



QUINTI
RESTAURANT

MENÚ
BEST FOOD IN TOWN

QUINTI

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Bienvenidos a Quinti Restaurante,

Sumérgete en un mundo de sabores exquisitos y delicadeza culinaria mientras disfrutas de nuestra espectacular y deliciosa comida internacional. Nuestro gran Chef Peruano, con una sólida formación en Suiza y el inconfundible sabor de su país de origen, ha logrado fusionar lo mejor de ambos mundos en todos nuestros platos. Cada bocado es una obra maestra cuidadosamente elaborada, donde la creatividad se encuentra con la técnica y pasión por la cocina.

Welcome to Quinti Restaurant,

Immerse yourself into a world of exquisite flavors and a realm of delectable tastes as you savor our breathtaking and delicious global cuisine. Our renowned Peruvian Chef, with a strong Swiss education and the unmistakable essence of his home country, has flawlessly combined the finest elements from both realms across our entire menu. Each bite is an exquisitely crafted masterpiece, where ingenuity converges with precision and an unwavering devotion to the culinary arts.

#AmamosRIOBAMBA

Entradas frías

Cold Entrées

Ceviche de camarón^C Shrimp ceviche	\$13.50
Ceviche mixto afrodisíaco^{D,C} Mix de mariscos y leche de tigre Aphrodisiac mixed ceviche Seafood ceviche served with leche de tigre (mix of citrus, chili peppers and onions)	\$17.50
Tiradito de pulpo Mediterraneo^C Mediterranean octopus tiradito (skewers)	\$17.50
Ensalada César^G Con pollo Sin pollo Cesar Salad With chicken Without chicken	\$9.50 \$7.50 \$9.50 \$7.50
Poke Bowl^C Salmón, edamame, aguacate, uvilla, wakame, tomate cherry, huevo y cous/cous Poke Bowl Salmon, edamame, avocado, gooseberry, wakame, cherry tomato, eggs and couscous	\$13.50

Entradas calientes

Hot Entrées

Bao con panceta de cerdo (2uds) (new)^G Servida en vaporera de bambú Classic Pork Bao Served in bamboo steamer	\$9.00
Bao con pollito chi jau kay (2 uds) (new)^G Servida en vaporera de bambú Chi jau kay chicken Bao Served in bamboo steamer	\$8.50
Trío de empanadas^{G,D} De verde, morocho y quinua Empanadas patty trio Green plantain, morocho (corn) and quinoa	\$7.00

Precios incluyen IVA

C Crustaceos Crustacean	D Lactosa Dairy	G Gluten Gluten	N Nueces Nuts	VG Vegetariano Vegetarian
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<p>Wantanes (7 uds)^G Rellenos de cangrejo en salsa agridulce Hand-made dumplings (7 units) Stuffed with crab meat and sweet and sour sauce</p>	\$12.00
<p>Uñas de cangrejo (4 uds)^{C, G} Rellenos de camarón y apanados en quinua, con agridulce de maracuyá Crab Claws (4 units) Stuffed with shrimp and quinoa breeding and served with passion fruit sauce</p>	\$16.50
<p>Conchas de abanico gratinadas a la pamesana^{D, C} Giant scallop with a parmesan-cheese crust</p>	\$13.00
<p>Pulpo al olivo^C Acompañado de papas chips andinas y salsa de olivo Spanish-style octopus with olive oil Served with Andean potato chips and olive sauce</p>	\$15.50
<p>Piqueos costa y sierra (4 personas)^{G, C} Camarón empanizado en panko, trío de empanadas y mini brochetas de pollo y carne Surf and turf appetizers (4 servings) Panko breaded shrimp, trio of empanadas and mini meat and chicken skewers</p>	\$16.50
<p>Piqueo tabla Quindeloma(6 a 8 personas)^{G, C} Tapa (charcuterie board) with Quindeloma apetizers (6 to 8 servings)</p>	\$55.00
<p>Chicharrón de cuy deshuesado Acompañado de mote y salsa criolla Boneless guinea pig rind Served with corn and criolla sauce</p>	\$11.00
<p>Locro de papas andinas^D Andean potatoes locro (andean soup)</p>	\$6.50
<p>Mote con Chicharrón Pork rind with white hominy</p>	\$6.50
<p>Sopa de pollo Chicken soup</p>	\$6.50

