

BACALAO CROQUETTE
Tomatillo-Avocado Vinaigrette
18

LOBSTER
Lemon Aioli, Bacon
15

MONTADITO LOBSTER
Avocado, Caviar, Verjus
18

FIRST

TUNA CRUDO
Olives, Preserved Lemons, Octopus,
Local Beans, Pistou
24 (supplement 5)

ORGANIC GRAIN SALAD
Pistachio, Parmesan, Herb Salad,
Elegant Mix, Local Tomatoes, Radish,
Arugula, Yogurt-Nori
19

EGGPLANT-LOBSTER
Shellfish, Squid, Mint,
Chilled Tomato-Lobster Vinaigrette
24 (supplement 5)

KAMPACHI "CRUDO"
Caviar, Coconut-Cucumber Broth
22

CHAYOTE
Local Goat Cheese, Pickled "Aji Dulce",
Organic Grain Granola, Avocado, Grapefruit,
Brussels Sprouts, Cilantro Thai Flavors
20

PIZZETTA
"Ibérico", Mango, Gorgonzola Dulce, Cilantro
18

"IBÉRICO DE BELLOTA"
Garlic Croutons
35

SECOND

RAVIOLI RICOTTA
Local Goat Fricassee, Shishito Pepper,
Tomato, Parmesan, Olive Oil
18

ANGEL HAIR
Sweet Crab, Jalapeño, Young Onions,
Local Lime Gremolatta
20

GEMELLI PASTA
Pancetta, Brussels Sprout, Ají,
Pecorino Toscano, Ricotta
18

ACQUARELLO RISOTTO
Eggplant, Gorgonzola Dulce, Truffles,
Chive, Parmesan
23

RAVIOLI COCHINILLO
Black Beluga Lentils, Sottocenere Cheese,
Red Wine Jus
20

FOIE GRAS DUO
Warm Mushroom Salad, Truffle Vinaigrette,
Grilled Corn Bread, Rice-Mango Cake
34 (supplement 13)

WORLD-CLASS CUISINE. LOCALLY-ROOTED.

At 1919, we are passionately committed to offering up the freshest organic and local ingredients for each and every dish we create. We believe in sourcing all our menu components with social consciousness - and always at the pinnacle of good taste. We place the highest value on hand-selecting products that are local, artisanal, and homemade in order to craft food that is truly flavor-forward ~ served up fresh and with a contemporary flair ~ from our kitchen to your table.

THIRD

SLOW COOKED COD

“Buche de Bacalao”, Clams, Zucchini Jus

40

WILD KING SALMON CONFIT

Local Bok Choy, Okra, Sesame Seed, Basil,
Cilantro, Calabaza-Kaffir Jus

38

HALIBUT

Local White Beans, Mussels,
Pineapple Grenoblaise

43

GRILLED RIBEYE

“Morcilla”, Quinoa, Parmesan, Bacon,
Grilled Lettuce

{ 8 supplement } 48

CHICKEN FOR TWO

Wild Mushrooms, Local Arugula,
Organic Grains, Porridge, Croutons,
“Ibérico” Ham, Truffles, Brown Butter Sabayon

36 per person

COCHINILLO

Aromatic Golden Lentils, Crispy Ricotta,
Anchovy Vinaigrette

{ 15 supplement } 60

PRE FIX MENU

Our menu is recommended as a four course dinner
85 per person

CHEF TASTING MENU AVAILABLE

FOURTH

SELECTION OF ICE CREAM AND SORBET

BANANA BREAD PUDDING

Coffee Ice Cream, Peanut Toffee,
Rum-Caramel Sauce

LOCAL LIME “PIE”

Grahams Cookie Ice Cream,
Cinnamon Whipped Ganache

MILK CHOCOLATE TART

Hazelnut, Meringue, “Chicharron”
Salted Caramel Ice Cream

CHOCOLATE GANACHE

Hazelnut Cake, Mango-Cilantro Sorbet
14 each

CHEESE COURSE

Selection of local and international cheeses
{ 12 supplement }
Three Piece 18
Five Piece 22

WINE PAIRINGS

Classic 72
Prestige 120

1919

EXECUTIVE CHEF JUAN JOSÉ CUEVAS

Sous Chef Carol Reyes

Pastry Chef Nasha Founder

Sommelier Alfredo Figueroa