes 38

**Branzino**   
Whole Mediterranean butterflied sea bass 48

**Spaghetti di Campania**  
Littleneck clams, chorizo,  
seafood butter, cherry tomatoes 29

Tabla de Fuegos . 155

Para Empezar . To Start

**Pulpo a la Plancha**  
Grilled octopus,  
potatoes confit, paprika

Para Compartir . To Share

**12oz. Skirt Steak Topped with 4oz.  
grilled Maine lobster tail, lamb chops, chorizo**  
Papas escrachadas & Verduras al horno

Para Cerrar . To End

**Fondant de Dulce de Leche**  
Banana ice cream, pecan cookie

Para Acompañar . Sides

12

|                                              |                                                    |                                     |                                                                    |                                         |                                                          |
|----------------------------------------------|----------------------------------------------------|-------------------------------------|--------------------------------------------------------------------|-----------------------------------------|----------------------------------------------------------|
| <b>Papas Escrachadas</b><br>Smashed potatoes | <b>Hongos Asados</b><br>Trumpet & oyster mushrooms | <b>Papas Fritas</b><br>French fries | <b>Ensalada Verde</b><br>Mixed greens, Dijon-Champagne vinaigrette | <b>Puré de Papas</b><br>Mashed potatoes | <b>Verduras al Horno</b><br>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 una propina de 18% es automáticamente agregada a todas las cuentas. Una propina de 20% es automáticamente agregada 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.



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# 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 Fruits, 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

### Jaque Mate

Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Grapefruit Juice

### Mezcal Negroni

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

## 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

## Vino por Copa . Wine by the Glass

## Espumante . Sparkling

Torressella, Prosecco, Veneto, Italy 15

Chandon, Garden Spritz, Mendoza, Argentina 15

Vollereaux, Pierry, Champagne, 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, Smoke Tree, California, USA 16

Sauvignon Blanc, Garzon, Maldonado, Uruguay 17

## Rosé

Garzón, Maldonado, Uruguay 14

Chiaretto, Cà Maiol, Riviera del Garda, Italy 15

## 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, Reserva, Marques de Riscal, Rioja, Spain 14

Cabernet Sauvignon, Educated Guess, California, USA 16

Pinot Noir, Bodega Malma, Patagonia, Argentina 14

Pinot Noir, Roco Gravel Road, California, USA 17



## *Chef's Table Menu*

(Lunch Monday to Friday)

Para Empezar . To Start

|                                                                                |                                                                                                                                                                        |                                                                                                                                                                              |                                                                                  |                                                                                                                                                                          |
|--------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Sopa de Tomate Rostizado</b><br>Roasted tomato soup,<br>artisan bread<br>12 | <b>Atún Crudo</b> <br>Tuna, avocado cream, lime,<br>cilantro, EVOO<br>23            | <b>Pera al Vino y Burrata</b><br>Tannat poached Bosc pear,<br>burrata, pistachio praline<br>22                                                                               | <b>Empanada Humita</b><br>Creamy yellow corn,<br>green onions, chili flakes<br>9 | <b>Empanada Salteña</b> <br>Hand cut beef, olives,<br>boiled egg, salsa criolla<br>11 |
| <b>Calamares Fritos</b><br>Crispy calamari,<br>roasted pepper mayonnaise<br>22 | <b>Pulpo a la Plancha</b> <br>Pan seared octopus, potatoes confit,<br>paprika<br>34 | <b>Gambas al Ajillo</b> <br>Jumbo Gulf shrimp, garlic,<br>chili oil, sweet potatoes<br>29 | <b>Provolone al Horno</b><br>Baked provolone cheese,<br>artisan bread<br>20      | <b>Tabla de Chorizos</b><br>Grilled pork and blood sausage,<br>criolla sauce<br>19                                                                                       |

Pizza & Sandwiches

|                                                                                                                       |
|-----------------------------------------------------------------------------------------------------------------------|
| <b>Pizza Quínto</b><br>Speck, mozzarella, San Marzano tomato sauce, arugula<br>22                                     |
| <b>Pizza Fugazzeta</b><br>Braised onion, provolone, oregano<br>19                                                     |
| <b>Quinto Burger</b><br>8 oz angus beef, pretzel bun,<br>dijon aioli, lettuce, aged provolone<br>19                   |
| <b>Milanesa Sandwich</b><br>Breaded thin NY strip, ciabatta,<br>Dijonnaise mustard, butter lettuce, Roma tomato<br>21 |

