

Welcome!

QUINTA'S TAPAS GARDEN

CREATING SHARED MEMORIES

Wines by the glass

Whites

| | |
|--|------|
| Pinot Grigio | \$10 |
| Chardonnay | \$10 |
| Riesling | \$10 |
| Sauvignon Blanc, Kim Crawford, New-Zealand | \$14 |
| Sancerre, M. Girault, Loire, France | \$17 |
| Chardonnay, Wente Estate, California | \$12 |
| Chardonnay, Kendall Jackson, California | \$15 |
| Pinot Grigio, Santa Margherita, Italy | \$14 |

Blush & Sparkling

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| Prosecco | \$10 |
| Rose | \$10 |

Reds

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|---|------|
| Cabernet Sauvignon | \$10 |
| Merlot | \$10 |
| Pinot Noir | \$10 |
| Chianti Riserva, Nipozzano, Tuscany, Italy | \$16 |
| Cabernet, Duckhorn Decoy, Sonoma County | \$17 |
| Pinot Noir, Rodney Strong, Russian River Valley | \$15 |
| Merlot, Sterling Vintner's Collection, California | \$13 |
| Malbec, Catena, Mendoza, Argentina | \$14 |

We know wine!

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

Cocktails

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|---|------|
| Quinta Royal | \$10 |
| A classic with a twist. Prosecco served together with strawberry liquor | |
| Long Island Iced Tea | \$13 |
| Vodka, rum, gin, and tequila mixed with lemon/lime and coke | |
| Mojito | \$13 |
| A favorite! Fresh mint muddled with limes Topped with dark rum and soda | |
| Aperol Spritz | \$13 |
| A mixture of prosecco, Aperol, and soda. This is a great apéritif! | |
| Cosmopolitan | \$13 |
| Vodka served with Cointreau and cranberry juice | |
| Pineapple Margarita | \$14 |
| 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!

Unfortunately, **NO split checks**, but we will run as many cards as you want. No service charge is added to your check. Tipping is at your discretion, for groups of 8 or more, an 18% gratuity is added for your convenience

Welcome!

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

\$ 5.50

To share

Homemade Garlic Sesame Bread

Garlic-sesame bread, miso-garlic dip, bell pepper mayo

Meat Croquettes

Deep-fried, spicy mustard sauce

Gnocchi

Creamy bacon pepperoni sauce

Truffle Fries

French fries, truffle mayonnaise

Patatas Bravas

Chipotle, smoked bell pepper sauce

Chorizo Risotto Bites

Deep-fried, risotto, chorizo, pesto mayo

\$ 6.50

Vegetarian

Italian Fusilli Salad

Mozzarella, sun-dried tomatoes, basil, pine nuts

Stuffed Mushrooms

4-cheeses, creamy pesto sauce

Indonesian Nasi

Fried egg, green onions, bamboe bali sauce

Cheese Balls

Raspberry coulis

Roasted Cauliflower

Herb crusted, balsamic reduction, curry sauce

CousCous

Peppers, apple, cranberries, olives, yoghurt dressing

\$ 6.50

Land

Sticky Beef

Beef tips, babi pangang sauce

Garam Marsala Meatballs

Homemade jus

Beef Carpaccio

Truffle mayo, pine nuts, Parmesan cheese

Mongolian Beef

Mixed veggies, stir-fried beef and mongolian sauce

Chicken & Pineapple

Fried chicken, light spicy pineapple sauce

Pork Belly Ceviche

Leche de tigre, crispy pork belly

Coppa Di Parma Crostini

Copa di Parma, goat cheese, walnuts, mango sauce

Beef Taco & Chipotle

Skirt steak, veggies, soft taco, chipotle sauce

\$ 6.50

Sea

Fish Ceviche

Lime, onion, bell pepper

Salmon Tartar

Asian-style marinated salmon, kroepoek, kecap glace

Mediterranean Shrimp

Bell pepper, garlic, tomato, toast

Salmon Carpaccio

Lime, lemon, capers, garlic

Tuna Tataki

Wasabi, wakame, sesame

Crispy Shrimp

Spicy chorizo, bell pepper sauce

Fried Coconut Shrimp

Peruvian aji dip

Breaded Mussels

Breaded mussels, saffran dressing

\$ 5.50

Dessert

Raspberry Panna Cotta

Raspberry, cooked cream

Coffee & Chocolate Creme

Coffee-chocolate sauce

Stroopwafel Parfait

White chocolate, stroopwafels, caramel sauce

Banana Bread Pudding

Banana, raisins, vanilla sauce

Salted Caramel Peanut Butter Cheesecake

Salted caramel, peanut butter, cream cheese

After Tapas Drinks

Chocolate Martini

Van Gogh dutch chocolate, Bols cacao, Hershey's chocolate syrup, Baileys & a dash of Frangelico

\$14

Espresso Martini

Van Gogh double espresso, Baileys, Kahlua, espresso & a dash of Frangelico

\$14

VG & B

Van Gogh double espresso & Baileys

\$13

Kiss of Fire

Kahlua, Grand Marnier, coffee & whipped cream

\$13