



STARTERS

- EDAMAMES** 140 🌱
Steamed with sea salt or Spicy with aji rocoto & nanami togarashi
- ROCK SHRIMP TEMPURA** 260
Rock shrimps with japanese chili sauce, chives and sesame seeds
- CHIRASHI BOWL** 280 🌱
Steamed white rice, tuna, salmon, yellow tail, avocado, cucumber, kizami nori and spicy Japanese mayonnaise

SASHIMI

- TUNA TIRADITO** 195
Peruvian style tuna sashimi with citric & jalapeño ponzu sauce
- PERUVIAN YELLOW TAIL** 215 🌱
Peruvian style yellow tail sashimi with yellow aji & lemon sauce
- TRUFFLE TUNA** 220
Tuna sashimi, truffle and fried garlic chips over a bed of organic greens

NIGIRIS

- SESAME SPICY TUNA NIGIRI** 155 🌱
Tuna with spicy sesame sauce
- EEL AVOCADO NIGIRI** 190
Eel with nori seaweed, avocado and eel sauce

MAKIS

- SPICY SALMON ROLL** 195 🌱
Crab meat, spicy salmon, avocado, sesame seeds
- DOUBLE “SPICY TUNA ROLL”** 205 🌱
Spicy tuna roll, chives, cucumber, asparagus and avocado
- COWBOY ROLL** 230
Shrimp tempura, avocado and beef fillet with oyster sauce
- PERUVIAN ROLL** 200
Yellowtail with aji rocoto, shrimp tempura, avocado and sesame seeds
- SOFT SHELL CRAB ROLL** 210
Soft shell crab in tempura, cucumber, spicy mayo, rocoto pepper and scallions
- QUINCE ROLL** 210
Shrimp tempura with tuna, salmon, yellowtail sashimi & avocado
- ROCK & ROLL** 220
Rock shrimp tempura with japanese chili sauce, cucumber, sesame seeds, beef fillet with citrus sauce

YAKIMESHI BOWLS

Steamed rice or fried rice and choice of the following:

- Veggie** 145
- Shrimp** 180
- Chicken** 170
- Beef filet** 210
- Mixed** 220

STARTERS

- ARTISANAL REGIONAL CHEESE BOARD** 240 🌱
- PORK “CARNITAS” STUFFED INFLADITAS** 150
- ROSEMARY FRENCH FRIES WITH SPICY TEXAS QUESO** 145
(Cheese sauce on the side)
- GRILLED ARTICHOKE** 240 🌱
Edamame purée, serrano pepper and mint
- TRUFFLE RISOTTO** 240
Topped with fried greens from Quince’s organic rooftop garden
- CARNE PICOSA** 190 🌱
Sliced beef with aguachile & avocado habanero mousse
- CHAR-GRILLED OCTOPUS** 280 🌱
Basted in red pepper adobo sauce with creamy avocado-serrano & cabbage salad
- SPICED TUNA TARTAR** 210 🌱
With xoconostle, beet confit & serrano pepper
- DUCK CONFIT “SALPICON”** 240 🌱
With thai chile sauce & pickled veggies
- LAMB “BARBACOA” DUMPLINGS** 240
With poblano pepper confit & cilantro sauce with pickled onions

CEVICHE

- PORTEÑO CEVICHE** 260 🌱
Octopus and sea bass with rocoto pepper, “leche de tigre”, roasted eggplant puree, confit tomato and onion ash
- CEVICHE VERDE** 250 🌱
Grilled shrimp and sea bass with avacado, cilantro cream, “leche de tigre”, micro-greens, toasted avocado and serrano pepper
- THAI CEVICHE** 240 🌱
Sea bass in a lemongrass and ginger reduction with white wine, curry oil, onion, cherry tomatoes, cucumber and fresh basil