De la Tierra . From the Earth

|                                                                                                                                                                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Entraña</b> <br>12oz Skirt steak, chimichurri, french fries<br>45         |
| <b>Entrecôte</b><br>14oz Ribeye steak, chimichurri,<br>smashed potatoes<br>54                                                                                   |
| <b>Carrillada Wagyu</b><br>Red wine braised beef cheek,<br>pork belly, polenta, oyster mushrooms<br>48                                                          |
| <b>Milanesa</b> <br>Breaded thin NY strip steak,<br>balsamic arugula<br>34 |
| <b>Pollo al Horno</b><br>Oven-roasted half chicken,<br>smashed potatoes<br>34                                                                                   |
| <b>Pasta al Forno</b><br>Rigatoni, Tannat braised short rib ragoût,<br>gratinated with provolone cheese<br>33                                                   |

Del Mar . From the Sea

|                                                                                                                                                            |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Ensalada de Langosta</b><br>4oz Maine lobster tail, roasted beets,<br>arugula, pistachio and hazelnut dukkah dressing<br>36                             |
| <b>Pesca del Día</b> <br>Fresh fish of the day, oven vegetables<br>MP |
| <b>Branzino</b> <br>Whole butterflied Mediterranean sea bass<br>48    |
| <b>Spaghetti di Campania</b><br>Littleneck clams, chorizo,<br>seafood butter, cherry tomatoes<br>29                                                        |
| <b>Merluza</b><br>Patagonian sea bass<br>45                                                                                                                |

**Chef's Table** . 28

Choose your preferred protein as add on:

|             |    |
|-------------|----|
| Entraña 6oz | 18 |
| Pollo 6oz   | 12 |
| Salmón 4oz  | 14 |
| Pulpo       | 12 |
| Langosta    | 24 |

Para Acompañar . Sides . 12

|                                              |                                                    |                                     |                                                                    |                                         |                                                          |
|----------------------------------------------|----------------------------------------------------|-------------------------------------|--------------------------------------------------------------------|-----------------------------------------|----------------------------------------------------------|
| <b>Papas Escrachadas</b><br>Smashed potatoes | <b>Hongos Asados</b><br>Trumpet & oyster mushrooms | <b>Papas Fritas</b><br>French fries | <b>Ensalada Verde</b><br>Mixed greens, Dijon-Champagne vinaigrette | <b>Puré de Papas</b><br>Mashed potatoes | <b>Verduras al Horno</b><br>Wood-fire roasted vegetables |
|----------------------------------------------|----------------------------------------------------|-------------------------------------|--------------------------------------------------------------------|-----------------------------------------|----------------------------------------------------------|



# 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 Fruits, 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

### Jaque Mate

Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Grapefruit Juice

### Mezcal Negroni

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

## 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

## Vino por Copa . Wine by the Glass

## Espumante . Sparkling

Torressella, Prosecco, Veneto, Italy 15

Chandon, Garden Spritz, Mendoza, Argentina 15

Vollereaux, Pierry, Champagne, 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, Smoke Tree, California, USA 16

Sauvignon Blanc, Garzon, Maldonado, Uruguay 17

## Rosé

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## 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, Reserva, Marques de Riscal, Rioja, Spain 14

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)



Para Empezar . To Start

Sopa de Tomate Rostizado

Roasted tomato soup,  
artisan bread

12

Atún Crudo

Tuna, avocado cream, lime,  
cilantro, EVOO

23

Pera al Vino y Burrata

Tannat poached Bosc pear,  
burrata, pistachio praline

22

Quinto Pizzette

Speck, mozzarella,  
San Marzano tomato sauce, arugula

22

Calamares Fritos

Crispy calamari,  
roasted pepper mayonnaise

22

Pulpo a la Plancha

Pan seared octopus, potatoes confit,  
paprika

34

Gambas al Ajillo

Jumbo Gulf shrimp, garlic,  
chili oil, sweet potatoes

29

Provolone al Horno

Baked provolone cheese,  
artisan bread

20

Tabla de Chorizos

Grilled pork and blood sausage,  
criolla sauce

19

De la Tierra . From the Earth

Pollo al Horno

Oven-roasted half chicken

34

Entraña

12oz Skirt steak, chimichurri

45

Entrecôte

14oz Ribeye steak, chimichurri

54

Milanesa

Breaded thin NY strip steak

34

Pasta al Forno

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

33

Del Mar . From the Sea

Ensalada de Langosta

4oz Maine lobster tail, roasted beets,  
arugula, pistachio and hazelnut,  
dukkah dressing

