



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

La Puntilla
D. O. vinos y comidas

Tapas

- Ventresca of tuna homemade, pimentada, arropo, 5, 40 €
- Anchovies fillets, roasted vegetables & vinaigrette, 5, 40 €
- Semi-cured cheese, anchovies fillets, avocado, 5, 40 €
- Jabugo ham, tomato & olive oil, 5, 40 €
- Coca-foie gras of duck with caramelized onions, 6, 80 €

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 (chocos) fried Andalusia style, 15, 80 €, 9, 90 €
- Octopus with potatoes and red mojo sauce, 19, 00 €, 11, 60 €
- Grilled goat cheese with cilantro mojo sauce, 8, 90 €
- 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, fruits and sweet tomato, etc., 13, 60 8, 90 €

Sea

- Noodles with seafood stew like a sailor, 18, 50 €
- Black risotto with squid, 18, 50 €

Local fish by tide

- Cod cooked at low temperature with a light pil-pil; season vegetables, 21, 80 €
- Or fried cod with roasted and (Padrón) peppers, 21, 80 €
- Wild prawns and vegetable fried in tempura with sweet and sour soy sauce, 21, 80 €

José Rodríguez
Chef propietario



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La Puntilla D. O.
Wines and food

Meats

- Roasted breast of Guinea chicken stuffed with goat cheese & vegetables and confit potatoes, 19, 90 €
- Spanish black pork (secreto) sautéed potatoes, (Padrón), small green peppers 21, 80 €
- Or secreto carpaccio, aged cheese, balsamic, rucola, 21, 80 €
- Fillet of bull la Iberica, caramelized almogrote (goat cheese and green tomatoes), 25, 90 €
- Or with black peppers and old brandy sauce, € 25.90
- Or with duck foie-gras and Pedro Ximenez, 29, 80 €
- Or small fillets, with garlic, sautéed potatoes, parsley, 19, 90 €

Other meats according to 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 only for full tables.
With or without wine pairing.*

Sweet wines

Lanzarote

- Tinto quemado Los Perdomos, 4, 80 €
- Moscatel naturalmente dulce, 4, 80 €
- Malvasía naturalmente dulce, 4, 80 €
- El Grifo, Canarí, solera malvasía, coupage, 17, 30 €
- Pedro Ximénez Sherry, 4, 80 €
- Tokaji Aszu 3 Puttonios, Hungría, 14, 00 €

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*