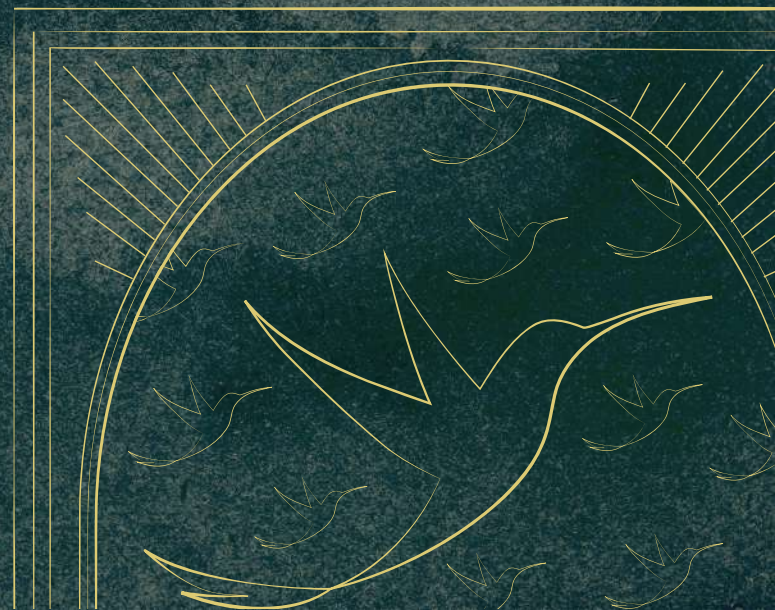
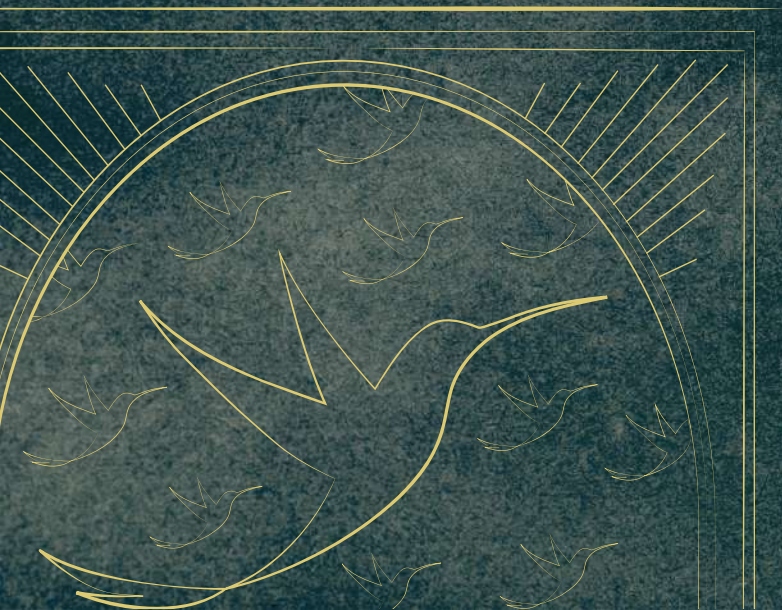


QÙINTI
RESTAURANT

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RESTAURANT



QUINTI

RESTAURANT





QUINTI

RESTAURANT

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 Calientes / Hot Entrées



Uñas de cangrejo 4 uds ^{C.G}

Rellenas de camarón y apanadas en quinua, acompañadas con salsa agridulce de maracuyá

Crab claws 4 units



Stuffed with shrimp and coated in quinoa, and served with passion fruit sauce

\$16.50



Bao con panceta de cerdo 2 uds ^G 🇰🇷

Servido en vaporera de bambú

Classic pork Bao 2 units

Delicately served in a traditional bamboo steamer

\$9,00

Trío de empanadas ^{G.D}



De verde, morocho y quinua

Empanadas patty trio

Green plantain, morocho (corn) and quinoa

\$9,00



Locro de papas andinas ^D 🇨🇴

Locro (potato andean soup)

\$8,00

Sopa de pollo

Chicken soup

\$7,50



Precios incluyen IVA

C	D	G	N	VG
Crustaceos	Lactosa	Gluten	Nueces	Vegetariano
Crustacean	Dairy	Gluten	Nuts	Vegetarian



