



La Puntilla

D. O. vinos y comidas

### Tapas

- Tuna homemade in olive oil, pimentada, arropo, 6,50 €  
Anchovies fillets, roasted vegetables & olive vinaigrette, 6,50 €  
Semi-cured cheese, anchovies fillets, avocado, 6,50 €  
Ibérico ham, tomato & olive oil, 6,50 €  
Sable of duck foie-grass of with caramelized onions, 10,00 €

### Appetisers

1 tapas

- Selection of Lanzarote cheeses, 19, 90 €, 12,95 €  
Mi-cuit duck foie-gras homemade, 19, 90 €, 12,95 €  
Our seafood croquettes, 13, 50 €, 9,75 €  
Local fried fish fillets & small green peppers, 17, 50 €, 11,75 €  
Cuttlefish (chocos) fried Andalusia style, 17, 50 €, 11,75 €  
Octopus with potatoes and red mojo sauce, 19, 90 €, 12,95 €  
Grilled goat cheese with cilantro mojo sauce, 10,50 €  
Canaries boiled potatoes with red mojo sauce, 6,00 €  
Traditional sizzling spicy garlic prawns, 12,50 €  
Scrambled eggs, with, prawns, vegetables, ham, 16,80 €  
Sautéed vegetables, spicy touch, cured cheese, 18,00 €  
\*Eggs with Iberians ham, potatoes 16,80 €

### Salads

1 1/2

- Our Cesar, lettuce buds, apple, celery, tomatoes, with, aromatic  
crunch, its cheese and basil dressing, 12, 90 9,00 €  
Prawns sautéed with garlic, guacamole and  
mesclúm salad, 17, 50 11,75 €  
Goat cheese salad, mesclúm with nuts, green apple, fruits  
and sweet tomato, etc., 15, 00 10,50 €

### Sea

- \*Noodles with seafood stew like a sailor, 19,90 €  
\*Black risotto with squid, 19,90 €

### Local fish by tide

- Cod cooked at low temperature with a light pil-pil;  
season vegetables, 23,80 €  
Or fried cod with roasted and (Padrón) peppers, 23,80 €  
Wild prawns and vegetable fried in tempura with sweet and  
sour soy sauce, 23,80 €

\*They are only served during lunch hours.

*José Rodríguez*  
Chef propietario



La Puntilla D. O.  
Wines and food



*Meats*

Roasted breast of Guinea chicken stuffed with goat cheese & vegetables and sage, 23,50 €

Black Iberian black pork fillet (presa) at low temperature candied piquillo peppers crispy chorizo, 24,90 €

Fillet of bull with black peppers & old brandy sauce. Or with caramelized canaries almogrote, 28,50 €

Or with duck foie-gras and Pedro Ximénez, 35,00 €

\*Or small fillets, with garlic, sautéed potatoes, parsley, 22,50 €

\*They are only served during lunch hours.

**Other meats according to season.**

*Desserts*

Puff pastry with caramelised mango and citrus, 9,50 €

Colada pineapple, coconut sorbet, rum gelled, 8,50 €

Foam egg mole, palm syrup, gofio ice cream, 8,50 €

Lemon sorbet champagne and papaya, 7,00 €

Our dessert of chocolate, 9,50 €

*Seasonal gastronomic menu, only for full tables.  
With or without wine pairing.*

*Sweet wines*

**Lanzarote**

Moscatel naturalmente dulce, 5,50 €

Malvasía naturalmente dulce, 5,50 €

El Grifo, Canarí, solera malvasía, coupage, 25,00 € Pedro Ximénez, Montilla

Moriles 5,50 €

Tokaji Aszu 3 Puttonios, Hungría, 15,00 €

*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*