



Quinto

la huella



GROUP DINING

east

MIAMI

www.quintolahuella.com

Quinto La Huella

The urban reinvention of South America's Parador la Huella, a beachside grill reimagined in the heart of Miami's bustling Brickell neighborhood. Quinto La Huella offers refreshingly simple cuisine and exceptional service, making it an ideal destination for a dining experience that is both elevated and approachable.

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



Our Food

Quinto la Huella offers a unique fire cooking method with a wood fire parrilla centered at the heart of our kitchen and includes a wood fire oven, an outdoor dining experience and a plethora of private dining options for up to 125 guests. Our menu is a blend of carefully planned, but simple dishes made with the best organic ingredients, grass-fed meats and sustainably sourced seafood.

Quinto La Huella offers refreshingly simple cuisine and exceptional service, making it an ideal destination for a private dining experience that is both elevated and approachable.

Hours of Operation

Breakfast	7:00 am – 11:00 am
Lunch <i>(Monday to Saturday)</i>	12:00pm – 4:00 pm
Sunday Feast	12:00pm- 4:00pm
Dinner <i>(Monday to Sunday)</i>	6:00pm – 11:00pm
Lounge Menu Daily	4:00pm – 6:00pm
Lounge Menu <i>(Friday- Sat)</i>	12:00am – 1:00am

Group inquiries

quintoevents@quintolahuella.com

P: 786.584.2642

Quinto Private Dining Options

Quinto La Huella offers multiple private dining spaces for both corporate and special events that appeal to all of the senses with outdoor and indoor rooms for groups of up to 125 guests.

*Private dining subject to food and beverage minimums based on date, time and availability.



EL FARO PRIVATE DINING ROOM

- Private seating for up to 18 guests
- Built-in AV capability
- Ideal for: corporate dinners with presentations, private intimate celebrations, client luncheons



VES PEZ DINING ROOM

- Indoor dining room for up to 50 guests
- Ideal for: graduations, birthdays, corporate dinners, intimate day or night gatherings



LAS CUARENTAS OUTDOOR DINING ROOM

- Outdoor weather proof private dining terrace for up to 40 guests
- Reception for up to 60 guests
- Ideal for: bridal showers, cocktail parties, client luncheons/dinners



LA TERRAZA OUTDOOR DINING ROOM

- Outdoor weather proof dining terrace for up to 125 guests
- Reception for up to 160 guests
- Available for full buyouts
- Ideal for: birthdays, brunches, business dinners, happy hour, holiday parties, and corporate receptions



PATIO BAR

- Outdoor pool Bar Area with seating for 36 guests
- Reception for up to 100 guests
- Ideal for: both day and night informal receptions, cocktail parties and happy hour

CANAPES

Pan tomaka

grilled country bread, marinated tomato, serrano ham

Tostada de salmón curado y huevo revuelto

grilled country bread, cured salmon, scrambled eggs

Zucchini relleno de ricotta y hierbas

ricotta cheese & herbs stuffed zucchini

Pita de matambrito y guacamole

Grilled pork flank steak on pita bread with guacamole

Beef empanadas

Shrimp empanadas

Cheese & peppers empanadas

Ham & cheese empanadas

SANDWICHES

Chivito sandwich

Toasted ham & cheese sandwich

Mini Milanese sandwich

MEAT

Chorizos, morcillas, pinchos a la parrilla, vegetables
steak, shrimp, chicken, octopus

PIZZA

Fugazzeta

Margherita

Soppressata

ALMUERZO CARMELO

Lunch served family style

ENTRADAS

Caesar salad

baby romaine, escarole, white anchovy, Caesar dressing

Pizza fugazzeta

onions, provolone cheese, oregano

PRINCIPALES

Ravioli de ricotta y acelga

ricotta cheese & chard ravioli, tomato & parmesan

Pesca a la plancha

local catch, braised leek puree and smashed potato a la plancha

ACOMPÑAMIENTOS

Ensalada verde, *house greens*

Papas fritas, *french fries*

POSTRES

Crostata de peras

roasted pear and frangipane tart, whipped mascarpone cream

ALMUERZO COLONIA

Dinner served family style

ENTRADAS

Caesar salad

baby romaine, escarole, white anchovy, Caesar dressing

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

PRINCIPALES

Ravioli de ricotta y acelga

ricotta cheese & chard ravioli, tomato & parmesan

Pesca a la plancha

local catch, braised leek purée, and smashed potato a la plancha

TABLA DE CARNES

(included with choices for the table)

