



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

ENTREES

- 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

SANDWICHES

- 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** 190 🌱
Asparagus, edamame, brussel sprouts served with shaved grana padano parmesan cheese and avocado
- 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 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

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

- 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 🌱
Château mashed potatoes, asparagus, roasted güero chili
- BONE-IN RIBEYE “COWBOY”** 1,450 🌱
Served with creole lobster ragout and truffle mashed potatoes

**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

SPARKLING & CHAMPAGNE

GLASS	BOTTLE		GRAPE	COUNTRY	REGION
	700	VILARNAU CAVA BRUT	Macabeo, Parellada & Xarel-Lo	Spain	Barcelona
130	750	VIOLINO PROSECCO	Glera	Italy	Friuli Venezia Giulia
200	1,300	SANTA MARGHERITA ROSÉ SPARKLING	Chardonnay, Glera & Malbec	Italy	Veneto
280	1,700	VEUVE CLICQUOT BRUT	Chardonnay, Pinot Noir & Pinot Meunier	France	Champagne
280	1,700	MOËT & CHANDON IMPERIAL BRUT	Chardonnay, Pinot Noir & Pinot Meunier	France	Champagne
	2,000	MOËT & CHANDON NECTAR IMPERIAL	Chardonnay, Pinot Noir & Pinot Munier	France	Champagne
380	2,300	VEUVE CLICQUOT RICH	Pinot Noir, Pinot Meunier & Chardonnay	France	Champagne
	2,500	MOËT & CHANDON ROSÉ IMPERIAL	Chardonnay, Pinot Noir & Pinot Meunier	France	Champagne
	2,600	MOËT & CHANDON ICE IMPERIAL	Chardonnay, Pinot Noir & Pinot Meunier	France	Champagne
	6,000	DOM PÉRIGNON	Chardonnay & Pinot Noir	France	Champagne
	8,500	DOM PÉRIGNON ROSÉ	Chardonnay & Pinot Noir	France	Champagne

WHITES

150	750	TERRANOBLE	Chardonnay	Chile	Valle de Casablanca
160	800	SANTÍSIMA TRINIDAD	Chardonnay, Macabeo & Moscatel	Mexico	San Miguel de Allende
	800	LES VIGNES DE BILA-HAUT	Garnacha Gris, Garnacha Blanca Macabeo	France	Cotes Du Roussillon
160	800	TERRAZA DE LOS ANDES	Torrontes	Argentina	Salta
180	900	AMARAL MONTGRAS	Sauvignon Blanc	Chile	Valle de Leyda
180	900	SANTA MARGHERITA	Pinot Grigio	Italy	Alto Adige
220	1,100	LES VIGNES D'A COTE	Viognier	France	Collines Rhodaniennes
	1,200	ELENA WALCH	Pinot Grigio	Italy	Alto Adige

ROSÉ

170	850	CASA MADERO "V" ROSADO	Cabernet Sauvignon	Mexico	Valle de Parras
	950	LOS CEDROS	Shiraz & Malbec	Mexico	Arteaga
190	950	CHATEAU DES FERRAGES ROUMERY	Cinsault, Garnacha, Syrah, Vermentino	Argentina	Cotes De Provence

