

QUINCY

Q U I S I N E
M E N U



GRUPO
QUINCY

Aguachile de New York



Salmón al Cedro



Tacos de Ribeye



Coliflor Frita



Camarones Roca



Ribeye 700 gr
Queso Fundido
Guacamole



Pastel de Carajillo
Pastel Triple Chocolate



Ensalada al Grill



DAY & NIGHT AMBIENCE

ENSALADAS / SALADS

Grilled Salad \$268
French grilled lettuce with pistachio, avocado, citrus vinaigrette and parmesan cheese.

Roasted Beetroot \$258
Served with spinach, jocot, pistachio and lime.

Avocado Salad \$285
Fresh lettuce with manchego cheese, avocado, tomato and green olives.

EXTRAS
Exquisite additives for salads and pastas.

Salmon (150 g) \$138
Chicken (150 g) \$98
Shrimp (150 g) \$118

ENTRADAS / ENTRÉE

HOT / 더운

Esquites Roca \$208
Elote type esquite with avocado, chiltepín, habanero mayonnaise, lime and chili powder.

Fried Cauliflower (300 g) \$258
With habanero cilantro mayonnaise, sliced serrano and parmesan cheese.

Camarones Roca \$348
Delicious shrimp (150 g) in spicy mayonnaise, with a touch of serrano chili and sesame oil.

Queso Fundido (250 g) \$258
Mix of various cheeses au gratin with pork sausage.

Chicharrón de Ribeye \$468
Little cubes of crispy Ribeye (150 g) on guacamole, pico de gallo, chile toreado and cambray onion.

Dried noodles \$268
Dried noodles with porkbelly, avocado, chile moritano and queso fresco.

Chicharrón de Pulpo \$508
Delicious and crispy octopus (150 g) on guacamole, with pico de gallo and a touch of paprika.

Muslitos \$338
Marinated chicken thighs, with habanero/lemon, asparagus, onion and galeana potato.

COLD / ζεστό

New York Aguachile \$418

New York slices (150 g) with shaved salsa, Japanese chili, avocado, red onion and cilantro.

Truffled Tuna Sashimi \$285
Tuna (150 g) sliced and covered with shaved sauce, garlic chips, serrano chili and a delicious truffle oil.

Steak Tataki \$448
Seared beef fillet tataki (150 g) with pepper crust, fried cabbage and parmesan cheese.

Salmon Sashimi \$338
Salmon (150 g) bathed in ponzu sauce with yellow lemon, avocado and serrano chili.

Shrimp Aguachile \$368
Classic shrimp aguachile (150 g) with chileserrano, avocado, red onion and sliced cucumber.

SEA / DI MARE

Octopus Zarandeado (300 g) \$678
Exquisite whole octopus, shaken with a touch of yellow lemon.

Cedar Salmon \$448
Delicious salmon fillet (300 g) grilled in cedar, with yellow lemon and a special seasoning.

DAYLIGHT & MOONLIGHT

TACOS Y TOSTADAS

Ribeye Tacos (3 pzs.) \$368
acos with cheese crust, fresh avocado, refried beans, cilantro and onion, served with marrow.

Porkbelly Tacos (3 pzs.) \$308
Porkbelly rested 4 Hrs. With grilled pineapple, spicy mayonnaise and onion.

Caramel Steak Tacos (3 pzs.) \$338
With black beans, cheese crust and its special touch: caramelized onion.

Fillet Volcano (3 pzs.) \$338
Grilled cheese, beans, caramelized onions and cilantro.

Tuna toast (3 pzs.) \$285
Delicious tuna tostadas with avocado, chipotle orange mayonnaise, fried poro and sesame seeds.

Salmon toast (3 pzs.) \$318
Delicious shrimp tacos Baja style, with costrade cheese, chipotle mayonnaise, cabbage and onion.

Baja Shrimp Tacos (3 pzs.) \$328
Delicious shrimp tacos Baja style, with costrade cheese, chipotle mayonnaise, cabbage and onion.

CORTES / STEAK

Ribeye (500 g) \$1,278
Ribeye (700 g) \$1,618
Ribeye (1000 g) \$2,548

Arrachera (300 g) \$668
New York (400 g) \$1,028

SIDE ORDERS

Mashed potato (300 g) \$168
Truffled mashed potato (300 g) \$198

Guacamole (300 g) \$178
Asparagus (300 g) \$198

Galeana Potatoes (300 g) \$178
Grilled Vegetables (300 g) \$178

ITALOAMERICANO

American Cheese Burger \$318
Brioche bread, meat recipe and special house mayonnaise, with bacon, lettuce and tomato.

Spaghetti a la Parmesana \$268
Pasta with roasted mushrooms, parmesan and a touch of parsley.

Fetuccini Mammарosa \$278
Delicious fettuccine pasta with mammарosa sauce, ricotta cheese and basil.

Boneless \$238
You can choose them with buffalo sauce, lemon pepper, scallops or blue cheese dressing.

Truffle Fries \$228
Delicious french fries with truffle mayonnaise, sea salt and parmesan cheese.

POSTRES / SWEETS

Fried Oreos \$238
Cajeta, chocolate sauce, milk, red fruit sauce and icing sugar.

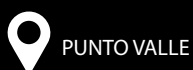
Pastel Triple Chocolate \$358
Walnut praline, red fruits and a delicious chocolate sauce.

Esfera de cheesecake \$328
Apple pie cheesecake with burnt butter crumble and dulce de leche sauce.

Mostachón \$328
Cream cheese and red fruit spread.

QUINCY

SUNSETS &
MOON NIGHTS



PUNTO VALLE



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