Galleto de campo, entraña & rack de cordero a la parrilla

Organic young chicken, U.S.A skirt steak & rack of lamb

ACOMPÑAMIENTOS

Pure de papas, *potato purée*

Ensalada verde, *house greens*

POSTRES

Volcan dulce de leche fondant

banana ice cream and pecan cookie

CENA PUNTA DEL ESTE

Dinner served family style

ENTRADAS

Pulpo a la plancha
grilled octopus, potatoes confit, paprika

Burrata, jamon ahumado y romesco
burrata cheese, smoked prosciutto, romesco sauce

PRINCIPALES

Ravioli de ricotta y acelga
ricotta cheese & chard ravioli, tomato & parmesan

Pesca a la plancha
local catch, braised leek purée and smashed potato a la plancha

TABLA DE CARNES

(included for table)

Galleto de campo, entrecôte & rack de cordero a la parrilla
organic young chicken, Uruguayan grass fed strip steak & rack of lamb

ACOMPANAMIENTOS

Pure de papas, *potato purée*
Ensalada verde, *house greens*

POSTRES

Volcan dulce de leche fondant
banana ice cream and pecan cookie

CENA JOSE IGNACIO

served family style

ENTRADAS

Atún crudo

tuna, avocado, mint, lime, taro chip

Pulpo a la plancha

octopus a la plancha, potatoes confit, paprika

Burrata, jamon ahumado y romesco

burrata cheese, smoked prosciutto, romesco sauce

PRINCIPALES

Pesca a la plancha

local catch, braised leek puree, and smashed potato a la plancha

Langostinos, boniato y crema acida

wood oven langoustines, sweet potatoes, smoked crema sauce

TABLA DE CARNES

(included for table)

Galleto de campo, entrecôte & rack de cordero a la parrilla

organic young chicken, grass fed entrecote & rack of lamb

ACOMPÑAMIENTOS

Pure de papas, potato purée

Ensalada verde, house greens

POSTRES

Volcan dulce de leche fondant

banana ice cream and pecan cookie

BEVERAGE PACKAGES

WELCOME COCKTAIL

featuring La Huella signature cocktails

Caipiroska

vodka, fresh lime, cane sugar

Caipi Mediterranea

vodka, fresh lime, cane sugar, strawberries, grapes

Caipi Maracuya

vodka, passionfruit, cane sugar

Mojito

rum, fresh lime, cane sugar, mint leaves

Chili Parador

*Tequila, red wine, Thai chili,
fresh lime juice*

BEER & WINE OPEN BAR

House red and white wine

Imported and domestic beer

Soft drinks, mineral waters, juices

HOUSE OPEN BAR

Hangar One Vodka

Brugal Anejo Extra Dry Rum

Corralejo Blanco Tequila

Spring 44 Gin

Maker's Mark Bourbon

Dewars Scotch

House Red Wine | House White Wine

Import & Domestic Beer

Mineral Waters, Soft Drinks, Juices and Garnish

PREMIUM OPEN BAR

Ketel One Vodka

Zacapa Solera 23 Rum

Don Julio Blanco Tequila

Bombay Sapphire Gin

Makers Mark Bourbon

Johnnie Walker Black Whiskey

House Red Wine | House White Wine

Import & Domestic Beer

Mineral Waters, Soft Drinks, Juices and Garnish

Please note there is an additional \$150 fee per bartender required for private receptions.

BILLING, SERVICE CHARGES AND TAXES

- 50% deposit required to secure booking. Events are confirmed on a first come, first serve basis pending your signature and acceptance of Large Group Reservation Agreement
- Food and Beverage menu prices cannot be guaranteed more than two (2) months in advance of the scheduled event date
- Menus are subject to change without notice
- Menus are subject to a 22% service charge
- A 9% sales tax applicable to all Food & Beverage
- Service charge is taxed at 7%
- Prices, service charge and taxes are subject to change at any time, without notice

MEAL GUARANTEE & MINIMUM ATTENDANCE REQUIREMENT

A firm Meal Guarantee ["Guarantee"] of attendance is required for all private meal functions. Guarantees must be submitted to your Restaurant Events Specialist by 10 AM EST three (3) full business days [72 hours] prior to the scheduled event:

- During the event, if the number of guests served is less than the guarantee, the host is responsible for the number guaranteed.
- If the number of guests served is greater than the guarantee, the host is responsible for the total number of guests served.
- Any special meal orders (vegetarian, kosher, etc.) should be included within the final meal guarantee.
- Cancellation deadline is 15 days prior to the event date. Should your organization cancel prior to this date you will be responsible for the initial 50% deposit. If booking is cancelled the day of the event date, the organization will be responsible for 100% Food & Beverage.
- Any changes made within three (3) days prior to the event must be approved by the restaurant management and are subject to additional costs & labor fees.

CHECKS

- The function sponsor, host, or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.
- Final billing copy available within seven (7) business days.