

LOBSTER
Lemon Aioli, Bacon
15

PIZZETTA
"Ibérico", Mango, Gorgonzola Dulce, Cilantro
15

FIRST

LOCAL HEIRLOOM TOMATO SALAD
*Whipped Ricotta, Watermelon,
Passion Fruit, Garden Herbs and Flowers*
17

LITTLE GEM SALAD
*Torn Herbs, Apple, Creamy Vinaigrette, Cashew,
Point Reyes Blue Cheese*
16

TUNA-HIRAMASA CRUDO
*Krystal Caviar,
Tobiko, Cucumber-Shellfish Vinaigrette,*
22 (supplement 6)

ORGANIC GRAIN SALAD
*Peas, Favas, Roasted Mushrooms, "Calabaza",
Zucchini, Cucumbers, Pistachios, Chia-Buttermilk*
16

**ORGANIC LOCAL
BEET-CARROT SALAD**
*Avocado, Citrus, Crispy Grains,
Wild Purslane, Yogurt.*
17

GRILLED OCTOPUS
*Pasta-Calamari Salad, Tomato "Sofrito", Local
Cabbage, Bottarga, Radish, Olio Verde Olive Oil,
Spicy Tomato Vinaigrette*
22 (supplement 6)

"BACALAO" CROQUETTE
Aioli
16

"IBÉRICO DE BELLOTA"
Garlic Croutons
35

SECOND

ZUCCHINI SOUP
Mushrooms Fricassee, Grilled Quail
16

CRISPY SOFT-SHELL CRAB
*Local Heirloom Tomato,
Romano Beans, Lemon-Herb Vinaigrette*
22 (supplement 6)

ACQUERELLO RISOTTO
*Lobster, Shrimp, Parmesan, Corn,
Suckling Pig Fricassee*
20 (supplement 6)

CAVATAELLI
*Local Organic Chicken, Shishito,
Parmesan, "Ají"*
17

BLACK GEMELLI PASTA
*"Fra Diavolo", Toasted Bread,
Spicy Tomato-Lobster Sauce, Shellfish,*
20 (supplement 4)

GOAT CHEESE RAVIOLI
*Local Organic Tomato Sauce, Basil,
Crispy "Ibérico"-Herb Salad*
18

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

HALIBUT

Corn Chowder, Shellfish, Local Arugula

37

TUNA

Mushrooms, Okra, Truffle-Tomato Jus

37

WILD KING SALMON

Fricassee of Local Bean, Kale, Crushed Basil

37

ROASTED DUCK BREAST

*Eggplant Lasagna, Caramelized Eggplant,
Tomato Gastric*

38 (supplement 5)

PRIME BONELESS RIB EYE

*Endive Gratin, Spinach-Arugula Puree, Brioche,
Comte, Potato "Churros"*

45 (supplement 7)

"COCHINILLO"

*Spätzle, Spring Vegetables,
Local Kale-Pistachio Pesto, Crispy Topping*

60 (supplement 30)

PRIX-FIX MENU

*Our menu is recommended as a
three-course dinner*

60 per person

Add a pasta course for 15

CHEF TASTING MENU AVAILABLE

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*Menu items subject to change without previous notice.

DESSERT

ASSORTED ICE CREAM AND SORBET

PAVLOVA

*Lemon Curd, Vanilla Cream, White Chocolate,
Mango-"Guineo" Sorbet*

PANNA COTTA

Carrot Cake, Hazelnut, Sour Cream Sorbet

TIRAMISU

*Coffee Cream, Milk Chocolate Ice Cream,
Nut Crumbs*

MARACAIBO CHOCOLATE MOUSSE

*Dulce Creme Brûlée, Berries, Hazelnut, Coconut
Sorbet*

14

CHEESE COURSE

Selection of local and international cheeses

(supplement 7)

Three Piece 17

Five Piece 22

WINE PAIRINGS

Classic 72

Prestige 120

1919

EXECUTIVE CHEF JUAN JOSÉ CUEVAS

Sous Chef Carol Reyes

Pastry Chef Nasha Founder

Sommelier Luis Alfonso Do Santos