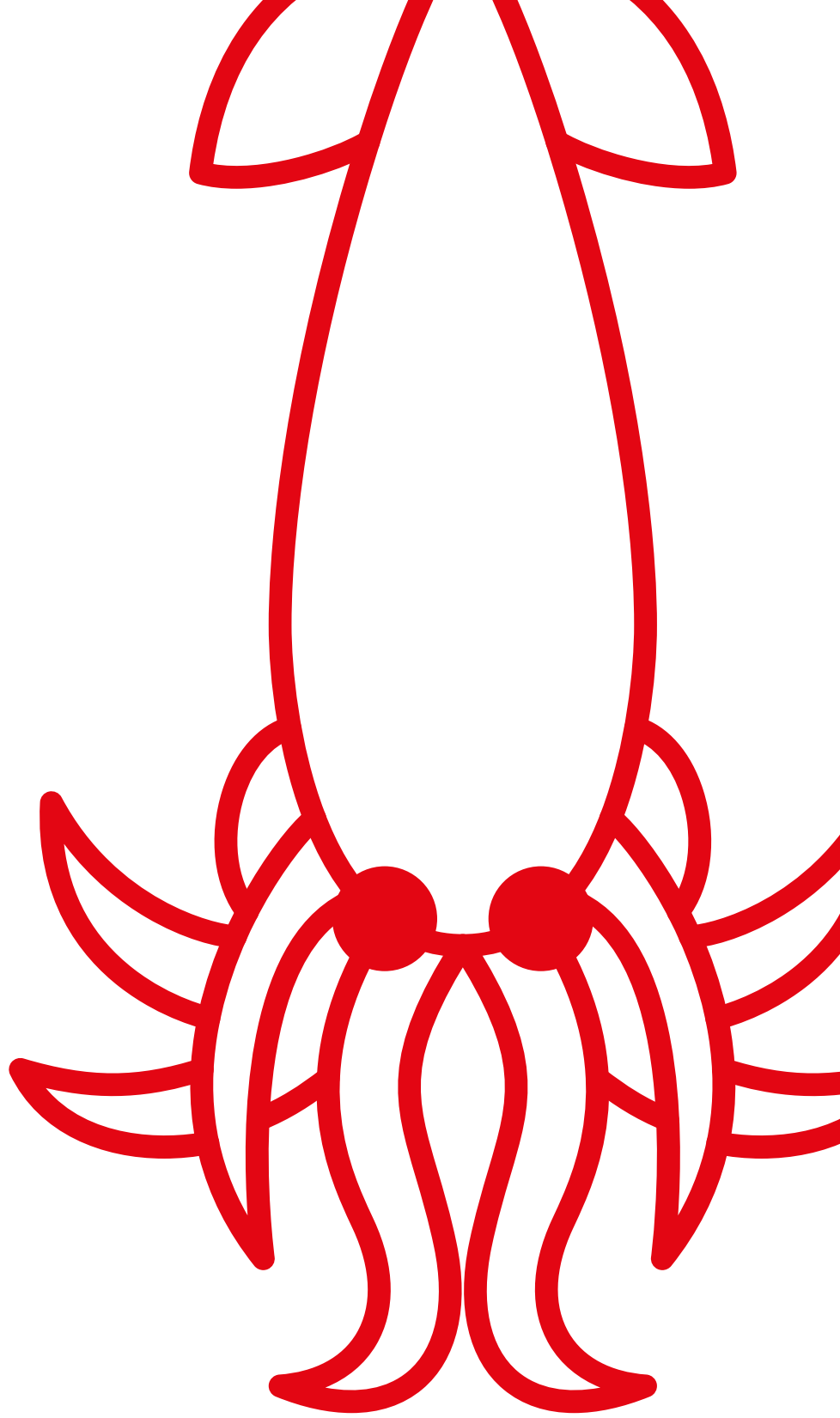



**EN**



**PIER 19**



## COLD STARTERS

Smoked salmon from Uga with garnish	€ 14,50
Canarian cheese board	€ 6,50 € - 11,00
Cinco Jotas Iberian Ham 	€ 13,00 € 22,00
Cantabrian combination of salted and pickled anchovies	€ 13,50
Russian salad with tuna belly	€ 5,50 - 8,90
Traditional veal carpaccio	€ 11,00
Grouper carpaccio with avocado cream sauce, diced tomatoes and coriander	€ 13,00
Foie Mi-cuit with tomato jam and oven-toasted bread	€ 13,00

