



PIER 19

STARTERS

- 7,50 € Chickpea soup with cured Iberian pork
- 7,00 € Burgos black pudding sautéed with egg and piquillo peppers
- 10,80 € Scrambled eggs with boletus mushrooms, wild asparagus and truffles
- 6,00 € Pier 19 croquettes
- 11,00 € Saharan squid fried in batter with potato chips
- 6,75 € Crunchy king prawn and vegetable rolls on guacamole and soya sauce (6 rolls)
- 3,75 € "Papas arrugadas", small salted Canarian potatoes with spicy Mojo sauce
- 7,50 € Grilled Provolone cheese with tomato chutney
- 7,50 € Teror black pudding crunch with palm honey
- 7,50 € Prawns in garlic sauce flambéed with cognac
- 8,50 € "Huevos estrellados", broken fried eggs over potatoes and Cinco Jotas Iberian ha
- 8,25 € Canarian cheese board
- 18,00 € Cinco Jotas Iberian ham
- 6,50 € Anchovies in vinegar with a lemon emulsion, fresh chives, rúcula and toasted garlic
- 6,25 € Russian salad with tuna belly
- 5,75 € Traditional "salmorejo", chilled tomato soup
- 7,50 € Carpaccio of courgettes, Parmesan cheese, rocket salad and celery salt
- 9,00 € Beef carpaccio, celery, Parmesan cheese and mushrooms
- 9,50 € Red tuna carpaccio with rocket salad, slices of Parmesan cheese with citronette dressing
- 8,50 € Mixed salad with three different varieties of lettuce, tomatoes, hearts of palm, tuna belly and Iberian ham
- 8,50 € Chicken Caesar salad, Parmesan cheese crunch and anchovies
- 8,50 € French goat cheese salad, tomato, seasonal lettuce, nuts and honey oil
- 8,00 € Mini hamburgers (4 burgers)

FISH DISHES

- 14,50 € Warm red tuna Tataki over a tomato tartar, crushed potatoes and tapenade
- 14,00 € Cod confit with a creamy chestnut sauce, Canarian tomato chutney and caramelised sweet onion
- 16,50 € Sesame seed crusted salmon on a potato mash with wasabi, wild asparagus and tropical vinaigrette
- 16,50 € Grilled fillet of wreckfish with vegetables and canarian potatoes

MEAT DISHES

- 9,75 € Beef burger, cheese, lettuce leaves and potato chips
- 9,75 € Cordon Bleu
- 13,50 € Grilled rib eye steak cut into pieces over baked potatoes
- 16,50 € Beef sirloin with Cinco Jotas ham, mozzarella and Pier 19 sauce
- 12,50 € Duck confit over a potato mash and Pedro Ximenez sauce
- 16,50 € Grilled top sirloin with baked potatoes, caramelised pineapple and chimichurri sauce

RICE & PASTA

- 8,75 € Chicken curry risotto, sun-dried tomato and rocket salad
- 9,50 € Black risotto with baby squid in its ink and king prawns with gratinéed garlic mayonnaise
- 11,90 € Forest risotto with truffles, boletus mushrooms and wild asparagus
- 8,50 € Asian spaghetti with fresh chicken, seasonal vegetables, soya sauce and sesame oil
- 8,25 € Fiochi filled with pear accompanied by a four cheese sauce
- 8,25 € Tortellini verde with spinach sauce and walnuts
- 8,75 € Ricotta, leek, cherry tomato and king prawn ravioli
- 8,50 € Panzerotti filled with boletus, butter and sage
- 8,25 € Spaghetti Bolognese

VEGETARIAN DISHES

- 7,50 € Gratinated Eggplant Parmiggiana
- 7,40 € Ratatouille with eggs
- 8,50 € Penne rigate, vegetables and pesto

FOR THE LITTLE ONES

- 8,50 € Chicken nuggets
- 6,75 € Spaghetti alla napolitana
- 6,75 € Veal schnitzel with chips

DESSERTS

- 3,60 € Greek yogurt with fruit salad and honey
- 4,10€ Pawpaw soup with Tahiti vanilla ice-cream and blackcurrant liqueur
- 3,60€ Seasonal fruit salad
- 3,60€ Sorbets and ice-creams
- 4,80€ Lemon sorbet with cava
- 3,60 € Passion fruit mousse
- 4,75 € "Polvito uruguayo", dessert with a biscuit base, whipped cream, soft fudge filling and a meringue topping
- 4,50 € Chocolate tart with biscuits
- 4,50 € Oreo and Filipinos Pie

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