- BASTED CHILI MARINATED CORNISH HEN** 320 🌱
Roasted pipián green sauce, grilled epazote and yellow corn salad
- FIRE ROASTED DUCK BREAST** 440 🌱
Duck confit, cactus salad, red tomato “salsa brava”
- ROASTED AJÍ PEPPER PORK LOIN** 320 🌱
Served in corn husk with yellow aji, capers, potatoes & milpa tomatoes
- PANKO CRUSTED SEA BASS** 340
Ginger lemongrass rice and ancho pepper cream
- BLACKENED TUNA** 320 🌱
Ancho hibiscus blackened crusted tuna, jocoque, shaved fennel avocado & onion salad served with chipotle sauce
- ROASTED SALMON FILET** 320 🌱
Sauteed organic leaves, lemon cream sauce
- SPICY GRILLED JUMBO SHRIMP** 320 🌱
Basted with dried chilis, red potatoes, corn and lime

- TEXAS BURGER & FRIES** (150 g) 250
Cheddar cheese, sour cream, lettuce & tomato
- GRILLED CHICKEN SANDWICH & SALAD** 230
Habanero cream, goat cheese, roasted tomato, spinach & avocado with house salad

SALADS

- QUINCE HOUSE SALAD** 160 🌱
Chopped romaine salad, avocado-habanero dressing, blue cheese and crispy pancetta
- AVOCADO SALAD** 160 🌱
Panela cheese, slow roasted onion & oven dried tomato
- BEET SALAD** 190 🌱
Char-grilled beet confit, artisan mascarpone cheese, caramelized figs, toasted pistachio
- TORCHED PEACH AND TOMATO SALAD** 220 🌱
Burrata cheese, lemon-serrano vinaigrette, aged balsamic, toasted amaranth with mixed greens
- ROASTED PULLED FARMED WHOLE CHICKEN** 230
Roasted chicken with soy-mustard dressing served with pan-seared brussel sprouts and nanami togarashi
- GRILLED HARISSA MARINATED SHRIMP** 260 🌱
Toasted organic quinoa tabouli and pumpkin seeds with mixed greens and lemon emulsion
- POACHED HARVEST VEGETABLES** 190 🌱
Asparagus, edamame, brussel sprouts served with serrano pesto, shaved grana padano parmesan cheese and oven-dried prosciutto

SOUPS 140 EACH

- ROASTED TOMATO SOUP** 🌱
With local mozzarella and cherry tomatoes
- BEEF CONSOMMÉ** 🌱
Served with braised brisket, chickpeas, poblano pepper chutney
- TORTILLA SOUP** 🌱
Tomato and chipotle broth and traditional garnishes

ENTREES

- GRILLED LOBSTER TAIL** 590 🌱
Wild mushrooms and truffle sauce, corn & manzano chili cream
- LAMB RAGOUT WITH FUSILLI PASTA** 320
Organic cheese sauce, cherry tomatoes, peperoncino, parsley
- BRAISED SHORT RIBS OVER SMOOTH HUMMUS** 350 🌱
Red wine reduction with truffle sauce and cilantro
- ROASTED RACK OF LAMB** 380
Mashed Cauliflower with toasted lentils and spiced au jus
- NY STRIP STEAK** (350 g) 440 🌱
Braised red wine and chile ancho brisket, soft polenta & slow cooked onion
- BEEF FILET OVER YELLOW AJI PEPPER RISOTTO** (150 g) 440 🌱
Beef filet with au jus reduction, cilantro, onion & tomatoe
- CHAR-GRILLED PEPPER BEEF FILET** (250 g) 450 | (350 g) 570 🌱
“Cacahuazintle” white corn purée, asparagus, roasted güero chili
- BONE-IN RIBEYE “COWBOY”** 1,450 🌱
Served with creole lobster ragout and truffle mashed potatoes

SANDWICHES

- SOFT-PITA PORK BELLY SANDWICH** 220
Marinated pork belly, sliced cucumber, cherry tomatoe, roasted peppers, alfalfa sprout

