



QUINTO
SOLE
HOTEL

&

RESTAURANTE





QUINTO
SOLE
HOTEL

MENÚ

TOSTA QUINTO SOLE \$190

A SLICE OF ARTISAN BREAD COVERED WITH PEANUT BUTTER.

ANOTHER SLICE OF ARTISAN BREAD, TOPPED WITH AVOCADO CREAM, FRESH SPINACH, AND A POACHED EGG.

CROQUE MADAME \$190

HAM AND CHEESE SANDWICH COVERED IN BÉCHAMEL SAUCE WITH A FRIED EGG.

FRENCH TOAST \$160

ARTISAN BREAD SOAKED IN MILK AND EGG, SWEETENED WITH HONEY, SUGAR AND CINNAMON.

SPANISH OMELETTE \$160

EGG-BASED CAKE MADE WITH POTATO, ONION AND CHORIZO.

CLASSIC MOLLETES \$160

ARTISAN BREAD WITH BEANS, MELTED CHEESE, AND PICO DE GALLO. ADD:
CHICKEN CHORIZO

CHICKEN ENMOLADA \$190

CHICKEN-FILLED TORTILLAS BATHED IN MOLE SAUCE WITH CHEESE, ONION, CREAM, AND AVOCADO.

SWISS CHICKEN ENCHILADAS \$220

CHICKEN-FILLED TORTILLA BATHED IN CREAMY GREEN SAUCE WITH MELTED CHEESE, CREAM, AVOCADO, ONION AND CILANTRO.

RED OR GREEN ENCHILADAS \$200

TORTILLA FILLED WITH CHICKEN OR CHEESE, BATHED IN SAUCE, ONION, CREAM AND CILANTRO.

HOT CAKES WITH BACON \$155

SEASONAL FRUIT PLATE \$180

BREAD BASKET \$55

BREAKFASTS

8am a 12 pm

EGGS ANY STYLE

MEXICAN STYLE \$160

SCRAMBLED EGG, ONION, TOMATO AND SERRANO PEPPER.

RANCHEROS \$180

FRIED EGGS BATHED IN SPICY RED SAUCE.

MOTULEÑOS \$195

TOASTED BREAD WITH FRIED EGGS, TOPPED WITH TOMATO SAUCE, HAM, AND PEAS.

DIVORCED \$180

FRIED EGGS IN GREEN AND RED SAUCE WITH ONION AND CILANTRO, ACCOMPANIED BY REFRIED BEANS.

OMELETTES

CLASSIC \$170

HAM AND MANCHEGO CHEESE.

FUNGI \$180

MUSHROOM AND CHEESE.

VEGETARIAN \$160

VEGETABLES AND CHEESE.

RED OR GREEN CHILAQUILES \$140

TORTILLA CHIPS IN SALSA, CREAM, CHEESE, ONION, CILANTRO, AND AVOCADO

BEEF **\$80** CHICKEN **\$40** BACÓN **\$50**
COCHINITA **\$50**



ALMEJA CHOCOLATA \$250

SERVED WITH BLACK SAUCE
AND LEMON JUICE.

FISH & CHIPS \$250

TEMPURA FISH FILLET SERVED WITH
FRENCH FRIES AND HOUSE DRESSING.

**AVOCADO STUFFED WITH
SHRIMP AND OCTOPUS \$280**

BONELESS \$245

SERVED WITH
CRUDITÉS AND
DRESSING.

TUNA TOAST (3 PIECES) \$250

AVOCADO BASE, TUNA CRACKLINGS, SESAME
SEEDS, CILANTRO AND ORIENTAL SAUCE.

BEEF TOASTIES (3 PIECES) \$250

AVOCADO BASE, SHREDDED BEEF, CILANTRO
AND ROASTED SALSA.

ENTRANCES

GUACAMOLE \$170

FRESH AVOCADO,
PREPARED WITH PICO DE
GALLO AND GREEN CHILI.

PLAIN NACHOS \$145

CHICKEN NACHOS \$215

SKIRT STEAK NACHOS \$255

SURF AND TURF NACHOS \$280

NACHOS FOR ONE WEEK \$299

OCTOPUS, LOBSTER AND TROPICAL
SAUCE

FRENCH FRIES \$140

ONION RINGS \$180

SERVED WITH HOUSE
DRESSING.

TUNA OR SALMON CARPACCIO \$280

IN PASSION FRUIT SAUCE.

BEEF AGUACHILE \$299

SERVED WITH AVOCADO, ONION, AND
ROASTED CHILI SAUCE.



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LUNCH

TACOS

CLUB SANDWICH \$250

CHICKEN SANDWICH WITH BACON, HAM AND CHEESE. SERVED WITH TOMATO, SPECIAL DRESSING AND POTATOES.

QUINTO SOLE BURGER \$249

GRILLED SHRIMP, BACON AND CARAMELIZED ONIONS.

