



All Day Menu



Para Empezar . To Start

Tostada de Pulpo Octopus, macha sauce, grilled pineapple, guacamole, octopus chicharron 22	Ceviche Rojo 3oz Kanpachi, roasted tomato leche de tigre, roasted sweet potato, onion ash 21	Empanada Salteña Hand cut beef, olives, boiled egg, salsa criolla 11	Empanada Humita Creamy yellow corn, green onions, chili flakes 9	Quinto Panzanella Yellow tomato, llajua sauce, Artisan roasted bread, marinated feta, herb oil 18	Tabla de Chorizos Grilled pork sausage, Artisan bread, criolla sauce 21
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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
Seared octopus, potatoes confit, paprika 34

Calamares a la Plancha
Seared calamari, avocado, barley, black romesco sauce 21

Provolone al Horno
Baked provolone cheese, artisan bread 20

Avocado Pizzette
Feta cheese, avocado, lime drops 22

Coliflor Adobada
Roasted cauliflower, adobo, sesame & cauliflower purée, almonds 23

De la Tierra . From the Earth

Bife Angosto
14oz NY strip steak 48

Entrecôte
14oz Ribeye steak 54

Entraña Prime
12oz Prime skirt steak 57

Entrecôte con Hueso
32oz Cowboy steak bone-in, yellow grilled tomato 115

Rack de Cordero
14oz New Zealand rack of lamb 48

Milanese
Breaded NY strip steak 34

Pollo al Horno
Oven roasted organic half chicken 34

Add Tiger Prawn 24

Add Grilled Chorizo 10

Del Mar . From the Sea

Pesca del Día
Fresh fish of the day, wild rice, tahini yogurt sauce, crushed pistachio MP

Ensalada Niçoise
Grilled yellowfin tuna, Taggiasca olives, soft boiled egg, pickled cauliflower, roasted potato, Champagne mustard dressing 34

Mero a la Talla
8 oz. Grilled grouper, dried pepper, avocado cucumber cream, fresh cucumber, lemon 43

Branzino
Whole Mediterranean butterflied sea bass 48

Langostino Tigre y Tagliatelle
Nigerian tiger prawn, squid ink tagliatelle, lobster reduction 36

Para Acompañar . Sides

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

Clérico

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

Sangría

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

Pitchers . 55

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



Lunch Menu

(Lunch Monday to Friday)



QUINTO

COCINA DE FUEGOS

Para Empezar • To Start

Quinto Panzanella Yellow tomato, llajua sauce, Artisanroasted bread, marinated feta, herb oil 18	Tostada de Pulpo Octopus, macha sauce, grilled pineapple, guacamole, octopus chicharron 22	Pulpo a la Plancha Pan seared octopus, potatoes confit, paprika 34
Gambas al Ajillo Jumbo Gulf shrimp, garlic, chili oil, sweet potatoes 29	Calamares Fritos Crispy calamari, roasted pepper mayonnaise 22	Ceviche Rojo 3oz Kampachi, tomato, leche de tigre, sweet potato, onion ash 22

Pizza & Sandwiches

Pizza Margherita
Mozzarella, San Marzano tomato sauce 22

Pizza Fugazzeta
Braised onion, provolone, oregano 19

Quinto Burger
8 oz angus beef, pretzel bun,
dijon aioli, lettuce, aged provolone 19

Milanesa Sandwich
Breaded thin NY strip, ciabatta,
Dijonnaise mustard, Roma tomato, butter lettuce 21

Del Mar • From the Sea

Pesca del Día
Fresh fish of the day, oven vegetables MP

Branzino
Whole butterflied Mediterranean sea bass 48

De la Tierra • From the Earth

Entraña Prime
12oz Skirt steak, chimichurri, french fries 57

Entrecôte
14oz Ribeye steak, chimichurri,
smashed potatoes 54

Milanesa
Breaded thin NY strip steak,
balsamic arugula 34

Pollo al Horno
Oven-roasted half chicken,
smashed potatoes 34

Ensalada Niçoise
Grilled yellowfin tuna, Taggiasca olives,
soft boiled egg, pickled cauliflower, roasted potato,
Champagne mustard dressing 34

Para Acompañar • Sides • 12

Papas Escrachadas Smashed potatoes	Papas Fritas French fries	Ensalada Verde Mixed greens, Dijonnaise vinaigrette	Verduras al Horno Wood-fire roasted vegetables
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Almuerzo sobre la Marcha • Lunch on the Fly • 30

Para Empezar • To Start

Para Continuar • To Continue

Monday

Ensalada Verde
or
Quinto Panzanella

Sandwich de Ojo de Bife
Prime rib sandwich, provolone cheese,
sauteed onions, served with French fries or
roasted vegetables