REDS

150	750	VINO DE LA REINA	Sangiovese	Mexico	Valle de San Vicente
150	750	KUMEEY	Cabernet Sauvignon, Merlot & Cabernet Franc	Mexico	Valle de Guadalupe
150	750	TRUMPETER	Malbec	Argentina	Mendoza
	800	BEAUJOLAIS-VILLAGES	Gamay	France	Beaujolais
180	900	TAMIZ	Tempranillo	Spain	Ribera del Duero
190	950	"3V" CASA MADERO	Cabernet Sauvignon, Merlot & Tempranillo	Mexico	Valle de Parras
	950	COUVENT DES JACOBINS - LOUIS JADOT	Pinot Noir	France	Bourgogne
190	950	CASA MADERO SYRAH	Syrah	Mexico	Valle de Parras
	950	LECCO - ROBLE	Tempranillo	Spain	Ribera del Duero
190	950	LA SANTÍSIMA TRINIDAD RESERVA	Cabernet Sauvignon	Mexico	San Miguel de Allende
190	950	LA SANTÍSIMA TRINIDAD RESERVA	Tempranillo	Mexico	San Miguel de Allende
190	950	TRES RAICES TEMPRANILLO	Tempranillo	Mexico	Dolores Hidalgo
220	1,100	ALTAVISTA MALBEC	Malbec	Argentina	Mendoza
220	1,100	PASCUAL TOSO RESERVA	Malbec	Argentina	Mendoza
	1,200	MAISON CHAMPY	Pinot Noir	France	Bourgogne
	1,200	TRES RAICES MERLOT	Merlot	Mexico	Dolores Hidalgo
	1,500	MARIANTINO	Tempranillo, Syrah, Nebbiolo, Merlot, Cabernet Franc & Malbec	Mexico	Valle de Guadalupe
	1,600	VERONESE PALAZZO	Corvina, Rondinella, Sangiovese & Corvinone	Italy	Veneto
	1,600	CASA GRANDE - GRAN RESERVA	Syrah	Mexico	Valle de Parras
	1,700	TZOLKIN	Cabernet Sauvignon, Merlot & Cabernet Franc	Mexico	Valle de Guadalupe
350	1,750	RED SCHOONER VOYAGER 7	Malbec	United States	Napa Valley
	1,900	MINOTAURO	Cabernet Sauvignon, Nebbiolo & Rubi Cabernet	Mexico	Ensenada
	2,000	UNICO	Cabernet Sauvignon & Merlot	Mexico	Valle de Guadalupe
	2,000	FAUNO	Nebbiolo & Cabernet Sauvignon	Mexico	Ensenada
	2,100	BOLGHERI	Merlot, Cabernet Sauvignon, Cabernet Franc & Petit Verdot	Italy	Toscana
	2,100	PAGO DE CARRAOVEJAS	Tempranillo, Cabernet Sauvignon & Merlot	Spain	Ribera del Duero
	2,700	DUCKHORN	Merlot	United States	Napa Valley
	3,800	ALION	Tempranillo	Spain	Ribera del Duero
	3,900	CAYMUS	Cabernet Sauvignon	United States	Napa Valley
	4,300	DON MELCHOR	Cabernet Sauvignon & Cabernet Franc	Chile	Valle de Maipo
	5,000	FLOR DE PINGUS	Tempranillo	Spain	Ribera del Duero
	6,100	VALBUENA NO. 5	Tempranillo	Spain	Ribera del Duero
	7,600	BEVAN CELLAR - TENCH VINEYARD	Cabernet Sauvignon	United States	Napa Valley
	14,500	OPUS ONE 2012	Cabernet Sauvignon	United States	Napa Valley
	18,000	OPUS ONE 1997	Cabernet Sauvignon	United States	Napa Valley
	22,000	OPUS ONE 2013	Cabernet Sauvignon	United States	Napa Valley

Desserts



\$140

MANGO & PASSION FRUIT PANNA COTTA
PISTACHIO CASATA WITH RASPBERRIES
CHOCOLATE & LAVENDER MOUSSE CAKE

SWEETCORN CAKE
MOLTEN CHOCOLATE CAKE
OPERA CAKE

BLACK FOREST CAKE

KEY LIME TART

WHITE CHOCOLATE & BLACKBERRY TART
SWEET POTATOE MOUSSE AND LEMON GELEÉ

SORBET TRIO

COOKIES 100 g

CHOCOLATERIE 100 g

BANANA FOSTER TART

PAVLOVA & BERRIES

MACAROONS 100 g

WHITE CHOCOLATE & RASPBERRY MACAROON

APPLE PIE CHEESECAKE

BLACKBERRY CHEESECAKE

BACLAVA CHEESECAKE

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)