



RESTAURANTE

PIER19

MENU

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Cold Starters

Salmon from Uga	16.50€
Canarian cheese board	8.50€/16€
Cinco Jotas Prime Iberian Ham 5/A	15€/25€
Ensaladilla rusa Pier 19 with smoked eel	12€
Wreckfish carpaccio with avocado cream sauce, diced tomatoes and coriander.	15€
Antipasto platter with Iberian cured shoulder cut, picual EVOO, parmesan and white truffle cream and mustard sorbet	16€
Foie Mi-cuit with Canarian-style tomato marmalade and volcanic malvasia gel	15€
Mimetic tomato stuffed with Canarian cow stracciatella, avocado and jalapeño gazpacho with striped soldier shrimp or pink shrimp tartare, depending on the season	19€
Wreckfish ceviche with avocado and coriander tortillas (20 min).	19€
Bluefin tuna tartare with an egg yolk cured in our own ponzu sauce	19€

Grilled Seafood

Grilled razor clams with Mexican salsa verde and roasted garlic oil	20€
Grilled mussels provençal	16€
Clams Marinière	20€
Pink shrimps from the Mediterranean Sea with mandarin oil.	18€

Salads

Caesar Salad with grilled chicken and Parmesan crisps	13.50€
Goat cheese salad, with apple, nuts and honey and soya sauce	13€
Grilled squid salad with Thai sauce made with Canarian prickly pear, green papaya, kimchi and wakame	16€

Hot Starters

Grilled octopus with mashed sweet potatoes and saffron foam	18€
Galician-style octopus	15€
Scrambled eggs with boletus mushrooms, wild asparagus and truffle	14.50€
Grilled artichokes over mashed potatoes, a poached egg and Iberian ham	14€
Wreckfish croustillant with smoked sashimi	3.50€/Ud.
Cecina croquette with pico de gallo over smoked cecina	3.50€/Ud.
Andalusian-style Saharan calamari with chips and baby green salad	16.50€
Crispy vegetables rolls with prawns on guacamole and oriental sauce	10€
Papas arrugadas (small baked salted potatoes) with two types of Mojo sauce	7€
Garlic shrimps	12€
Battered hake cubes with truffle mayonnaise	19.50€
Huevos estrellados, broken fried eggs over potatoes with Iberian ham and a flambéed egg yolk.	12€
Oven baked cheese from El Hierro with Canarian-style tomato marmalade and cane honey.	12.50€
Chickpea soup with Iberian ham and chorizo	12€
Mushrooms stuffed with provolone and Iberian ham cream au gratin with aioli and walnuts	15€/4Ud.
Leek cannelloni stuffed with confit suckling lamb with smoked Scamorza over mushroom ragu	18€/4Ud.

Rice and Pasta

Black risotto with aioli au gratin and prawns.	15€
Truffled forest risotto with boletus mushrooms and wild asparagus	17€
Tagliatelle with beef, broccoli, garlic and soya sauce.	16€
Spaghetti with shrimps, tomatoes, garlic and parsley	16€
Spaghetti with clams in garlic sauce.	18€

Due to the installation, handling and preparation characteristics in our kitchen, all our products are likely to contain some type of allergen directly or through cross contamination.

From the Land* to the Grill

Duck confit over apple purée, Pedro Ximénez sauce and charcoal potatoes	18€
Suckling lamb cutlets aromatised with vine shoots, with chips and padron peppers.	21€
Vegetable paella with grilled lamb gigot in Canarian-style marinade (min. 2 pax)	18€/pp.
Grilled "Secreto Iberian" (pork fillet cut from behind the shoulder blade) with confit potatoes and red chimichurri sauce.	20€
Sirloin steak with bone marrow roll, herb parmentier potatoes and grilled vegetables	24€
Grilled ribeye steak with mashed potatoes, bell pepper and garlic.	20€
Rubia Gallega Top Sirloin steak with grilled peppers and chips. (500 gr).	30€/500 gr.
Beef burger stuffed with cheese from El Hierro with sundried tomato, provolone, smoked cecina and tomato chutney.	16€

From the Sea* to the Grill

Grilled hake and its cococha served on a mirror of smoked pumpkin with sea spaghetti and miso Asian barbecue.	22€
Smoked wreckfish with seaweed chimichurri sauce, fried cassava, sweet potato and pickled onion	24€
Grilled salmon over mashed potatoes, roasted wild asparagus and tomatoes with Pedro Ximénez wine reduction and basil oil	19€
Red tuna tataki marinated in our own ponzu sauce, tomato vinaigrette and olive tapenade	19€
Codfish confit with chestnut purée, caramelized onion, tomato mermelade and saffron pil pil	19€

*All our meat and fish dishes come with a side dish that has been carefully selected by our chef, but here at **Pier 19** there are many other options available.

Side Dishes

Chips	3€
Baker's potatoes.	3€
Sautéed vegetables	4.50€
Salad	3€
Roasted bell pepper.	2€
Mashed potatoes	3€
Creamy mashed sweet	3€



Sauces

Aioli	1€
Bearnaise.	2.50€
Red chimichurri	2€
Mushroom sauce.	2.50€
Pedro Ximenez sauce	2€

Vegetarian

Grilled vegetables with kimchi romesco and pistachio pesto	15€
Sautéed vegetables with a poached egg	12€
Beetroot hummus with chicory and pico de gallo	13€

For the little ones

Kid's combo with Iberian ham croquettes, crispy chicken and chips	10€
Breaded chicken breast with chips	9€
Spaghetti bolognese	9€

Sweet Treats

Chajá, traditional Uruguyan cake with dulce de leche and peach	6.50€
Orange crème brûlée	6€
Rocky Road with pecan pistachios and blueberries with ice cream	7€
Chocolate Biscuit Cake	6.50€
Cheesecake with passion fruit spiral in three textures and passion fruit ice-cream	7€
Petit gateau, chocolate fondant with Madagascar vanilla ice cream (20 min)	7.50€
Greek yogurt with honey and nuts.	5€
Lemon sorbet with black vodka or cava.	5.50€
Mogán mango harmony with spiced chutney, crispy mango tuile with mango mousse and ice cream	7.50€
Free vegan puff pastry with mango cream, coconut cream and chocolate 70% sauce (allergen free)	7.50€



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