

Welcome!

QUINTA'S TAPAS GARDEN

CREATING SHARED MEMORIES

Wines by the glass

Whites

Pinot Grigio	\$9
Chardonnay	\$9
Sauvignon Blanc	\$9
Riesling	\$9

Sauvignon Blanc, Misty Cove, New-Zealand	\$11
Chardonnay, Josh Cellars, California	\$11
Chardonnay, La Crema, Sonoma Coast	\$16
Pinot Grigio, Santa Margharita, Italy	\$13

Reds

Cabernet Sauvignon	\$9
Merlot	\$9
Pinot Noir	\$9

Cabernet , Josh Cellars, California	\$11
Cabernet, Greenwing, Washington State	\$17
Pinot Noir, Carmel Road, Monterey, California	\$14
Malbec, Felino, Mendoza, Argentina	\$14
Red Blend, Decoy by Duckhorn, Sonoma County	\$16

Blush & Sparkling

Prosecco	\$9
White Zinfandel	\$9
Fleurs de Prairie, Cotes De Provence, France	\$10

We know wine!

Enhance your experience and let us select a wine pairing for you

Cocktails

Quinta Royal	\$9
A classic with a twist. Prosecco served together with strawberry liquor	

Long Island Iced Tea	\$11
Vodka, rum, gin, and tequila mixed with lemon/lime and coke	

Mojito	\$11
A favorite! Fresh mint muddled with limes Topped with dark rum and soda	

Aperol Spritz	\$11
A mixture of prosecco, Aperol, and soda. This is a great apéritif!	

Cosmopolitan	\$13
Vodka served with Cointreau and cranberry juice	

Pineapple Margarita	\$13
A classic with a twist! Made with fresh pineapple, tequila blanco, pineapple juice, a squeeze of fresh lime and Cointreau	

Watermelon Caipiroska	\$13
Vodka, fresh watermelon, and fresh lemon/lime, served on ice	

Rosemary's Cucumber Cooler	\$13
Sliced cucumber, gin, lemon/lime mixed with tonic and rosemary	

Ask your waiter for our other premium cocktails

Pitchers of Sangria available!

Surcharge for your favorite brand

Did you know we have a sister restaurant, on the beach?

Barefoot!

*It is the perfect place for a great dinner
with your feet in the sand!*

Welcome!

QUINTA'S TAPAS GARDEN

Our items are served on small plates.
We suggest starting with 2 items per person, followed by as many as you wish!

To share for the table \$ 5.50

Flat Bread

Home made flat bread, olive tapenade, aioli

Cous Cous Salad

Raisins, spicy herb-yoghurt dressing

Cajun Fries

French fries, cajun spices, aioli

Funchi Fries

Fried polenta, cheese sauce

Cheese Quesadilla

Roasted garlic mayo

Truffle Fries

French Fries, truffle, truffle mayo

Vegetarian \$ 6.50

Rice Noodle Veggie Salad

Onions, bell pepper, sweet ginger sauce

Mozzarella Pizza Balls

Pesto mayo

Truffle Risotto Bites

Risotto, truffle, cheese, deep-fried, truffle mayonnaise

Corn Ceviche

Corn, lime, onion, bell pepper, sambal, cilantro

Roasted Cauliflower

Herb crusted, balsamic reduction, curry sauce

Sweet & Sour Beans and Veggies

Beans, spring onions, cucumber, tomato

Land \$ 6.50

Beef Carpaccio

Truffle mayo, pine nuts, parmesan cheese

Prosciutto Salad

Goat cheese, balsamic-bell pepper reduction

Lamb Koftas

Skewered, mint-yoghurt dip

Pork Belly Crisps

Deep-fried, hoisin, ketjap glaze

Chicken Alfredo

Bacon wrapped chicken, alfredo sauce

Escargots

Garlic herb butter

Breaded Chicken

Blue cheese sauce

Beef Taco & Chipotle

Skirt steak, veggies, soft taco, chipotle sauce

Sea \$ 6.50

Fish Ceviche

Lime, onion, bell pepper

Tuna Bruschetta

Fresh Asian-style marinated tuna, wakame, cucumber

Shrimp Scampi

Garlic, lemon, olive oil, parsley, toast

Smoked Salmon Roll

Herb cheese, cucumber, sweet & sour onion sauce

Calamari Fritti

Butter, garlic, herbs, white wine sauce

Coconut Shrimp

Light-spicy coconut-pineapple sauce, veggies

Fish Tenders

Sambal garlic sauce

Crab Cake

Sweet & spicy cilantro mayo

Dessert \$ 5.50

Oreo Mousse

Oreo's, chocolate sauce

Orange Flan

Vanilla sauce

Apfelstrudel

Caramel sauce

Nutella Cheese Cake

Hazelnut spread, cream cheese, chocolate

Passionfruit Mousse

Strawberry sauce

After Tapas Drinks

Chocolate Martini

Van Gogh Dutch Chocolate, Bolls Cacao, Hershey's chocolate syrup, Baileys & a dash of Frangelico

Espresso Martini

Van Gogh Double Espresso, Baileys, Kahlua, espresso & a dash of Frangelico

VG & B

Van Gogh Double Espresso & Baileys

Kiss of Fire

Kahlua, Grand Marnier, coffee & whipped cream

\$13

\$13

\$13

\$12