Tuesday

Ensalada Verde
or
Empanada Humita

Filete de Branzino
Grilled Mediterranean sea bass fillet, served
with couscous or roasted vegetables

Wednesday

Ensalada Verde
or
Ceviche del Dia

Entraña Argentina
8oz Skirt steak, chimichurri, served with
smashed potatoes or French fries

Thursday

Ensalada Verde
or
Pizzette de Hongos

Mero a la Parrilla
6oz Grilled grouper, chimichurri,
served with couscous or sweet potato

Friday

Ensalada Verde
or
Gambas al Ajillo

Milanesa de Pollo
Breaded boneless chicken cutlet, Dijonnaise
and criolla sauce, served with French fries or
roasted vegetables

Para Cerrar • To End

Chocolate Cookie
or
Ice Cream

Ask your server for the flavors of the day

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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



Brunch Menu

(Sunday)

Para Empezar . To Start

Quinto Panzanella
Yellow tomato, llajua sauce, Artisan
roasted bread, marinated feta, herb oil
18

Tostada de Pulpo
Octopus, macha sauce,
grilled pineapple, guacamole,
octopus chicharron
22

Provolone al Horno
Baked provolone cheese,
artisan bread
20

Calamares Fritos
Crispy calamari,
roasted pepper mayonnaise
22

Ceviche Rojo
3oz Yellowtail snapper, roasted
tomato leche de tigre, roasted sweet
potato, onion ash
20

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

Pulpo a la Plancha 
Pan seared octopus, potatoes confit
paprika
34

Tabla de Chorizos
Grilled pork sausage, Artisan bread,
criolla sauce
21

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

Cannelloni al Forno
Tannat braised short rib ragoût, pesto
San Marzano marinara, mozzarella 33

Add Tiger Prawn 24

Add Grilled Chorizo 10

Del Mar . From the Sea

Ensalada Niçoise
Grilled yellowfin tuna, Taggiasca olives, soft boiled
egg, pickled cauliflower, roasted potato,
Champagne mustard dressing 34

Pesca del Día 
Fresh fish of the day, wild rice, tahini yogurt sauce MP

Branzino 
Whole Mediterranean butterflied sea bass 48

Merluza
Patagonian sea bass 45

Langostino Tigre y Tagliatelle
Nigerian tiger prawn, squid ink tagliatelle,
lobster reduction 36

Para Acompañar . Sides
12

Brunch Specials . FROM 12PM TO 4PM

Huevos Revueltos con Salchicha
Scrambled eggs, grilled sausage,
crushed potato, chimichurri 26

Avocado Pizzette
Feta cheese, avocado, lime drops 22

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,
roasted chicken, South American sausage

Papas Escrachadas
Smashed potatoes

Papas Fritas
French fries

Ensalada Verde
Mixed greens, Dijon-Champagne vinaigrette

Verduras al Horno
Wood-fired roasted vegetables

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QUINTO

COCINA DE FUEGOS

Tragos . Cocktails

16

Chili Rita Tequila Reposado, Red Wine, Thai Chili, Lime Juice, Agave Syrup	Caipi Maracuyá Vodka, Passion Fruits, Cane Sugar	Quinto Old Fashioned Torched Orange Peel Infused Bourbon, All Spice, Clove Syrup	La Revancha del Anana Tequila Silver, Strawberry, Pineapple Juice, Chili Liqueur, Hibiscus Syrup	Jaque Mate Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Grapefruit Juice
Orange Duchess Orange Peel Infused Sparkling Wine, Fresh Rosemary	Melocotón Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave Syrup	The Hot Brit London Dry Gin, Cucumber Juice, Jalapeño, Lime Juice	Lychee Blossom Vodka, Junmai Sake, Lychee Juice, Elderflower Liqueur	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	Al Sur del Trópico Orange Infused Gin, Peach Purée, Fresh Thyme	Un Pie en el Chuy London Dry Gin, Fresh Blueberries, Lime Juice, Mint	Clérico White Wine, Crème de Cassis, Green & Red Apple, Fresh Lemon & Orange Juice	Sangría Red Wine, Orange Juice, Vodka, Green & Red Apple
Lychee & Co Gin Liqueur, Lychee Purée, Cointreau, Lime Juice	Strangled Parrot 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
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



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

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, Kalhwa, Espresso,
Coconut Foam

Key Lime Pie Martini

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

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Kids Menu



QUINTO

COCINA DE FUEGOS

Kids Menu

Margherita Pizza

mozzarella, San Marzano tomato
sauce, basil 18

Chicken Tenders & Fries 18

Pasta

Rigatoni, pomodoro sauce 14

East Burger

8 oz Creekstone Beef House mix, bun, lettuce, tomato,
mozzarella, Dijon aioli, fries 19

Helados & Sorbet 10

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

*ask your server about special flavor of the day



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