Entradas Frías / Cold Entrées



Ceviche mixto afrodisíaco ^{D.C}



Exquisita selección de mariscos, delicadamente marinada en Leche de Tigre y elegantemente servida con un toque de **caviar**

Aphrodisiac mixed ceviche



Exquisite seafood medley, delicately marinated in Leche de Tigre, elegantly served with a touch of **caviar**

\$24,00



Ceviche de camarón ^C



Shrimp ceviche

\$14,50

Ensalada César con pollo ^G

Caesar salad with chicken

\$12,00



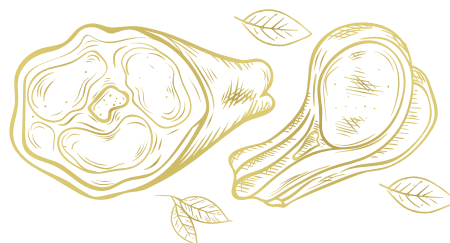
Carnes y Aves / Meats and Chicken

Picaña (Angus) 300g ^D



Premium Sirloin-cap steak

\$33,00



Bife ancho Angus cocinado al término 300g ^{VG}



Premium Angus ribeye steak, cooked to perfection

\$27,50

Precios incluyen IVA

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Mar y monte ^{C,D}

200 gramos de lomo fino con salsa chutney de uvilla, y acompañado de langostinos jumbo

Surf and turf

200 grams of beef tenderloin with goldenberry chutney, accompanied by king prawns



\$25,00

Filet mignon con salsa de champiñones 200g ^D

Filet mignon in local mushroom sauce

\$19,50



Lomo saltado 200g (estilo Peruano)



Flameado al grueso perol con pisco acholado, papas fritas y arroz con chodlo

Stir-fry beef (Peruvian style)

Stir-fried thick-cut beef in a wok served with french fries and rice

\$19.50



Lomo fino de res 200g ^D

Prime beef tenderloin

\$19,50

Churrasco 200g



Beef tenderloin with rice, eggs & avocado

\$19,50

Seco de Chivo 250g



Classic Andean goat stew

\$16,50



Precios incluyen IVA

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Filete de pollo al grill 200g

Con papa chaucha y ensalada

Grilled chicken

Served with “chaucha” potatoes and green salad

\$15.00



Milanesa de pollo a la napolitana 200g^{D,G}

Chicken parmigiana served with red sauce

\$15,00



Alitas de pollo 8 uds^G

En salsa de mostaza y miel o BBQ, acompañado de papas fritas y ensalada fresca

Chicken wings 8 pcs

Sauce options: Honey mustard or barbecue, served with french fries and fresh green salad

\$11.99



Pescados y Mariscos / Fish and Seaffod

Pulpo al grill^{D,C}



Al grill con la cocción perfecta acompañado de quinotto Novoandino y vegetales salteados

Tender grilled octopus



Grilled octopus cooked to perfection with Novoandino-style quinoa risotto and sautéed vegetables

\$28.00



Precios incluyen IVA

C	D	G	N	VG
Crustaceos Crustacean	Lactosa Dairy	Gluten Gluten	Nueces Nuts	Vegetariano Vegetarian



Salmón a la plancha 220g^D

Salmón fresco Chileno acompañado de quinoto Novoandino o Spaguetti Alfredo

Grilled salmon

Fresh Chilean salmon served with Novoandino quinoto or Spaghetti Alfredo



\$22,00



Camarones apanados en quinua (Jumbo)^{C.G}

Camarones crujientes empanizados en quinua de colores, elegantemente acompañados de piña a la parrilla y chutney de uvilla

Quinoa breaded shrimp (Jumbo)

Crispy colored quinoa-breaded shrimp, elegantly paired with grilled pineapple and goldenberry chutney



\$19,00

Mejillones chilenos en su concha (1 libra)

Al ajo y vino blanco, acompañado de papas rösti

Chilean mussels in their shell (1 pound)