PLAIN QUESADILLAS \$150

3 CORN OR FLOUR TORTILLAS, ACCOMPANIED BY PICO DE GALLO AND GUACAMOLE.

ADDITIONAL PROTEIN

Chicken \$80, Beef
\$110, Shrimp \$120

RICE A LA TUMBADA \$349

SHRIMP ANY STYLE \$299

SERVED WITH RICE AND SALAD
BREADED GARLIC CHICKEN IN GARLIC SAUCE

CURRI & COCO \$299

GRILLED SHRIMP SERVED IN A COCONUT SHELL
WITH CURRY CREAM.

SURF AND TURF FAJITAS \$280

TROPICAL SALMON \$299

SEARED AND SERVED WITH FRESH SALAD AND
TROPICAL SAUCE.

TRIPLE TACOS QUINTO SOLE \$280

A BEEF TACO, A SHRIMP TACO, AND A FISH
TACO ACCOMPANIED BY GUACAMOLE AND
PICO DE GALLO.

RIB EYE TACOS (3) \$280

SERVED WITH GRILLED ONIONS, ROASTED
CHILI PEPPERS, AND GUACAMOLE.

COCHINITA TACOS (3) \$199

DELICIOUS BAKED PORK, TYPICAL OF THE
REGION, ACCOMPANIED BY SPICY PICKLED
ONIONS.

ORDER OF (3) TACOS

PASTOR \$199

CHICKEN \$199

WILL RIP OFF \$220

SHRIMP \$270

SERVED WITH PICO DE GALLO AND
GUACAMOLE



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RAW BAR

AGUACHILES

SHRIMP BATHED IN CHILI SAUCE, LEMON, CUCUMBER, ONION, CILANTRO, AVOCADO WITH TORTILLA CHIPS.

RED AGUACHILE \$220

GREEN AGUACHILE \$230

BLACK AGUACHILE \$240

COCKTAILS

SHRIMP COCKTAIL \$280

MIXED COCKTAIL \$299

SEAFOOD BROTH \$250

SHRIMP, SQUID, OCTOPUS AND MUSSEL.

CEVICHES

MIXTO \$350

DISH PREPARED WITH SHRIMP, OCTOPUS AND RAW FISH MARINATED IN LEMON JUICE WITH TOMATO, ONION, AVOCADO, CILANTRO, SALT AND PEPPER.

Shrimp Ceviche \$290

FISH CEVICHE \$220

CHEF'S SPECIALTY.

FRIED OCTOPUS CEVICHE \$399

SEAFOOD TOAST (3 PIECES) \$280

SEARED SEAFOOD WITH A TOUCH OF GARLIC.



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SPECIALTIES

OCTOPUS QUINTO SOLE \$380

RED OR BLACK TO CHOOSE FROM: OCTOPUS AL PASTOR, ACCOMPANIED BY RICE AND A SALAD OF PINEAPPLE, CUCUMBER, CILANTRO AND ONION.

CHEF'S LOBSTER \$1100

WHOLE 700G GRILLED LOBSTER, SEASONED WITH GARLIC BUTTER, STUFFED WITH GRATINÉED SEAFOOD AND SERVED WITH RICE, FRIES AND CHEF'S SALAD.

RIBEYE \$399

SERVED WITH SALAD, FRENCH FRIES AND A WINE REDUCTION WITH RED BERRIES.

MAYAN FISH FILLET \$280

SERVED WITH HOUSE SALAD AND RICE.

FRIED FISH \$380

SERVED WITH FRIED PLANTAINS, SALAD AND RICE.

SURF AND TURF BBQ \$499

DELICIOUS COMBINATION OF SEAFOOD, BEEF, CHICKEN ACCOMPANIED BY SALAD, FRENCH FRIES AND AVOCADO.

PASTAS



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SALADS

PASTA PESTO

**AROMATIC BASIL AND PARMESAN
PESTO
CHICKEN \$250
SHRIMP \$280**

SEAFOOD PASTA \$290

POMODORO SAUCE, SHRIMP AND OCTOPUS
MIX, AND PARMESAN CHEESE.

PASTA BOLOGNESE \$260

**THICK TOMATO SAUCE WITH SEASONED
GROUND BEEF**

ALFREDO SHRIMP \$280

CREAM, BUTTER, GARLIC AND
PARMESAN CHEESE

CAESAR WITH CHICKEN \$199

FRESH LETTUCE WITH CAESAR DRESSING,
CROUTONS FROM OUR DELICIOUS HOMEMADE
STONE OVEN BREAD, AND GRILLED CHICKEN.

HOUSE SALAD \$230

MIXED LETTUCE, CHERRY TOMATOES, CHEESE,
GRILLED CHICKEN, ALMONDS, APPLE AND GOAT
CHEESE.