36

Pesca del Día

Fresh fish of the day

MP

Branzino

Whole Mediterranean butterflied sea bass

48

Merluza

Patagonian sea bass

45

Brunch Specials . FROM 12PM TO 4PM

Huevos Revueltos con Salchicha

Scrambled eggs, grilled sausage,  
crushed potato, chimichurri

26

Focaccia Casera de Salmón Ahumado

House focaccia, cold smoked salmon, arugula,  
tomatoes, shallots & breaded fried eggs

29

Steak & Eggs

Grilled skirt steak,  
sofrito roasted potatoes, fried eggs

34

French Toast

Brioche, macerated berries,  
mascarpone-whipped cream, maple syrup

21

Tabla de Carnes . 105

Rack de Cordero, Bife Angosto,  
Pancetta, Pollo, Salchicha Parrillera

New Zealand rack of lamb,  
NY strip steak , pork belly,  
roast chicken, South American sausage

Para Acompañar . Sides

12

Papas Escrachadas

Smashed potatoes

Papas Fritas

French fries

Ensalada Verde

Mixed greens, Dijon-Champagne vinaigrette

Verduras al Horno

Wood-fire roasted vegetables

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# QUINTO

COCINA DE FUEGOS

## Tragos . Cocktails

16

|                                                                                      |                                                                                     |                                                                                            |                                                                                                            |                                                                                                                    |
|--------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|
| <b>Chili Rita</b><br>Tequila Reposado, Red Wine, Thai Chili, Lime Juice, Agave Syrup | <b>Caipi Maracuyá</b><br>Vodka, Passion Fruits, Cane Sugar                          | <b>Quinto Old Fashioned</b><br>Torched Orange Peel Infused Bourbon, All Spice, Clove Syrup | <b>La Revancha del Anana</b><br>Tequila Silver, Strawberry, Pineapple Juice, Chili Liqueur, Hibiscus Syrup | <b>Jaque Mate</b><br>Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Grapefruit Juice                       |
| <b>Orange Duchess</b><br>Orange Peel Infused Sparkling Wine, Fresh Rosemary          | <b>Melocotón</b><br>Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave Syrup | <b>The Hot Brit</b><br>London Dry Gin, Cucumber Juice, Jalapeño, Lime Juice                | <b>Lychee Blossom</b><br>Vodka, Junmai Sake, Lychee Juice, Elderflower Liqueur                             | <b>Mezcal Negroni</b><br>Mezcal, Italian Bitter Aperitivo, Sweet Vermouth, Orange Bitters, Charred Grapefruit Peel |

## Gin & Tonic . 17

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

## Vino por Copa . Wine by the Glass

### Espumante . Sparkling

|                                            |    |
|--------------------------------------------|----|
| Torressella, Prosecco, Veneto, Italy       | 15 |
| Chandon, Garden Spritz, Mendoza, Argentina | 15 |
| Vollereaux, Pierry, Champagne, France      | 26 |

### Blanco . White

|                                                  |    |                                              |    |
|--------------------------------------------------|----|----------------------------------------------|----|
| Pinot Bianco, Kettmeier, Alto Adige, Italy       | 13 | Albariño, Bodegas Garzon, Maldonado, Uruguay | 15 |
| Pinot Grigio, Pighin, Friuli, Italy              | 14 | Chardonnay, Smoke Tree, California, USA      | 16 |
| Viognier, Alto de la Ballena, Maldonado, Uruguay | 14 | Sauvignon Blanc, Garzon, Maldonado, Uruguay  | 17 |

### Rosé

|                                               |    |
|-----------------------------------------------|----|
| Garzón, Maldonado, Uruguay                    | 14 |
| Chiaretto, Cà Maiol, Riviera del Garda, Italy | 15 |

### Tinto . Red

|                                                    |    |                                                       |    |                                                       |    |                                                |    |
|----------------------------------------------------|----|-------------------------------------------------------|----|-------------------------------------------------------|----|------------------------------------------------|----|
| Valpolicella D.O.C., Masi Bonacosta, Veneto, Italy | 13 | Tannat, Garzón, Maldonado, Uruguay                    | 13 | Tempranillo, Reserva, Marques de Riscal, Rioja, Spain | 14 | 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 |



## *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 Vainilla 12

### Fondant de Dulce de Leche

Dulce de Leche Fondant, Banana Ice Cream,  
Pecan Cookie 14

### Galette de Frutas de Estación

Pastry dough, Baked Seasonal fruit,  
Candy Almond, Vanilla Ice Cream 14

### Helados & Sorbet 10

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

\*ask your server about special 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

Hannessy VSOP 27

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, Kalhua, Espresso,  
Coconut Foam

### Key Lime Pie Martini

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

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