



ENTRADAS

Atún Crudo <i>tuna, avocado cream, lime, cilantro, EVOO</i>	23
Gambas al Ajillo <i>jumbo gulf shrimp, garlic, olive oil, sweetpotatoes</i>	24
Pulpo a la Parrilla <i>grilled octopus, potatoes confit, paprika</i>	27
Calamares Fritos <i>crispy calamari, roasted pepper mayonnaise</i>	19
Provolone <i>grilled provolone cheese, artisan bread</i>	17
Tabla de Chorizos <i>grilled sausage and blood sausage, criolla sauce</i>	16
Mollejas <i>grilled sweetbreads, criolla sauce</i>	22
Caesar <i>romaine, Caesar dressing, croûtons</i>	15
Ensalada de Rucula <i>arugula, heirloom tomatoes, balsamic dressing</i> add: chicken or shrimp \$10 seared scallop \$18	14

THANKSGIVING

Baby Spinach Salad <i>Hazelnut-Champagne Vinaigrette goat cheese dried cranberries toasted almonds</i>	15
Roasted Free-Range Organic Tom Turkey <i>gravy twice baked sweet potato French green beans fresh cranberries</i>	41
House-Made Pecan Pie <i>whipped cream dulce de leche sauce</i>	13
Full Menu \$65++	

A LA PARRILLA

Pesca del Dia <i>fresh fish of the day</i>	MP
Pargo a la Parrilla <i>grilled half local snapper</i>	45
Grilled Prime Porterhouse <i>24 oz Prime Porterhouse, roasted heirloom tomato</i>	115
Bife Angosto <i>14oz NY strip steak</i>	48
Entrecôte <i>14ozrib eye steak</i>	54
Entraña <i>12oz skirt steak</i>	41
Rack de Cordero <i>14oz New Zealand rack of lamb</i>	48
Tabla de Carnes Quinto <i>wood fire grilled NY steak, lamb chop, half chicken, chorizo, grilled turkey breast</i>	105

PRINCIPALES

Arroz Negro <i>squid ink rice, shrimp, calamari, peppers, sofrito *allow 25-30 minutes preparation time</i>	38
Branzino <i>whole Mediterranean sea bass butterflied</i>	48
Pierna de cordero Braseado <i>red wine braised lamb shank, smashed potatoes</i>	48
Pollo al Horno <i>organic semi-boneless half chicken</i>	34
Milanesa <i>breaded NY strip steak</i>	34
Pasta al Forno <i>rigatoni, Tannat braised short rib ragoût, gratinated with provolone cheese</i>	29

ACOMPANAMIENTOS 12

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

EN LA COCINA NO INVENTAMOS NADA, CUIDAMOS LO MEJOR QUE NOS DA

EL MAR, LA TIERRA Y EL FUEGO...

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 15

Chili Parador

Tequila Reposado, Red Wine, Thai Chili, fresh lime juice, agave

Caipi Maracuya

Vodka, Passion fruit, Cane Sugar

Quinto Old Fashioned

Bourbon Infused With Orange Peel, All Spice, Clove Syrup

La Revancha del Anana

Tequila Silver, Strawberries, Pineapple Juice, Chili Liqueur, Hibiscus Syrup

La Caracola

Yerba Mate Infused Gin, Pinot Grigio Syrup, Coriander, Splash of Grapefruit

Maldonado

Orange Peel Infused Sparkling Wine, Orange Slice, Rosemary

Ruta 10

London Dry Gin, Cointreau, Fresh Cucumber Juice, Jalapeño, Lime Juice

Melocotón

Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice

GIN & TONIC 16

Parador

London Dry Gin, Grapefruit juice, Pink Peppercorn

La Huella

Orange infused Gin, Peach Purée, Thyme

Del Este

Gin liquor, Lychee Purée, Cointreau, Lime Juice

Verano Del 01

London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

Jose Ignacio

London Dry Gin, Fresh Blueberries, Lime juice, Mint Sprig

PITCHERS 55

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/ESPUMANTE

Torressella, Prosecco, Veneto, Italy	13
Chandon, Garden Spritz, Argentina	15
Ca'del Bosco, Franciacorta, Lombardy, Italy	20
Vollereaux, Pierry, Champagne, France	26

BLANCO

Pinot Bianco, Kettmeier, Alto Adige, Italy	13
Pinot Grigio, Pighin, Friuli, Italy	13
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

ROSE

Garzon, Maldonado, Uruguay	13
Chiaretto, Riviera del Garda, Ca Maiol, Italy	15

T I N T O

Valpolicella D.O.C. Masi Bonacosta, Italy	13
Tannat, Garzón, Maldonado, Uruguay	13
Tempranillo, Reserva, Marques De Riscal, Rioja, Spain	13
Pinot Noir, Bodega Fin del Mundo Rva, Patagonia, Argentina	14
Malbec, Perro Callejero, Mendoza, Argentina	14
Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile	15
Cabernet Sauvignon, Educated Guess, California, USA	15
Pinot Noir, Roco Gravel Road, Oregon, USA	17