

Restaurant Giratorio



Dynamite Shrimp

appetizers

Salmon Arancinis Q105

Crispy balls filled with rice and mozzarella, served with rustic tomato sauce.

Gratinated Portobello Mushroom Q115

Portobello mushrooms covered with gratinéed cheese fondue and spinach, served with bread crostinis.

Salmon Carpaccio Q125

3 oz of salmon marinated in thyme oil and lemon, served with Parmesan cheese and tomato concassé.

Beef Tenderloin Carpaccio Q125

3 oz of beef tenderloin marinated in olive oil and lemon, served with Parmesan cheese and arugula.

Dynamite Shrimp Q125

Tempura-fried shrimp covered with a mildly spicy sauce, served with cucumber rolls and onion.

Mussels in Wine Q145

Mussels served in an aromatic white wine broth with leek cream, cherry tomatoes, and parsley.

Tuna tartare Q165

7 oz of tuna pieces marinated in soy sauce, lemon, and sesame, served on a base of avocado chunks.

Subject to availability in inventory.



Caesar Salad

soups and salads

Onion Soup Q105

Delectable onion soup topped with a layer of Gruyère cheese, accompanied by rustic bread.

Seafood Chowder Q145

Creamy seafood and vegetable soup served with a touch of parsley.

Caesar Salad Q135

Romaine lettuce with homemade Caesar dressing, grated Parmesan cheese, brioche croutons, and crispy Parmesan.

House Salad Q135

Mixed greens on slices of pear and roasted onions, sprinkled with blue cheese, bread croutons, and walnut.

You can choose your accompaniment from chicken, beef tenderloin, or shrimp.

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Buffala Salad Q135

Arugula and cherry tomato base sprinkled with mozzarella cheese and pumpkin seeds, with a touch of balsamic dressing and thyme oil.

Subject to availability in inventory.



Surf and Turf

meats

- Tenderloin or Flank Skewers Q185**
10 oz of beef tenderloin or flank steak, grilled onion and bell pepper, served on skewers with a special pepper sauce.
- Lamb Skewers Q195**
10 oz of lamb pieces, grilled onion and bell pepper, served on skewers with a special pepper sauce.
- Beef Tenderloin Q235**
12 oz of beef tenderloin flavored with herb oil, served with peperonata and a special pepper sauce.
- Flank Steak Q235**
13.5 oz of flank steak flavored with herb oil, served with peperonata and a special pepper sauce.
- Surf and Turf of Beef Tenderloin Q245**
7.5 oz of beef tenderloin, 4 shrimp, and 4 squid tentacles drizzled in olive oil and garlic, accompanied by peperonata and a special pepper sauce.
- Surf and Turf of Flank Steak Q265**
7.5 oz of flank steak, 4 shrimp, and 4 squid tentacles drizzled in olive oil and garlic, accompanied by peperonata and a special pepper sauce.
- Surf and Turf of Skirk Steak Q270**
6 oz of skirt steak, 4 shrimp, and 4 squid tentacles drizzled in olive oil and garlic, accompanied by peperonata and a special pepper sauce.
- Skirt Steak Q310**
12 oz of skirt steak flavored with herb oil, served with peperonata and a special pepper sauce.
- Wagyu Puyazo Q360**
12 oz of wagyu flank steak flavored with herb oil, served with peperonata and a special pepper sauce.
- Lamb Chops Q420**
16 oz of lamb chop served in oyster butter, accompanied by peperonata and a special pepper sauce.

All main courses include two side dishes of your choice:

- Salad - Guacamole - French Fries - Baby potatoes with butter - Mashed Potatoes
- White Rice - Baked Potato - Mushroom Fricassee - Sautéed Vegetables
- Fried Sweet Potato - Refried Beans

Tortillas +Q10

Garlic bread, with butter or grilled +Q10

Subject to availability in inventory.



Lobster Tails

seafood

- Grilled Squid Q175**
10 squid tentacles served in a garlic sauce flavored with soy sauce and cilantro.
- Mediterranean Sea Bass Q195**
10 oz of steak in hazelnut butter, topped with cherry tomatoes, capers, olives, and oregano.
- Sea Bass in Garlic Q195**
10 oz of grilled steak topped with confit garlic and fresh parsley.
- Almond Sea Bass Q195**
10 oz of steak in Café de Paris butter, crowned with sliced almonds.
- Salmon with Orange Q225**
10 oz of steak served in a sweet orange reduction, accompanied by carrot purée.
- Salmon Martini Q240**
10 oz of grilled salmon served over a vermouth cream, topped with olives.
- Shrimp to Taste Q245**
-12 breaded shrimp served with tartar sauce and lemon.
-Garlic style with olive oil and lemon.
-In butter with capers and fumet reduction.
- Lobster Tails Q295**
-3 tails served to your preference with thermidor sauce.
-Garlic style with olive oil and lemon.
-In butter with capers and fumet reduction.
- Whole Lobster Q450**
-Served to your preference with Thermidor Sauce.
-Garlic style with olive oil and lemon.
-In butter with capers and fumer reduction.

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- White Rice - Baked Potato - Mushroom Fricassee - Sautéed Vegetables
- Fried Sweet Potato - Refried Beans

Tortillas +Q10

Garlic bread, with butter or grilled +Q10

Subject to availability in inventory.

Kids menu

Chicken Fingers Q75

Accompanied by French fries.

Cheeseburger Q95

Accompanied by French fries.

Mac and cheese Q95

With meatballs.



desserts

Cheese Flan Q50

Smooth Napolitan flan served with pastry cream and berries.

Chocolate Cake Q55

Dark chocolate cake covered with chocolate ganache and berries.

Lotus Cheesecake Q55

New York-style cheesecake on a lotus base, accompanied by berry sauce.

Walnut Pie Q60

Crispy sablé filled with mixed nuts over caramel sauce and vanilla ice cream.

Tiramisu Q65

Delicious Italian dessert made with mascarpone patabón and an espresso reduction with a hint of Kahlúa.

Brownie with Ice Cream Q70

Crispy chocolate-flavored treat covered with vanilla ice cream and dark sauce.

Add an extra scoop of ice cream to your dessert +Q15.

When you purchase your Latte, request a “Latte Art” to accompany your dessert +Q10.

Subject to availability in inventory.





The authentic japanese shio pan at Restaurante Giratorio

Classic Q28

A golden, flaky croissant that embodies French tradition, perfected with artisanal dedication.

Maple Q30

Buttery layers with the delicate sweetness of authentic, handcrafted maple.

Chocolate Q32

A timeless favorite rich, buttery puff pastry filled with intense, handmade chocolate.

Japanese Shio Pan Q32

Crafted with the original recipe of a Japanese master baker: crispy on the outside, soft and delicately salty on the inside.

Apple with Caramel Q32

Slow-cooked apple filling with smooth caramel, balancing its natural acidity.

Matcha Shio Q36

Original Japanese recipe, filled with delicate matcha cream and a touch of salt.

Pistachio Q36

An elegant croissant filled with creamy pistachio, prepared with artisanal care and precision.

“Four Stories” Box Q120

Special box with 4 flavors: shio, maple, chocolate, and pistachio.

**Limited quantity
in restaurant**

Pick up! Order and collect
in the lobby of Hotel Vista Quince
☎ 5805 - 5180

