



LA PUNTILLA
CoLÓN RestauRanteS
COMIDAS Y VINOS CON D.O.

Tapas

- Ventresca of tuna homemade, pimentada, arrope, 5, 90 €
Anchovies fillets, roasted vegetables & vinaigrette, 5, 90 €
Semi-cured cheese, anchovies fillets, avocado, 5, 90 €
Jabugo ham, tomato & olive oil, 5, 90 €
Coca-foie gras of duck with caramelized onions, 8, 50 €

Appetisers

1 tapas

- Selection of Lanzarote cheeses, 19, 90 €, 11, 95 €
Mi-cuit duck foie-gras homemade, 19, 90 €, 11, 95 €
Our seafood croquettes, 11, 90 €, 7, 95 €
Local fried fish fillets & small green peppers, 16, 50 €, 11, 95
Cuttlefish (chocos) fried Andalusia style, 16, 50 €, 10,25 €
Octopus with potatoes and red mojo sauce, 19, 80 €, 11, 90 €

Grilled goat cheese with cilantro mojo sauce, 9, 90 €
Canaries boiled potatoes with red mojo sauce, 5, 90 €
Traditional sizzling spicy garlic prawns, 12, 40 €
Scrambled eggs, with, prawns, vegetables, ham, 14, 80 €
Eggs with Iberians ham, potatoes 14, 80 €
Sautéed vegetables, spicy touch, cured cheese, 15, 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 mesclum salad, 16, 90 10, 45 €
Goat cheese salad, mesclum with nuts, green apple, fruits and sweet tomato, etc., 14, 70 9, 35 €

Sea

- *Noodles with seafood stew like a sailor, 18, 90 €
*Black risotto with squid, 18, 90 €

Local fish by tide

- Cod cooked at low temperature with a light pil-pil;
season vegetables, 22, 80 €
Or fried cod with roasted and (Padrón) peppers, 22, 80 €
Wild prawns and vegetable fried in tempura with sweet and sour soy sauce, 22, 80 €

*They are only served during lunch hours.

José Rodríguez
Chef propietario



Meats

Roasted breast of Guinea chicken stuffed with goat cheese & vegetables and confit potatoes, 22, 20 €

Spanish black pork (secreto) sautéed potatoes, (Padrón), small green peppers 23, 50 €

Or secreto carpaccio, aged cheese, balsamic, rucola, 23, 50 €

Fillet of bull la Iberica, caramelized almogrote (goat cheese and green tomatoes), 27, 90 €

Or with black peppers and old brandy sauce, € 27.90

Or with duck foie-gras and Pedro Ximénez, 31, 50 €

Or small fillets, with garlic, sautéed potatoes, parsley, 22, 20 €

Other meats according to season.

Desserts

Puff pastry with caramelised mango and citrus, 7, 60 €

Colada pineapple, coconut sorbet, rum gelled, 6, 90 €

Foam egg mole, palm syrup, gofio ice cream, 6, 90 €

Lemon sorbet champagne and papaya, 5, 90 €

Our dessert of chocolate, 8, 40 €

Seasonal gastronomic menu only for full tables.

With or without wine pairing.

Sweet wines

Lanzarote

Tinto quemado Los Perdomos, 4, 80 €

Moscate naturalmente dulce, 4, 80 €

Malvasía naturalmente dulce, 4, 80 €

El Grifo, Canari, solera malvasía, coupage, 17, 30 €

Pedro Ximénez Sherry, 4, 80 €

Tokaji Aszu 3 Puttonios, Hungria, 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