DESSERTS

BROWNIE \$180

LEMON CHARLOTTE \$185

PLANTAIN FLAN \$180



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PIZZERIA



MEXICAN
\$299

**CHORIZO,
JALAPEÑO
AND ONION**



Hawaiian
\$250



ITALIAN
\$230

**ITALIAN
SQUASH,
ONION AND
BELL PEPPER.**



SHRIMP \$330

**SHRIMP, RED
ONION AND
CILANTRO.**



LOBSTER
\$500



OCTOPUS \$350



BALSAMIC \$350
**SERRANO HAM,
APPLE AND
GOAT CHEESE**



MARGARITA \$199
**MOZZARELLA, BASIL AND
TOMATO.**



PEPPERONI
\$220



BBQ CHICKEN
**\$280 CHICKEN,
ONION AND
CILANTRO**



MEAT LOVER
\$310
**BACON,
SERRANO HAM
AND PEPPERONI.**



PASTOR \$260
**AL PASTOR
MEAT AND
PINEAPPLE.**



MENU BAR

HOT

ESPRESSO	\$60
DOUBLE ESPRESSO	\$90
AMERICANO	\$60
CAPPUCCINO	\$70
LATTE	\$60
MOCHA	\$60
CHOCOLATE	\$60
INFUSIONS	\$50

BLACK
GREEN MINT
CHAMOMILE

COLD

LATTE	\$95
CHOCOLATE	\$60
ICED TEA	\$60
NATURAL ORANGEADE	\$45
NATURAL LEMONADE	\$45
HIBISCUS	\$45
HORCHATA	\$45
TAMARIND	\$45
MINERAL ORANGE JUICE	\$60
MINERAL LEMONADE	\$60
SERUM	\$60

COCKTAILS

WITHOUT ALCOHOL

CONGA	\$90
PINK LEMONADE	\$90
PINEAPPLE	\$100
PINK PANTHER	\$100
MINT TONIC	\$100
SHIRLEY TEMPLE	\$100
SMOOTHIE	\$100

STRAWBERRY
MANGO RED
BERRIES

CLASSIC

COCKTAILS

PIÑA COLADA	\$120
MARGARITA*	\$120
MOJITO*	\$120
PALOMA*	\$120
TEQUILA SUNRISE*	\$120
CAIPIRINHA*	\$120
COLLINS*	\$120
CINNAMON & TONIC*	\$120
ELECTRIC LEMONADE	\$120
SCREWDRIVER*	\$120
CUBA LIBRE*	\$110
BLOODY MARY	\$130
LONG ISLAND ICED TEA	\$130
DAIQUIRI	\$130
SANGRIA	\$120
TINTO DE VERANO	\$120
CARAJILLO	\$150

JUICES

ORANGE PINEPANE	\$55
CRANBERRY MANGO	\$50
MAHAHUAL	\$50
(ORANGE AND MINT)	\$60
TROPICAL (PINANA, MANGO AND LEMON)	\$60
GREEN (PINEAPPLE, CELERY,SPINACH)	\$60
RED BERRIES	

SOFT DRINKS

COCA-COLA	\$60
COCA-COLAZ ERO	\$60
LIGHT	\$60
FANTA	\$60
MUNDETT	\$60
FRESCA	\$60
SPRITE	\$60
MINERAL	\$60
BOTTLED NATURAL WATER	\$45

MENU BAR

MIXOLOGY OF THE

HOME

MEZCAMAICA \$150
MEZCAL, HIBISCUS REDUCTION,
AGAVE SYRUP AND CITRUS
FRUITS.

MEZCAL SOLE \$150
MEZCAL, TAMARIND AND
PINEAPPLE CORDIAL, CITRUS
AND WORM SALT.

FIFTH MOJITO \$150
RUM, BASIL, LEMON AND
STRAWBERRY COULIS.

MARGARITA \$150
CARIBBEAN
TEQUILA, PINEAPPLE JUICE,
BLUE CURAÇAO AND LEMON.

CHELADA REYES \$150
BEER, ANCHO REYES
LIQUOR, LEMON JUICE AND
SALT.

TEQUILA

DON JULIO BLANCO \$150
DON JULIO REPOSADO \$170
JULIO 70 \$200
1800 CRYSTAL CLEAR \$170
DOUBLE DIAMANTE \$180

MEZCAL

400 YOUNG RABBITS \$150
400 RESTED RABBITS \$170
400 TOBALA RABBITS \$180

VODKA

ABSOLUT AZUL \$110
SMIRNOFF \$110
SMIRNOFF TAMARIND \$100

GINEBRA

HENDRICKS \$210
TANQUERAY \$160

RON

BACARDI BLANCO \$110
BACARDI AÑEJO \$115
CAPITAN MORGAN \$100
APPLETON STATE \$110
MALIBU \$100

BEER

CORONA \$60
SPECIAL MODEL \$70
PACIFIC \$65
VICTORIA \$70

PREPARED GLASS

MICHELADA \$30
(MIXTURE OF DARK SAUCES
AND LEMON)
CHELADA \$20
(SALT AND LEMON)
RED EYE \$40
(MIXTURE OF BLACK SAUCES,
TAJIN LEMON AND CLAMATO)

WHISKY

BUCHANANS 12 \$180
J.W.ETIQUETABNEGRA \$180
ETIQUETA ROJA \$130

DIGESTIVES

BAILEYS \$120
KAHLUA \$100
SAMBUCA VACCARI \$100

WINES

GLASS OF WHITE WINE \$140
GLASS OF RED WINE \$150
GLASS OF SPARKLING WINE \$160
CASA MADERO 2V BOTTLE \$900
MADERO HOUSE BOTTLE 3V \$1550