



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 Saturday)</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 Semi-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 Private 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

\$24 first hour per person selection of six

\$16 additional hour per person

\$4 additional item

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 milanesa sandwich

MEAT

Chorizos, Morcillas, Pinchos a la parrilla, Vegetables

Steak, Shrimp, Chicken, Octopus

PIZZA

Fugazzeta

Margharita

Soppressata

ALMUERZO CARMELO

\$45 per person

Lunch served family style

ENTRADAS

(choice of two)

Caesar Salad, *baby romaine, escarole, white anchovy, Caesar dressing*

Pulpo a la plancha, *grilled octopus, potatoes confit, paprika*

Pizza fugazzeta, *onions, provolone cheese, oregano*

PRINCIPALES

(choice of two)

Ravioli de Ricotta y Acelga, *ricotta cheese & chard ravioli, tomato & parmesan*

Milanesa, *steak milanese*

Ensalada Nicoise con Atun, *grilled tuna, french green beans, baby potatoes, poached egg, shallots*

ACOMPANAMIENTOS

(choice of two)

Verduras asadas, *wood oven vegetables*

Pure de papas, *potato purée*

Papas fritas, *french fries*

POSTRES

choice of one
(served individually)

Volcan Dulce de Leche Fondant, *banana ice cream and pecan cookie*

Volcan de Chocolate Fondant, *strawberry coulis, double chocolate cookie*

Tarta Frangipane de Fruta, *almond frangipane tart with seasonal fruit*

ALMUERZO COLONIA

\$65 per person

Lunch served family style

ENTRADAS

(choice of two)

Caesar Salad, *baby romaine, escarole, white anchovy, Caesar dressing*

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

Pizza fugazzeta, *onions, provolone cheese, oregano*

Chorizo y Morcilla a La Parilla, *grilled chorizo & blood sausage*

PRINCIPALES

(choice of two)

Ravioli de Ricotta y Acelga, *ricotta cheese & chard ravioli, tomato & parmesan*

Milanesa, *steak milanese*

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

Almejas al Vapor, *manila clams & house made chorizo, garlic, tomato & thyme*

TABLA DE CARNES

(included with choices for the table)

Galleto de Campo, Entraña, Picaña, Organic Young Chicken,

U.S.A Grain Fed Skirt Steak & Grass Fed Top Sirloin

ACOMPANIAMIENTOS

(choice of two)

Verduras asadas, *wood oven vegetables*

Papas fritas, *french fries*

Pure de papas, *potato purée*

Ensalada verde, *house greens*

POSTRES

choice of one
(served individually)

Volcan Dulce de Leche Fondant, *banana ice cream and pecan cookie*

Volcan de Chocolate Fondant, *strawberry coulis, double chocolate cookie*

Tarta Frangipane de Fruta, *almond frangipane tart with seasonal fruit*

PUNTA DEL ESTE

\$85 per person

Dinner served family style

ENTRADAS

(choice of two)

Cake de Siri, *crab cakes, pickled hearts of palm, celery & shallots*

Mollejas, *grilled sweetbread, criolla sauce*

Pulpo a la Plancha, *grilled octopus, potatoes confit, paprika*

Provolone, *grilled provolone cheese*

Burrata Jamon Ahumado y Romesco, *burrata cheese, smoked prosciutto, romesco sauce*

PRINCIPALES

(choice of two)

Ravioli de Ricotta y Acelga, *ricotta cheese & chard ravioli, tomato & parmesan*

Pez Espada, *local swordfish, marinated zucchini, tomato, mint*

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

Arroz Con Mariscos y Chorizo, *Spanish style rice with seafood, chorizo*

TABLA DE CARNES

(included with choices for the table)

Galleto de Campo, Entrecôte & Rack de Cordero a la Parilla

organic young chicken, grass fed entrecôte & rack of lamb

ACOMPÑAMIENTOS

(choice of two)

Verduras asadas, *wood oven vegetables*

Papas fritas, *french fries*

Pure de papas, *potato purée*

Ensalada verde, *house greens*

POSTRES

choice of one
(served individually)

Volcan Dulce de Leche Fondant, *banana ice cream and pecan cookie*

Volcan de Chocolate Fondant, *strawberry coulis, double chocolate cookie*

Tarta Frangipane de Fruta, *almond frangipane tart with seasonal fruit*

CENA JOSE IGNACIO

\$98 per person

Dinner served family style

ENTRADAS

(choice of two)

Cake de Siri
crab cakes, pickled hearts of palm, celery & shallots

Atún Crudo
tuna, avocado, mint, lime, taro chip

Mollejas
grilled sweetbread, criolla sauce

Pulpo a la Plancha Papas Confitadas, Pimentón
grilled octopus, potatoes confit, paprika

Chorizo y Morcilla a la Parilla
grilled chorizo & blood sausage

Burrata Jamon Ahumado y Romesco
burrata cheese, smoked prosciutto, romesco sauce

PRINCIPALES

(choice of two)

Ravioli de Ricotta y Acelga, *ricotta cheese & chard ravioli, tomato & parmesan*

Arroz negro con Calamares, *squid ink Spanish style rice*

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

Langostinos, Boniato y Crema Ácida, *wood oven langoustines, sweet potatoes, smoked crema sauce*

TABLA DE CARNES

(included with choices for the table)

Galleto de Campo, Entrecôte & Rack de Cordero a la Parilla
organic young chicken, grass fed entrecôte & rack of lamb

ACOMPÑAMIENTOS

(choice of two)

Verduras asadas, *wood oven vegetables*

Pure de papas, *potato purée*

Papas fritas, *french fries*

Ensalada verde, *house greens*

POSTRES

choice of one
(served individually)

Volcan Dulce de Leche Fondant, *banana ice cream and pecan cookie*

Volcan de Chocolate Fondant, *strawberry coulis, double chocolate cookie*

Tarta Frangipane de Fruta, *almond frangipane tart with seasonal fruit*

BEVERAGE PACKAGES

WELCOME COCKTAIL

featuring La Huella signature cocktails

\$16 per person

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*

La Juanita

Gin, Prosecco, Pineapple Juice, Basil

BEER & WINE OPEN BAR

\$22 one hour / \$33 two hours / \$44 three hours

House Red and White Wine

Imported and Domestic Beer

Soft Drinks, Mineral Waters, Juices

PREMIUM OPEN BAR

\$34 one hour / \$50 two hours / \$66 three hours

Kettle One Vodka

Zacapa Solera 23 Rum

Don Julio Blanco Tequila

Hendricks Gin

Makers Mark Bourbon

Johnnie Walker Black Whiskey,

House Red Wine House White Wine

Import & Domestic Beer

Mineral Waters, Soft Drinks, Juices and Garnish

HOUSE OPEN BAR

\$24 one hours / \$42 two hours / \$56 three hours

Russian Standard Platinum Vodka,

Brugal Anejo Extra Dry Rum,

Jose Cuervo Tequila

Spring 44 Gin

Jim Beam Bourbon

Dewars Scotch,

House Red Wine, House White Wine

Import & Domestic Beer

Mineral Waters, Soft Drinks, Juices and Garnish

BOTTED WATER

\$8

SOFT DRINKS

\$5

Please note there is an additional \$150 (per hour) fee per bartender required for Private events

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.