



SUGERENCIAS DEL DIA

Cake de siri <i>crab cakes, pickled hearts of palm, celery & shallots</i>	23	Turkey club <i>avocado, arugula, tomato, onion, swiss cheese, dijonnaise choice of salad or fries</i>	18
Caesar salad <i>baby romaine & escarole, white anchovy, caesar dressing</i> add chicken 8	15	Sandwich de pescado <i>fish sandwich, pepper salsa</i> choice of salad or fries	17
Burrata, jamon crudo y peras <i>burrata cheese, prosciutto, bosc pears, almonds & mint</i>	19	Hamburguesa, queso, cebollas asadas <i>house burger, gruyere, grilled onions</i> choice of salad or fries	19
Quinoa, verduras asadas de estación y queso azul <i>black quinoa, wood oven roasted fall vegetables & Danish blue</i>	17	Pizza fugazzeta, queso provolone <i>onions, provolone cheese, oregano</i>	17
Calamares fritos, mayonesa de pimientos <i>crispy calamari, roasted peppers mayonnaise</i>	15	Pizza soppressata picante, peperonata <i>fresh mozzarella, spicy salami, peperonata</i>	18
Papas fritas <i>french fries</i>	9		

CLASICOS DE LA HUELLA

Caipiroska <i>Tito's, Fresh Lime, Sugar</i>	15
Caipi Mediterranea <i>Russian Standard, Fresh Lime, Sugar, Strawberries, Grapes, Basil</i>	15
Caipi Maracuya <i>Ketel One, Passion Fruit, Sugar</i>	15
Caipirinha <i>Ypioca Crystal Cachaca, Fresh Lime, Sugar</i>	15
Quinto Old Fashion <i>Makers Mark Infused With Orange Peel, All Spice & Clove Syrup</i>	16
Pisco Sour <i>Barsol Pisco, Fresh Lime, Sugar, Egg White</i>	15
Mojito <i>Brugal Extra Dry, Fresh Lime, Sugar, Mint Leaves</i>	15
New Age Negroni <i>Plymouth, Aperol, Antica Carpano</i>	16

TRAGO ESPECIALES

Chili Parador <i>Don Julio Reposado, Tannat Wine, Thai Chili, Fresh Lime Juice</i>	16
Ruta 10 <i>Absolut Elyx, Campari, Sweet Vermouth, Grapefruit Juice, Rosemary</i>	16
La Caracola <i>Barrel aged Zacapa 23 Rum, Pedro Ximenez Sherry Peychaud Bitters, Burnt Star Anis, Blood Orange</i>	16
Melocoton <i>Corralejo Silver, Peach Puree, Triple Sec, Lime Juice</i>	15
Lychee Blossom <i>Grey Goose, Hakutsuru Excellent Junmai Sake, Lychee Juice</i>	15
La Revancha del Anana <i>Avion Silver, Strawberries, Pineapple Jucie, Ancho Reyes</i>	16
El Troesma <i>Hennessy VSOP, Lemon Juice, Agave, Blood Orange Juice</i>	25

PITCHER 50

Clerico

White Wine, Cassis, Green & Red Apple, Orange

Sangria

Red Wine, Triple Sec, Vodka, Green & Red Apple, Strawberries

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

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y una propina de 18% es automaticamente agregada a todas las cuentas. Una propina de 20% es automaticamente agregada a todas las cuentas de grupos de 6 o mas.

Taks aplikab yo pral ajoute nan bodwo ou. Youn tep de 18% ajoute otokatikman sou tout resi yo. Yo ajoute yon tep de 20% otomatikman sou tout resi pou gwoup de 6 ou plis.

We support local farming, organic & free-range products. 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.

VINOS POR COPA

CHAMPAGNE

Moët & Chandon, Brut Imperial, Champagne, France	25
Taittinger, La Francaise, Champagne, France	26
Perrier-Jouët, Blason Rosé, Champagne, France	30
Dom Perignon Brut, Champagne, France	55

ROSE

Bertaud Belieu, Cotes de Provence, France	12
Le Caprice de Clementin, Cotes de Provence, France	16
Le Secret, Chateau de Leube, Cotes de Provence, France	24

BLANCO

Albarino, Garzón, Maldonado, Uruguay	10
La Petite Perriere, Sauvignon Blanc, Sancerre, France	10
Pinot Grigio, Pighin, Friuli, Italy	11
Torrontes, Solocontigo, Mendoza, Argentina	12
Pinot Grigio, Graffigna, Mendoza, Argentina	12
Riesling, Trimbach, Alsace, France	14
Chardonnay, Newton Skyside, Napa Valley, USA	15
Chardonnay, Antica, Napa Valley, USA	16

TINTO

Tannat, Garzón, Maldonado, Uruguay	10
Pinot Noir, Domaine Martinolles, Pay d'Oc, France	12
Malbec, Trivento, Golden Reserva, Mendoza, Argentina	13
Malbec, Graffigna, Mendoza, Argentina	13
Cabernet Sauvignon, Kenwood, Six Ridge, Sonoma, USA	14
Casa Magrez, Tannat-Merlot-Cab Franc, Juanico, Uruguay	14
Pinot Noir, Chacra "Barda" Patagonia, Argentina	15
Tempranillo, Numanthia, Termes, Toro, Spain	16

BEBIDAS SIN ALCOHOL

Badoit	10	Diet Coke	5	Ginger Ale, Fever Tree	5
Evian	10	Coke	5	Club Soda, Fever Tree	5
Iced tea	4	Sprite	5	Tree Tonic, Fever Tree	5
Lemonade	4				

CHAMPAGNE

BRUT

Moët & Chandon, Brut Imperial, NV	95
Billecart-Salmon, France, NV	145
Mumm Brut, France, NV	95
Ruinart, Blanc de Blancs, France, NV	170
Krug "Grand Cuvee," France, NV	450
Veuve Clicquot Yellow Label, France, NV	140
Perrier-Jouët Grand Brut, NV, France	125
Perrier-Jouët "Nuit Blanche," NV France	250
Perrier-Jouët "Belle Epoque", 2007	450
Perrier-Jouët "Belle Epoque, Blanc de Blancs", 2004	1000
Dom Perignon, France, 2006	300
Louis Roederer "Cristal", France, 2007	585
Armand de Brignac, France, NV	1100
Delamotte Blanc de Blanc, Brut, NV	140
Taittinger, Le Francaise, Brut, NV	100

BRUT ROSE

Moët & Chandon, Brut, NV	145
Taittinger, "Cuvee Prestige", NV	135
Veuve Clicquot, France, NV	135
Billecart-Salmon, Brut, NV	200
Perrier-Jouët "Blason", NV	150
Perrier-Jouët "Belle Epoque"	750
Dom Perignon, 2004	1000