**Gluten free items 🌱 *Consuming raw seafood may increase your chance of foodborne illness
*Please alert your waiter and the kitchen of any allergies *All prices are in Mexican pesos include 16% TAX*

Wines

GLASS BOTTLE

700	VILARNAU CAVA BRUT
130 750	VIOLINO PROSECCO
200 1,300	SANTA MARGHERITA ROSÉ SPARKLING
280 1,700	VEUVE CLICQUOT BRUT
280 1,700	MOET & CHANDON IMPERIAL BRUT
2,000	MOET & CHANDON NECTAR IMPERIAL
380 2,300	VEUVE CLICQUOT RICH
2,500	MOET & CHANDON ROSÉ IMPERIAL
2,600	MOET & CHANDON ICE IMPERIAL
6,000	DOM PERIGNON
8,500	DOM PERIGNON ROSÉ

GRAPE

SPARKLING & CHAMPAGNE

Macabeo, Parellada & Xarel-Lo
Glera
Chardonnay, Glera & Malbec
Chardonnay, Pinot Noir & Pinot Meunier
Chardonnay, Pinot Noir & Pinot Meunier
Chardonnay, Pinot Noir & Pinot Munier
Pinot Noir, Pinot Meunier & Chardonnay
Chardonnay, Pinot Noir & Pinot Meunier
Chardonnay, Pinot Noir & Pinot Meunier
Chardonnay & Pinot Noir
Chardonnay & Pinot Noir

REGION

Barcelona
Friuli Venezia Giulia
Italia, Veneto
Champagne
Champagne
Champagne
Champagne
Champagne
Champagne
Champagne
Champagne

WHITES

150 750	TERRANOBLE
160 800	SANTISIMA TRINIDAD
800	LES VIGNES DE BILA-HAUT
160 800	TERRAZA DE LOS ANDES
180 900	AMARAL MONTGRAS
180 900	SANTA MARGHERITA
220 1,100	LES VIGNES D'A COTE
1,200	ELENA WALCH

Chardonnay	Valle de Casablanca
Chardonnay, Macabeo & Moscatel	San Miguel de Allende
Garnacha Gris, Garnacha Blanca Macabeo	Cotes Du Roussillon
Torrontes	Salta
Sauvignon Blanc	Valle De Leyda
Pinot Grigio	Alto Adige
Viognier	Collines Rhodaniennes
Pinot Grigio	Alto Adige

ROSÉ

170 850	CASA MADERO V ROSADO
950	LOS CEDROS
190 950	CHATEAU DES FERRAGES ROUMERY

Cabernet Sauvignon	Valle de Parras
Shiraz & Malbec	Arteaga
Cinsault, Garnacha, Syrah, Vermentino	Cotes De Provence

REDS

150 750	VINO DE LA REINA
150 750	KUMEEY
150 750	TRUMPETER
800	BEAUJOLAIS-VILLAGES
180 900	TAMIZ
190 950	3V CASA MADERO
950	COUVENT DES JACOBINS - LOUIS JADOT
190 950	CASA MADERO SYRAH
950	LECCO - ROBLE
190 950	TRES RAICES TEMPRANILLO
220 1,100	ALTAVISTA MALBEC
220 1,100	PASCUAL TOSO RESERVA
1,200	MAISON CHAMPY
1,200	TRES RAICES MERLOT
1,500	MARIATINTO
1,600	VERONESE PALAZZO
1,600	CASA GRANDE - GRAN RESERVA
1,700	TZOLKIN
1,900	MINOTAURO
2,000	UNICO
2,000	FAUNO
2,100	BOLGHERI
2,100	PAGO DE CARRAOVEJAS
2,700	DUCKHORN
3,800	ALION
3,900	CAYMUS
4,300	DON MELCHOR
5,000	FLOR DE PINGUS
6,100	VALBUENA NO. 5
7,600	BEVAN CELLAR - TENCH VINEYARD
14,500	OPUS ONE 2012
18,000	OPUS ONE 1997
22,000	OPUS ONE 2013
32,000	CHATEAU LAFITE ROTHSCHILD 1996

