



## ESPECIALES DEL DÍA

Tomates heirloom, burrata, orégano  
*heirloom tomatoes, burrata, oregano*

Tiradito de pescado, choclo asado  
*white fish tiradito, grilled corn*

Tostada de camarón, palta  
*shrimp, avocado toast*

Pizza bianca, pecorino, zucchini, menta  
*fresh mozzarella, pecorino, zucchini, mint*

Cazuela de pescado  
*fish stew, kale, lentil*

## ENTRADA

Pizza Margherita  
*fresh mozzarella, tomato, basil*

Crudo Siciliano  
*fish tartar, capers, fresh herbs*

Gazpacho  
*chilled tomato soup*

Cake de siri, repollo, mostaza  
*crab cake, cabbage, mustard vinaigrette*

Miniaturas de pescado, mayonesa de hierbas  
*fish fritters, herb mayonnaise*

Mejillones à la provençale  
*steamed mussels, garlic, parsley, white wine*

Pulpo a la plancha, papas confitadas, pimentón  
*octopus a la plancha, potatoes confit, paprika*

Calamares fritos, mayonesa de pimientos  
*crispy calamari, spiced mayonnaise*

Salmon curado, huevo poché, rúcula, crema ácida  
*cured salmon, poached egg, arugula, sour cream*

Tarta de cebolla al vino tinto, queso de cabra, rúcula  
*red wine braised onion, goat cheese quiche, arugula*

Chipirones con berenjenas, boñatos  
*baby squid, eggplant, sweet potatoes*

EN LA COCINA NO INVENTAMOS NADA,  
CUIDAMOS LO MEJOR QUE NOS DA  
EL MAR, LA TIERRA Y EL FUEGO...

## ENSALADAS

16 Quínoa, pollo, hinojo, chauchas  
*chicken, quinoa, fennel, green beans* 15

14 Escarola a la parrilla, palta, boquerones  
*grilled escarole, white anchovies, avocado* 14

17 Kale dinosaurio, aceitunas, neonate, pangratta  
*tuscan kale, olives, neonate, crispy country bread* 12

17 Huevo panado, jamon crudo, favas, repollitos  
*breaded egg, serrano ham, brussel sprouts, asparagus* 15

21

## PRINCIPALES

Filet de merluza a la plancha  
*hake fillet a la plancha* 29

16 Ravioles de ricotta y acelga, jugo de tomate  
*ricotta cheese & chard ravioli, tomato jus, parmigiano* 19

15 Milanesa  
*steak milanese* 21

11 Langostinos al horno, papas al curry, espinaca  
*wood oven langoustines, curry potatoes, spinach* 25

17

## A LA PARRILLA

17 Entrecôte - rib eye 36

Entraña - skirt steak 24

Rack de cordero - rack of lamb 38

Robalo - black bass 29

Arroz negro - squid ink and prawn rice 26

Galleto de campo - game hen 23

Mollejas - sweetbreads 20

## ACOMPANAMIENTOS

Pure de coliflor - mashed cauliflower 10

Calabaza asada - grilled squash, sage

Verduras asadas - grilled carrots, asparagus, ramps

Ensalada de verdes - house greens

Papa escrachada - smashed potatoes

Papas fritas - french fries

We support local farming, organic & free-range products. Consumption of raw or undercooked seafood, poultry, meat or eggs increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.

For your convenience, 20% gratuity will be added to your bill for a party of 6 or more.

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