



LA PUNTILLA
COLÓN RESTAURANTES
COMIDAS Y VINOS CON D.O.

Tapas

- Ventresca of tuna with roasted peppers, 5.10 €
- Anchovies fillets, roasted vegetables & vinaigrette, 5.10 €
- Semi-cured cheese, anchovies fillets, avocado, 5.10 €
- Jabugo ham, tomato & olive oil, 5.10 €
- Coca-foie gras of duck with caramelized onions, 6.50 €

Appetisers

1, tapas

- Selection of Canarian cheeses, 19.90 €, 11.95 €
- Mi-cuit duck foie-gras homemade, 18.60 €, 11.50 €
- Our seafood croquettes, 9.90 €, 6.95 €
- Local fried fish fillets & (Padrón) green peppers, 14.90 €, 9.50 €
- Cuttlefish (squid) fried Andalusia style, 13.80 €, 8.90 €
- Octopus with potatoes and red mojo sauce, 17.90 €, 11.00 €
- Grilled goat cheese with cilantro mojo sauce, 6.70 €
- Canaries boiled potatoes with red mojo sauce, 5.00 €
- Traditional sizzling spicy garlic prawns, 11.90 €
- Scrambled eggs, with, prawns, vegetables, ham, 12.40 €
- Eggs with Iberians ham, mushrooms, potatoes 12.80 €
- Sautéed vegetables, spicy touch, cured cheese, 14.70 €

Salads

- Our Caesar salad, 10.80 €
- Prawns sautéed with garlic, guacamole and mesclúm, 16.70 €
- Goat cheese with nuts, green apple, fruit sweet tomato, etc., 13.60 €

Sea

- Soupy noodles with seafood stew like a sailor, 16.80 €
- Black risotto with squid, 16.80 €

Local fish by tide

- Cod cooked at low temperatures, 19.90 €
- Fried cod with roasted and (Padrón) fried peppers, 19.90 €
- Fried wild prawns and vegetable in tempura with sweet and sour soy sauce, 19.80 €

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Chef propietario



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Meats

- Roasted breast of chicken stuffed with Ham & vegetables and potatoes, 16.50 €
- Spanish black pork (secreto) potatoes & mushrooms, (Padrón) green peppers, 18.80 €
- Spanish black pork (secreto) carpaccio, 18.80 €
- Small fillets of beef, with garlic, potatoes, parsley, 17.50 €
- Fillet of beef with black pepper, old brandy, 22.70 €
- Fillet of beef with caramelized (almogrote) goat cheese, 22.70 €
- Fillet of beef with duck foie-gras and Pedro Ximenez, 27.60 €

Other meat in season

Desserts

- Puff pastry with caramelised pears and citrus, 6.50 €
- Colada pineapple, coconut sorbet, rum gelled, 6.50 €
- Foam egg mole, palm syrup, gofio ice cream, 6.50 €
- Lemon sorbet champagne and papaya, 5.90 €
- Our dessert of chocolate, 7.60 €

Menu for full tables, 50.00 €

With wine, 65.00 €

+ 6,50 % I.G.I.C

Sweet wines

Lanzarote

- Moscatel naturalmente dulce, 4,50 €
- Malvasía naturalmente dulce, 4,50 €
- El Grifo, Canarí, solera malvasía, coupage, 16,80 €
- Pedro Ximénez Sherry, 4,50 €
- Tokaji Aszu 3 Puttonios, Hungría, 13,80 €

*** All our dishes may contain traces of allergenic products, there are available to the customer development sheets.**

La Puntilla D. O. wines and food

*José Rodríguez
Chef propietario*