



# QUINTO

COCINA DE FUEGOS

## Para Empezar • To Start

### Carpaccio de Res

Hand cut prime steak, crispy leeks, capers, lemon aioli, black aioli, parmesan cheese

22

### Pulpo al Pastor

Seared octopus, guajillo pepper and orange marinade, charred pineapple

34

### Gambas al Ajillo

Jumbo Gulf shrimp, sweet potatoes, garlic and lemon aioli, olive oil, roasted sourdough

29

### Tartar de Atún

Raw tuna, diced avocado, green onion, sesame seeds, papadam, ginger, soy sauce, cucumber

22

### Provolone al Horno

Wood-ovenbaked provolone cheese, roasted sourdough

20

### Burrata y Pera

Mussels, fennel, leeks, cherry tomatoes, white wine, roasted sourdough bread

32

### Mejillones

Mussels, fennel, leeks, cherry tomatoes, white wine, roasted sourdough bread

32

### Ensalada de Tomate

Heirloom tomato, roasted house crostini, goat cheese, herb oil

32

### Frito de Mar

Beer-battered shrimp & calamari, huancaína tartare, criolla sauce, yuca frita

29

### Polenta y Hongos

Creamy polenta, sautéed wild mushrooms, onions, poached egg, wine jus, chives

21

### Calabaza Rostizada

Squash, cashew yogurt, pistachio crumble, garlic, mint salad, parmesan cheese, brown butter

21

## Para Continuar • To Continue

### Selección de Cortes • Meat Cut Selection

#### Bife Angosto

14oz NY strip steak

48

#### Entrecôte con Hueso

32oz Prime cowboy steak bone-in, crispy potatoes, rosemary bouquet, choice of two sides

195

#### Bife Angosto con Hueso

24oz Prime NY strip steak bone-in, roasted onion, charred avocado

98

#### Rack de Cordero

14oz New Zealand rack of lamb

48

#### Entraña Prime

10oz Prime skirt steak

57

#### Entrecôte

14oz Ribeye steak

56

All our meats are served with our homemade chimichurri

## De La Parrilla y Otros Fuegos • From our Wood-fired Grill

### Pasta y Trufa

Homemade spaghetti, basil sauce, aged Parmesan, wine jus, mushrooms, truffle

32

### Quinto Burger

8oz Australian wagyu beef, maple candied bacon, caramelized onion, aged provolone cheese, roasted garlic aioli, arugula, French fries

37

### Coliflor Adobada

Adobo roasted cauliflower, smoked eggplant cream, lentil salad, roasted cashew crumble

28

### Pizzette de Entraña y Hongos

Salsa blanca, prime skirt steak, wild confit mushrooms, cherry tomato, arugula, blasamic glaze

32

### Pesca del Dia

Catch of the day, served with mixed grains salad, cucumber, cranberry, basil-serrano yogurt

44

### Branzino

Grilled butterflied Mediterranean Sea Bass, anticuchera sauce, braised pepperonatta

59

### Milanesa

Breaded steak, Dijonnaise, ilajua sauce, charred lemon

34

### El Matrimonio de la Parilla

Chorizo y morcilla, pan de campo

18

### Pollo al Horno

Slow cooked chicken, wine jus, charred scallions

34

### Make It Your Way 10

**A caballo** - two sunny-side-up eggs

**Napolitana** - Ham, mozzarella cheese, fresh tomatoes

**Fugazzeta** - Confit onions, mozzarella cheese, oregano

**Tres Quesos** - Manchego, provolone, mozzarella cheese

## Para Acompañar • Sides

### Truffle Fries

French fries, truffle oil, aged parmesan cheese, chives

18

### Coles de Bruselas

Brussel sprouts, pickled onions, balsamic vinegar, shallot vinaigrette, parsley

14

### Tabule y Labneh

Quinoa, farro, barley, cucumber, cranberry, mixed herbs, basil-serrano labneh

18

### Ensalada Verde

Mixed greens, Dijon-Champagne vinaigrette

14

### Verduras al Horno

Wood-fire seasonal roasted vegetables

14

### Papas Escrachadas

Smashed potatoes

14

### Batata Rostizada

Sweet potato, brown butter, chives

14

Applicable taxes and 20% service charge will be added to your bill. Los impuestos aplicables y un cargo de servicio de 20% es automáticamente agregado a todas las cuentas.

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.



Vegan Friendly



QUINTO SIGNATURES



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## From the Lab to the Glass • Cocktail selection crafted in our mixology lab

### Salto del Fraile

Gin, Matcha, Crème de Cacao, Lime Juice, Syrup **17**

### Spicy Guavarita

Mezcal, Tequila, Chilli Agave Infused, Guava, Thai Chilli a la Parrilla **17**

### Chili Rita

Tequila Blanco, Red Wine, Thai Chili, Lime Juice, Agave Syrup **19**

### Caipi Maracuyá

Vodka, Passion Fruit, Cane Sugar **19**

### Al Olivo Martini

Vodka Washed Greek Yogurt, Bell Peppers, Lillet Blanc, Botija Olives, Sea Water **17**

### Ocaso

Dark Rum, Banana Liqueur, Chocolate Bitter **19**

### Blood Orange Pisco Sour

Pisco, Blood Orange Juice, Lime Juice, Agave Syrup, Egg White **19**

### Montezuma

Mezcal, Cumcumber Juice, Jalapeño, Agave Syrup, Lime Juice **19**

### Fernet Spritz

Fernet Branca, Bourbon, Lime Juice, Fe Ginger Beer, Syrup, Mint **18**

### Clarita Colada

Silver and Dark Rum, Clarified Pineapple, Coconut Cream & Milk **19**

### Mezcal Negroni

Mezcal, Italian Bitter Aperitivo, Sweet Vermouth, Orange Bitters, Charred Grapefruit Peel **19**

## 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

## Zero Proof Cocktails (Non-Alcoholic) • 16

### Sunset Feeling

Zero Proof Rum, Yunnan Black Tea, Pineapple, Strawberry, Whey

### Calamansi Pie Spritz

Zero Proof Gin, Calamansi, Hallabong, Coconut Water

### Guava Paloma

Zero Proof Tequila Blanco, Guava, Shio Koji, Grapefruit

## Vino por Copa • Wine by the Glass

### Espumante • Sparkling

Torressella, Prosecco, Veneto, or Italy **18**

Nicolas Feuillatte, Champagne, Brut, Épernay, France 187ml **23**

### Blanco • White

Pinot Grigio, Pighin, Friuli, Italy **17**

Alvarinho, Soalheiro, Monção e Melgaço, Portugal **18**

Sauvignon Blanc, Details by Sinegal, North Coast, USA **17**

Chardonnay, L.A Cetto, Valle de Guadalupe, Mexico **16**

### Rosado • Rosé

Chiarretto, Cà Maiol, Riviera del Garda, Italy **16**

### Tinto • Red

Malbec, Perro Callejero, Mendoza, Argentina **16**

Pinot Noir, Malma Reserva, Patagonia, Argentina **17**

Tempranillo, Barón de Ley Reserva, Rioja, Spain **16**

Cabernet Sauvignon, Details by Sinegal, Sonoma County, USA **16**

### Cerveza • Beer **8**

Presidente, Pilsner

Stella Artois, Pilsner

Sapporo, Lager

Bud light, Light lager

Tropical Original, Vienna lager

Tropi Crystal, Pilsner

Tropi Flaca, Pilsner

Lagunitas, India Pale Ale

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