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Pescado y Mariscos

Fish and Seafood

Salmón a la plancha ^D	\$19.00
Acompañado de quinua o con Spaguetti Alfredo	
Grilled salmon	
Served with quinoa or served with Spaguetti Alfredo	
Camarones apanados ^{C,G}	\$14.50
Breaded shrimp	
Chicharrón de mariscos ^{G,C}	\$21.00
Fried seafood platter	
Corvina en frutos del mar ^{C,D}	\$19.00
Grilled Corvina served with mixed shellfish	
Arroz marinero ^{C,D}	\$17.50
Seafood rice	
Pulpo al grill ^{D,C}	\$21.00
Con quinotto Novoandino y vegetales salteados	
Grilled Octopus	
Served with quinoa and sauteed vegetables	
Bisque de Mariscos ^{D,C,G}	\$17.00
Servido con pan de ajo	
Seafood bisque	
Served with garlic bread	
Camarones apanados en quinua ^{G,C}	\$16.00
Servido con piña al grill y chutney de uvillas	
Quinoa breaded shrimp	
Served with grilled pineapple and gooseberry souce	

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Pastas | Pastas

Tagliatelle Vegetariano ^{VG, G}	\$9.50
Tagliatelle Vegetarian	
Spaghetti Carbonara ^{D, G}	\$10.50
Spaghetti Carbonara	
Spaghetti Boloñesa ^G	\$9.50
Spaghetti with meat sauce	
Spaghetti Alfredo ^G	\$10.50
Spaghetti Alfredo	
Tagliatelle Frutti di Mare ^{D, C, G}	\$17.00
Tagliatelle Frutti di Mare	
Lasaña de carne ^{D, G}	\$12.99
Beef Lasagna	
Lasaña de mariscos ^{D, C}	\$15.50
En salsa de mariscos, acompañado con pan de ajo	
Seafood lasagna	
Made with seafood sauce, and served with garlic bread	

Carnes y aves | Meats and Chicken

Filete de pollo al grill	\$13.00
Con papa chaucha y ensalada	
Grilled chicken	
Served with "chaucha" potatoes and green salad	
Milanesa de pollo a la parmigiana ^{D, G}	\$15.00
Chicken parmigiana served with red sauce	
Filet mignon con salsa de champiñones ^D	\$17.00
Filet mignon in local mushroom sauce	
Lomo saltado	\$17.00
Flameado grueso perol con pisco acholado, papas fritas y arroz con choclo	
Stir-fry beef	
Peruvian Style	

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Lomo fino de res^D \$17.50

A elección: en salsa de champiñones o a las tres pimientos

Prime beef tenderloin

Served with different sauce options: mushroom or three peppers

Mar y monte^{C, D} \$23.00

200 gramos de lomo fino con salsa chuney de uvilla, acompañado de langostinos jumbo y servido con copa de vino

Surf and turf

200 grams of beef tenderloin with gooseberry sauce, accompanied with king prawns and served with complementary glass of wine

Seco de Chivo \$14.50

Classic Andean goat stew

Churrasco \$17.00

Cortes Angus Uruguayos / Los cortes incluyen sangría
Uruguayan Angus beef cuts / It includes complimentary sangría

Bife ancho^D \$25.00
Bife Angus

Picaña^D \$27.00
Sirloin-cap steak

Pregunta por nuestros cortes premium
Ask for our premium cuts

Cordero de la región

Lamb from the region

Wagyu Japonés

Japanese Wagyu

Wagyu Australiano

Australian Wagyu

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Sánduches

Snacks & Sandwiches

Sánduche de jamón y queso^D Cheese and ham sandwich	\$5.50
Sánduche de atún Tuna sandwich	\$6.00
Sánduche de pollo Chicken sandwich	\$7.00
Sánduches de carne, guacamole, morrón y pickles servido con lechuga^{D, G} Roast beef sandwich, served with lettuce, guacamole, bell peper and pickles	\$11.50
Club Sandwich de pollo^G Chicken Club Sandwich	\$11.50