## HOT STARTERS

Grilled octopus with mashed sweet potatoes	€ 14,00
Galician-style octopus	€ 14,00
Scrambled eggs with boletus mushrooms, wild asparagus and truffle	€ 13,00
Confit artichokes over mashed potatoes, a poached egg and iberian ham strips	€ 12,50
Pier 19 signature croquettes	€ 8,50
Sahara squid with chips	€ 14,80
Crispy prawn and vegetable spring rolls on guacamole and soy sauce (6 pcs.)	€ 8,50
Papas arrugadas (small salted potatoes) with two types of Mojo sauce	€ 5,50
Scallops with sweet potato, seaweed and bisque sauce	€ 15,00
Garlic shrimps	€ 10,50
Fried hake cubes with truffle mayonnaise	€ 18,00
“Huevos estrellados”, broken fried eggs over potatoes and Iberian ham	€ 10,00
Mini smoked hamburgers with sweet onion, cheddar and rocket leaves (4 burgers)	€ 11,00
Grilled cheese from El Hierro, with tomato marmalade and cane honey	€ 9,80
Chickpea soup with Iberian cured meats	€ 10,50

## SALADS

Caesar Salad with chicken and crispy Parmesan cheese	€ 12,50
Goat cheese salad with apple, nuts and dried fruits, and honey soy vinaigrette	€ 11,50
Prawn and scallop salad with chicory and citrus vinaigrette	€ 14,00

## RICE AND PASTA

Squidink risotto with garlic mayonnaise and shrimps	€ 12,50
Forest risotto with wild asparagus and truffle	€ 13,50
Tagliatelle with veal strips, broccoli, garlic, soy and butter	€ 12,50
Spaghetti with shrimps, tomatoes, garlic and parsley	€ 11,00
Spaghetti with clams	€ 15,00

## FROM THE LAND... MEAT

Veal tenderloin steak with caramelized foie and chips	€ 19,80
Duck confit with apple purée and Pedro Ximénez sauce	€ 17,00
Beef, ribeye steak cut into pieces with mashed potatoes, a roast red pepper and roast garlic	€ 17,50
Grilled "Secreto ibérico" (pork fillet cut from behind the shoulder blade) with baked potato rounds	€ 17,00
Veal hamburger with cheese, tomato chutney and chips	€ 12,00
Baby lamb cutlets with chips	€ 19,00

## FROM THE SEA... FISH

Hake in green sauce with clams and boiled potatoes	€ 21,00
Salmon over mashed potatoes, roasted asparagus, balsamic reduction, and basil oil	€ 18,50
Tuna tataki with tapenade, crushed potatoes and tomato vinaigrette	€ 18,50
Confit codfish over chestnut purée, onion, rocket salad and tomato marmelade	€ 18,00

## VEGETARIAN

Beetroot salad with orange, mint and grilled Halloumi	€ 11,50
Sautéed vegetables with a poached egg	€ 10,50
Hummus salad with roasted vegetables	€ 11,50

## CHILDREN'S MENU

Combo special (Chicken nuggets and croquettes with chips and ketchup)	€ 9,50
Breaded chicken breast with chips	€ 8,50
Spaghetti bolognese	€ 8,00

## DESSERTS

Orange crème brûlée	€ 5,50
Polvito uruguayo (crumbled biscuits, dulce de leche and meringue)	€ 5,00
Chocolate brownie with nuts and vanilla ice cream	€ 5,50
Biscuit chocolate cake	€ 5,50
Two textures cheesecake with passion fruit syrup	€ 5,50
Petit gâteau - chocolate fondant (15 minutes)	€ 6,00
Carrot cake with cream cheese frosting	€ 5,00
Greek yogurt with nuts and honey	€ 4,50
Lemon sorbet with black vodka	€ 4,50
Lemon sorbet with cava	€ 4,50
Ice creams	€ 3,40