Sangiovese	Valle de San Vicente
Cabernet Sauvignon, Merlot & Cabernet Franc	Valle de Guadalupe
Malbec	Mendoza
Gamay	Beaujolais
Tempranillo	Ribera Del Duero
Cabernet Sauvignon, Merlot & Tempranillo	Valle de Parras
Pinot Noir	Bourgogne
Syrah	Valle de Parras
Tempranillo	Ribera del Duero
Tempranillo	Dolores Hidalgo
Malbec	Mendoza
Malbec	Mendoza
Pinot Noir	Bourgogne
Merlot	Dolores Hidalgo
Tempranillo, Syrah, Nebbiolo, Merlot, Cabernet Franc & Malbec	Valle de Guadalupe
Corvina, Rondinella, Sangiovese & Corvino	Veneto
Syrah	Valle de Parras
Cabernet Sauvignon, Merlot & Cabernet Franc	Valle de Guadalupe
Cabernet Sauvignon, Nebbiolo & Rubi Cabernet	Ensenada
Cabernet Sauvignon & Merlot	Valle de Guadalupe
Nebbiolo & Cabernet Sauvignon	Ensenada
Merlot, Cabernet Sauvignon, Cabernet Franc & Petit Verdot	Toscana
Tempranillo, Cabernet Sauvignon & Merlot	Ribera del Duero
Merlot	Napa Valley
Tempranillo	Ribera del Duero
Cabernet Sauvignon	Napa Valley
Cabernet Sauvignon & Cabernet Franc	Valle de Maipo
Tempranillo	Ribera del Duero
Tempranillo	Ribera del Duero
Cabernet Sauvignon	Napa Valley
Cabernet Sauvignon	Napa Valley
Cabernet Sauvignon	Napa Valley
Cabernet Sauvignon	Napa Valley
Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot	Pauillac

Desserts



\$120

- MANGO & PASSION FRUIT PANNA COTTA
- PISTACHIO CASATA WITH RASPBERRIES
- CHOCOLATE & LAVENDER MOUSSE CAKE
- SWEETCORN CAKE
- CHOCOLATE MELTED CAKE
- OPERA CAKE
- BLACK FOREST CAKE
- KEY LIME TART
- WHITE CHOCOLATE & BLACKBERRY TART
- SWEET POTATOE MOUSSE AND LEMON GELEÉ
- SORBET TRIO
- COOKIES 100g
- CHOCOLATERIE 100g
- BANANA FOSTER TART
- PAVLOVA & BERRIES
- MACAROONS 100 g
- WHITE CHOCOLATE & RASPBERRY MACAROON
- APPLE PIE CHEESECAKE
- BLACKBERRY CHEESECAKE
- BACLAVA CHEESECAKE

(10% DISCOUNT TO GO)

Digestifs

CORDIALS

LA PINTA	130
CHAMBORD	155
ST. GERMAIN	145
CHARTREUSE VERDE	190
CHARTREUSE AMARILLO	200
PACHARAN ZOCO	110
AMARO DI ANGOSTURA	160

PORTS & COGNACS

OPORTO FERREIRA	110
HENNESSY XO	550
RAMOS PINTO 20 AÑOS	500
RAMOS PINTO 10 AÑOS	240
MARTEL XO	550
REMY MARTIN XO	610
OPORTO ROYAL TAWNY 10 AÑOS	170

Special Orders & Event Catering
cravings@quincerooftop.com

ALL COCKTAILS SERVED WITH 2oz. of liquor (1.33 shots)

*Owner's favorites *Gluten free items *Please alert your waiter and the kitchen of any allergies *All prices are in Mexican pesos include 16% TAX
*All our bottles are 750ml *All our wine by glass are served 168ml (6oz)