QUINTO

COCINA DE FUEGOS

Brunch de Barrio

*85 pp**

Barra Fría

Tostada de Atún
Yellowfin tuna, mango, guacamole, red onion, spicy pepper aioli, fried corn tortilla

Tostada de Ceviche
Corvina, white leche de tigre, guacamole, roasted sweet potato, red onion, fried corn tortilla

Causa de Pulpo
Seared octopus, aji amarillo, mashed potato, macha aioli, octopus chicharrón

Ostras y Michelada
3 pcs Blackberry oysters, soy, lime, beer, tabasco, Worcestershire sauce

Vuelve a la Vida
Shrimp, octopus, calamari, citrus & tomato cold broth, avocado

Ceviche de Maracuyá
Corvina, passion fruit leche de tigre, calamari jalea, fried plantain chips

La Taqueria

Live Station

Carnitas Al Pastor
Shredded pork marinated in mixed peppers

Elotes
Mexican corn on the cob

Pollo a la Poblana
Shredded chicken, Poblano peppers, onions, zucchini

Quesabirria
Braised short rib, dried pepper, provolone

Carnitas
Slow-cooked confit pork

Ropa Vieja
Slow-braised shredded flank steak in a tomato, pepper, and onion sauce

Barra Caliente

Queso Fundido con Chorizo
Melted provolone cheese, chorizo, fresh corn tortillas

Anticuchos de Entraña
Skirt steak, marble potato, panca and yellow chili sauce

Langostino Tigre
Grilled tiger prawn, anticuchera sauce

Empanada de Queso
Smoked gouda and mozzarella cheese, white onions

Tabla de Carne
Short rib, NY strip steak & chef's choice of protein, served with chimichurri
Serves 3 people

Choripan
Grilled Argentinian chorizo, chimichurri, baguette

Pulpo al pastor
Seared octopus , guajillo pepper and orange marinade, charred pineapple +18

Bife Angosto con Hueso
24oz. Prime NY strip steak bone-in, roasted onion, charred avocado +48

Branzino
Whole Mediterranean sea bass, anticuchera sauce +38

Para Cerrar

Flan de Vainilla y De Dulce Leche

Pan de Elote

Volcán de Chocolate

Paleta de Fresa & Lychee

Paleta de Maracuya, Mango y Piña

For you convenience, applicable taxes and 20% service charge will be added to your bill. Para su conveniencia, se agregarán a su cuenta los impuestos correspondientes y un cargo por servicio del 20%.
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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COCINA DE **FUEGOS**

Free Flow Package

Cocteles

Quinto Carajillo
Licor 43, Espresso

Fernet Spritz
Fernet Branca, Bourbon,
Lime Juice, Ginger Beer, Syrup, Mint

Ojo Rojo
Beer, Clamato, Lime Juice, Tajin rim,
Pepper, Salt, Tabasco, Traditional
Dark Sauce

Tamarindo Picante
Spicy Tamarind Vodka, Pineapple
Juice, Orange Liquor, Agave Syrup,
Lime Juice

Coconut Espresso Martini
Vodka, Coffee Liquor, Espresso,
Coconut Foam

Cantarito
Mezcal, Orange Juice, Grapefruit
Juice, Lime Juice, Grapefruit Soda,
Tajin Rim

Mango Mai Tai
Rum, Mango Liquor, Orange Liquor,
Mango Juice, Agave Syrup

Caipiroska
Vodka, Lime, Syrup

Blood Orange Pisco Sour
Pisco, Blood Orange Juice,
Lime Juice, Agave Syrup,
Egg White

Paloma
Tequila, Grapefruit Soda,
Lime Juice, Fresh Grapefruit

Spicy Guavarita
Tequila, Mezcal,
Spicy Jalapeño Infusion, Guava,
Pepper a la Parrilla

Vino

Prosecco
Torressella,Veneto,
Italy

House Red Wine
Red Wine

House White Wine
White Wine

Cerveza

Pacífico
Lagunitas IPA

Hatuey (Cuban Lager)
Tropical La Flaca

Modelo Rubia
Presidente

Modelo Negra
Bud Light

Refrescos y Aguas Frescas

Agua de
Horchata, Jamaica

Lemonade
Coca cola, Sprite

**Free flow food and drinks limited to 2 hours from the first order.*
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