



RESTAURANTE

PIER19

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Cold Starters

Salmon from Uga	17.50€
Canarian cheese board	9€/17€
Cinco Jotas Prime Iberian Ham 	16€/28€
Pier 19 ensaladilla with tuna belly.	8€/12€
Wreckfish carpaccio with avocado cream sauce, diced tomatoes and coriander.	15€
Foie Mi-cuit with Canarian-style tomato marmalade and volcanic malvasia gel	15€/20€
Wreckfish ceviche with avocado and coriander tortillas (20 min).	21€
Bluefin tuna tartare with an egg yolk cured in our own ponzu sauce	20€

Grilled Seafood

Grilled mussels provencal	17€
Clams Marinière	21€
Pink shrimps from the Mediterranean Sea with mandarin oil.	19.50€

Rice and Pasta

Soupy rice with seafood	24€/person (minimum 2 people).
Black risotto with aioli au gratin and prawns.	16€
Truffled forest risotto with boletus mushrooms and wild asparagus	17€
Spaghetti with shrimps, tomatoes, garlic and parsley	17€
Spaghetti with clams in garlic sauce.	18€
Spaghetti with seafood	24.50€

Hot Starters

Pier 19 croquette	12€
Grilled octopus with mashed sweet potatoes.	19€
Galician-style octopus	18.50€
Scrambled eggs with boletus mushrooms, wild asparagus and truffle	14.50€
Grilled artichokes over mashed potatoes, a poached egg and Iberian ham	14€
Andalusian-style Saharan calamari with chips and baby green salad	18.50€
Crispy vegetables rolls with prawns on guacamole and oriental sauce	11€
Papas arrugadas (small baked salted potatoes) with two types of Mojo sauce	4.50€/7€
Garlic shrimps and papas arrugadas	13.75€
Battered hake cubes with truffle mayonnaise	22€
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	13.50€
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	20€/4Ud.

Salads

Caesar Salad with grilled chicken, Parmesan crisps and cashews	14€
Goat cheese salad, with apple, nuts and honey and soya sauce	13.50€
Bud salad with tomato and tuna belly	13€

Taxes included
Bread Service 1.60€/person.

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 papas arrugadas	19€
Suckling lamb cutlets aromatised with vine shoots, with chips and padron peppers	22.50€
Grilled "Secreto Iberian" (pork fillet cut from behind the shoulder blade) with confit potatoes and red chimichurri sauce. . . .	21€
Grilled sirloin steak with french fries and sautéed vegetables.	24€
Grilled ribeye steak with mashed potatoes, bell pepper and garlic.	21€
Rubia Gallega Top Sirloin steak with grilled peppers and chips. (500 gr). . . .	32€/500 gr.
Beef burger stuffed with cheese from El Hierro with sundried tomato, provolone and tomato chutney.	16€
Sirloin strips with broccoli and rice	18€

From the Sea* to the Grill

Hake in velouté with prawns, clams and potatoes	25€
Smoked wreckfish with seaweed chimichurri sauce, fried cassava, sweet potato and pickled onion	25€
Grilled salmon over mashed potatoes, roasted wild asparagus and tomatoes with Pedro Ximénez wine reduction and basil oil	22€
Tuna tataki marinated in our own ponzu sauce, tomato vinaigrette and papas arrugadas	22€
Codfish confit with chestnut purée, caramelized onion, tomato mermelade and saffron pil pil	21€

*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	4€
Baker's potatoes.	4€
Sautéed vegetables	5€
Salad	3€
Roasted bell pepper.	3.50€
Mashed potatoes	3€
Creamy mashed sweet potatoes.	3€
White rice	3€



Sauces

Aioli	1€
Bearnaise.	3€
Red chimichurri	2€
Mushroom sauce.	3€
Pedro Ximenez sauce	2€
Green pepper sauce	3€

Vegetarian

Grilled vegetables	15€
Sautéed vegetables with a poached egg	12€
Vegetable rolls with Teriyaki sauce	10€

For the little ones

Kid's combo with Iberian ham croquettes, crispy chicken and chips	12€
Breaded chicken breast with chips	9€
Spaghetti bolognese	10€
Neapolitan spaghetti	8€

Sweet Treats

Chajá, traditional Uruguyan cake with dulce de leche and peach	7€
Orange crème brûlée	6€
Chocolate Biscuit Cake	6.50€
Cheesecake with passion fruit spiral in three textures and passion fruit ice-cream	7€
Petit gateau, chocolate fondant with vanilla ice cream (20 min)	8€
Greek yogurt with honey and nuts.	5.50€
Lemon sorbet with black vodka or cava.	5.50€
Mogán mango harmony with spiced chutney, crispy mango tuile with mango mousse and ice cream	8€
Chocolate brownie with vanilla ice cream.	7€



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