*Todos vienen acompañados de papas fritas

*All sandwiches are served with french fries

Alitas de pollo (8 uds)^G En salsa de mostaza y miel o BBQ, acompañado de papas fritas y ensalada fresca	\$12.00
Chicken wings (8 pieces) Sauce options: Honey mustard or barbecue, served with french fries and green salad	
Costilla de cerdo BBQ Acompañados de papas fritas y ensalada	\$17.50
BBQ Ribs Sides: french fries and green salad	
Pizza Quindeloma^{D, G} Salami, verduras, jamón, queso y aceitunas	\$10.99
Quindeloma Pizza Salami, vegetales, ham, cheese, and olives	
Pizza de Jamón^{D, G} Ham Pizza.	\$8.99
Hamburguesa Quinti^{D, G} Acompañado de papas fritas	\$10.50
Quinti Hamburger Served with french fries	

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Salchipapa tradicional	\$4.75
Traditional streetfood "Salchipapa" (french fries with pork sausages)	
Kimchi fries (new) ^G	\$8.50
Papas fritas kimchi caramelizadas, huevo escalfado, cebolla crocante y mayonesa de ajo	
Kimchi fries (new)	
Caramelized kimchi french fries with poached egg, crispy onion and garlic mayonnaise	
Nuggets de Pollo ^G	\$8.00
Acompañado de papas fritas	
Chicken Nuggets	
Served with french fries	

*Preguntar por el menú de hamburguesas

*Ask for the hamburger menu

Postres | Desserts

Torta mojada de chocolate^D	\$5.50
Chocolate soaked cake	
Volcán de chocolate^{D,G}	\$5.50
Chocolate lava cake	
Crepe de Frutos Rojos^{D,G}	\$5.50
Red fruit crêpe	
Torta Ópera^N	\$5.90
Opera cake	
Nido Quindeloma	\$7.50
Pulled sugar nest, drizzled with Andean honey, and served with ice cream	
Ensalada de frutas	\$4.50
Fruit salad	
Chesscake de uvilla^D	\$5.90
Gooseberry cheesecake	
Fondue de chocolate, servido con fresas marshmellow, y con frutas de temporada^D	\$9.00
Chocolate fondue served with strawberry, marshmallow and seasonal fruits	

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Bebidas | Beverages

Jarra de sangría Pitcher of sangría	\$24.00
Canelazo Tradicional highland spiced drink	\$4.00
Vino hervido Hot wine	\$4.50
Agua sin gas Still water	\$1.50
Agua mineral Sparkling water	\$2.00
Coca cola Zero Coke Zero	\$2.50
Coca cola regular o light (500ml) Regular or Light Coke	\$3.00
Fuze Tea Fuze tea	\$2.50
Jugos naturales Natural juices per glass	\$2.50
Batido naturales Natural smoothies per glass	\$3.50
Limonada Lemonade per glass	\$2.50
Jugo de naranja o guanábana Orange or Soursop juice per glass	\$4.00
Limonada imperial Imperial lemonade per glass	\$3.00

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Jarra de jugo natural o limonada \$10.00
Natural juice or lemonade pitcher

Jarra de jugo de naranja o guanábana \$15.00
Orange or soursop juice pitcher

Jarra de limonada imperial \$12.00
Imperial lemonade pitcher

Menú para niños

Kids Menu

Cajita feliz / Quinde Magic^G \$10.00
Nugget y alitas de pollo, papas fritas, ensalada,
jugo tetra-pak y huevo kinder sorpresa

Happy Meal / Quinde Magic

Chicken nuggets and wings, french fries, salad,
tetra-pak juice, and a surprise Kinder egg

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