

La Puntilla

D. O. vinos y comidas

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, 11,90 €, 7,95 €
Local fried fish fillets & (Padrón) green peppers, 15,90 €, 9,95 €
Cuttlefish (squid) fried Andalusia style, 15,80 €, 9,90 €
Octopus with potatoes and red mojo sauce, 17,90 €, 11,00 €
Grilled goat cheese with cilantro mojo sauce, 8,70 €
Canaries boiled potatoes with red mojo sauce, 5,80 €
Traditional sizzling spicy garlic prawns, 11,90 €
Scrambled eggs, with, prawns, vegetables, ham, 13,80 €
Eggs with Iberians ham, potatoes 13,80 €
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, 11,90 7,95 €
Prawns sautéed with garlic, guacamole and mesclúm salad, 16,80 10,40 €
Goat cheese salad, mesclúm with nuts, green apple, fruit sweet tomato, etc., 13,60 8,90 €

Sea

Soupy noodles with seafood stew like a sailor, 17,90 €
Black risotto with squid, 17,90 €

Local fish by tide

Cod cooked at low temperatures, 21,80 €
Fried cod with roasted and (Padrón) fried peppers, 21,80 €
Fried wild prawns and vegetable in tempura with sweet and sour soy sauce, 21,80 €

José Rodríguez
Chef propietario

La Puntilla D. O.

Wines and food

Meats

Roasted breast of Guinea chicken stuffed with goat cheese & vegetables and potatoes, 18,90 €

Spanish black pork (secreto) potatoes, (Padrón), small green peppers 20,80 €

Spanish black pork (secreto) carpaccio, 20,80 €

Fillet of beef with black pepper, old brandy, 25,90 €

Fillet of beef with caramelized (almogrote) goat cheese, 25,90 €

Fillet of beef with duck foie-gras and Pedro Ximenez, 29,80 €

Small fillets of beef, with garlic, potatoes, parsley, 19,90 €

Other meat in season

Desserts

Puff pastry with caramelised mango and citrus, 6,80 €

Colada pineapple, coconut sorbet, rum gelled, 6,80 €

Foam egg mole, palm syrup, gofio ice cream, 6,80 €

Lemon sorbet champagne and papaya, 5,90 €

Our dessert of chocolate, 7,60 €

Seasonal gastronomic menu for full tables.

With or without wine pairing.

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 €

Tax not included 7.00% of I.G.I.C.

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

José Rodríguez
Chef propietario