Served with garlic and white wine sauce, and accompanied by rösti potatoes



\$18,50

Camarones apanados^{C.G}

Breaded shrimp

\$16,00



Precios incluyen IVA

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Crustacean	Dairy	Gluten	Nuts	Vegetarian



Pastas

Lasaña de mariscos ^{D.C}

200g de la mejor textura marina en salsa de mariscos al gratin, acompañado con pan de ajo

Seafood lasagna

Made with seafood sauce and served with garlic bread

\$19,00



Lasaña de carne ^{D.G}

Beef lasagna

\$15,00

Spaghetti Carbonara

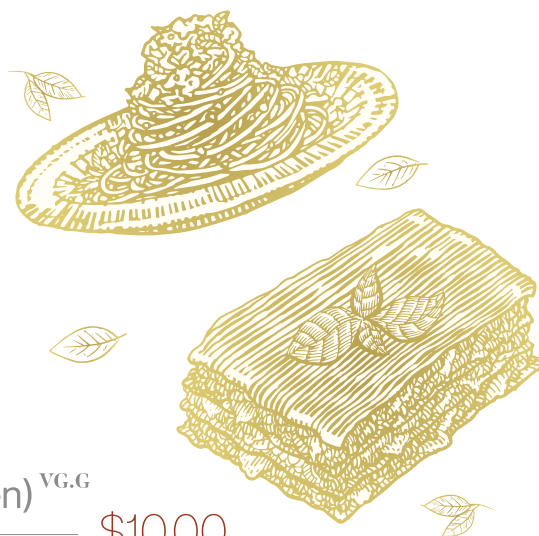
Spaghetti Carbonara

\$11,00

Tagliatelle vegetariano (aceite de oliva virgen) ^{VG.G}

Vegetarian Tagliatelle (virgin olive oil)

\$10,00



Snacks

Pizza Quindeloma ^{D.G}

Salami, verduras, jamón, queso y aceitunas

Pizza Quindeloma

Salami, vegetables, ham, cheese, and olives



\$15,00

Precios incluyen IVA

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Crustaceos	Lactosa	Gluten	Nueces	Vegetariano
Crustacean	Dairy	Gluten	Nuts	Vegetarian

Pizza de jamón y queso ^{D,G}

Ham and cheese pizza

\$12,00



Hamburguesa Quinti ^{D,G}

Acompañada con papas fritas

Quinti Hamburger

Accompanied by golden, crispy fries

\$12,00

Club Sandwich de pollo ^G

Acompañadado de papas fritas

Chicken Club Sandwich

Served with french fries

\$11,50

Nuggets de Pollo ^G

Acompañados con papas fritas

Chicken Nuggets

Accompanied by golden, crispy fries

\$9.00

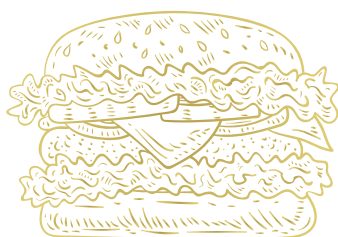
Sánduche de pollo ^G

Acompañado de papas fritas

Chicken sandwich

Served with french fries

\$7.00



Tostada de jamón y queso ^{G,D}

Ham and cheese toast

\$4,00

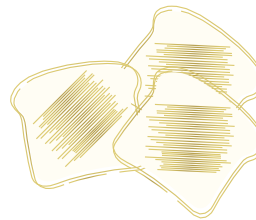
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Tostada de queso ^{G.D}

Cheese toast

\$3,00



Menú de Niños / Kids Menu

Cajita Feliz | Quinde Magic ^{G.D}

Porción de nuggets o hamburguesa junior, papas fritas, una manzana en rodajas, jugo-tetra-pak y huevo kinder sorpresa



Happy Meal | Quinde Magic

Small portion of chicken nuggets or junior burger, french fries, sliced apple, tetra-pack-juice and kinder surprise egg

