



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 Lanzarote 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, potatoes                   | 12.80 € |         |
| Sautéed vegetables, spicy touch, cured cheese,     | 14.70 € |         |

## Salads

- |   |       |         |
|---|-------|---------|
|   | 1     | 1/2     |
| Our Cesar, lettuce buds, apple, celery, tomatoes, with, aromatic crunch, its cheese and basil dressing, | 10.80 | 7,40 €  |
| Prawns sautéed with garlic, guacamole and mesclúm salad,  | 16.70 | 10,40 € |
| Goat cheese salad, mesclúm with nuts, green apple, fruit sweet tomato, etc.,                            | 13.60 | 8,80 €  |

## 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 €

*José Rodríguez*  
*Chef propietario*



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## Meats

- Roasted breast of Guinea chicken stuffed with goat cheese & vegetables and potatoes, 16.50 €
- Spanish black pork (secreto) potatoes, (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 mango 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 €

+ 7,00 % 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. vinos y comidas

José Rodríguez  
Chef propietario