\$8,99



Postres / Desserts

Coulant de Chocolate ^{D.G}

\$5,50

Cremoso de Mandarina ^{D.G.N}

\$5,50

Pannacotta de Frutos Rojos ^D

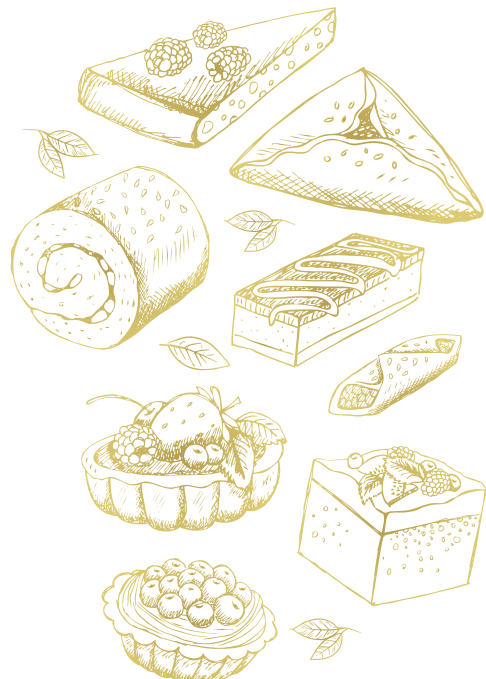
\$5,50

Nido Quindeloma ^D

\$7,50

Tiramisú ^{D.G}

\$6,00



Precios incluyen IVA

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Crustaceos	Lactosa	Gluten	Nueces	Vegetariano
Crustacean	Dairy	Gluten	Nuts	Vegetarian



Bebidas / Beverages

Jugo de guanábana

Soursop juice (glass)

\$4,00



Jugo de naranja

Orange juice (glass)

\$4,00

Limonada de fresa

Strawberry lemonade (glass)

\$3,50

Limonada imperial

Lemonade (glass)

\$3,00

Jugos naturales por vaso

Natural Juices (glass)

\$2,50

Limonada

Lemonade (glass)

\$2,50

Coca Cola Light

\$3,00

Coca Cola Zero

\$2,50

Gaseosa

Coca Coca, Sprite, Fiora Vanti, Fanta

\$2,50

Fuze Tea

\$2,50

Agua con gas

Sparkling water

\$2,00



Precios incluyen IVA

C	D	G	N	VG
Crustaceos Crustacean	Lactosa Dairy	Gluten Gluten	Nueces Nuts	Vegetariano Vegetarian

Agua sin gas

Still water

\$1,50

Jarra de jugo de guanábana

Soursop juice (pitcher)

\$15,00

Jarra de jugo de naranja

Orange juice (pitcher)

\$15,00

Jarra de limonada imperial

lemonade (Pitcher)

\$12,00

Jugos naturales por jarra

Natural juices (Pitcher)

\$10,00



Cafés / Coffees

Espresso simple

Single espresso

\$1,50

Espresso simple pintado

Single espresso with a splash of milk

\$2,00

Espresso doble

Double espresso

\$2,00

Espresso doble pintado

Double espresso with a splash of milk

\$2,50



Precios incluyen IVA

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Crustacean	Dairy	Gluten	Nuts	Vegetarian

Café americano

Americano

\$2,00

Café americano pintado

Americano with a splash of milk

\$2,50

Agua aromática variada

Assorted herbal tea)

\$1,50

Capuccino

Cappuccino

\$3,00

Capuccino caramel machiato con crema

Caramel macchiato cappuccino with cream

\$4,75

Capuccino con crema

Cappuccino with cream

\$4,00

Latte Macchiato

Latte Macchiato

\$4,00

Café bombón

Café Bombon

\$4,00

Mocaccino

Mocha

\$4,50

Mocaccino con crema

Mocha with cream

\$5,00

Chocolate de la abuela

Traditional hot chocolate

\$4,00



Precios incluyen IVA

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Quindeloma ART HOTEL & GALLERY

En Riobamba es un ícono cultural que destaca por su excelencia y a apoyo al turismo ejecutivo. Ofrece servicios exclusivos y una experiencia sofisticada, representada por el colibrí, símbolo de la velocidad y elegancia.

Quindeloma ART HOTEL & GALLERY

located in Riobamba is a cultural icon known for its excellence in executive tourism. It offers exclusive services and a sophisticated experience, symbolized by the hummingbird, representing speed and elegance.

