



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

Tapas

- Tuna homemade in olive oil, pimentada, arrope, 8,90 €
- Anchovies fillets, roasted vegetables & olive vinaigrette, 8,90 €
- Semi-cured cheese, anchovies fillets, avocado, 8,90 €
- Ibérico ham, tomato & olive oil, 8,90 €
- Sable of duck foie-grass of with caramelized onions, 14,80 €

Appetisers 1 tapas

- Selection of Lanzarote cheeses, 21,50 €, 13,75 €
- Mi-cuit duck foie-gras homemade, 23,60 €, 14,80 €
- Our seafood croquettes, 13,50 €, 9,75 €
- Local fried fish fillets & small green peppers, 18,80 €, 12,40 €
- Cuttlefish (chocos) fried Andalusia style, 18,80 €, 12,40 €
- Octopus with potatoes and red mojo sauce, 23,60 €, 14,80 €
- Grilled goat cheese with cilantro mojo sauce, 11,80 €
- Canaries boiled potatoes with red mojo sauce, 7,50 €
- Traditional sizzling spicy garlic prawns, 14,50 €
- Sautéed vegetables, spicy touch, cured cheese, 18,00 €
- Scrambled eggs, with, prawns, vegetables, ham, 17,80 €
- *Eggs with Iberians ham, potatoes, 17,80 €

Salads 1 1/2

- Our Cesar, lettuce buds, apple, celery, tomatoes, with, aromatic crunch, its cheese and basil dressing, 13,80 9,90 €
- Prawns sautéed with garlic, guacamole and mesclúm salad, 18,60 12,30 €
- Goat cheese salad, mesclúm with nuts, green apple, fruits and sweet tomato, etc., 16,00 11,00 €

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 €
- 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*



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La Puntilla D. O. - Wines and food

Meats

Roasted breast of Guinea chicken stuffed with goat cheese & vegetables and sage, 23,80 €

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, 29,50 €

Or with duck foie-gras and Pedro Ximénez, 36,80 €

*Or small fillets, with garlic, sautéed potatoes, parsley, 23,80 €

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Other meats according to season.

Desserts

Puff pastry with caramelised mango and citrus, 9,70 €

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, 9,70 €

Seasonal gastronomic menu, only for full tables.

With or without wine pairing.

Sweet wines

Lanzarote

Moscatel naturalmente dulce, 6,00 €

Malvasía naturalmente dulce, 6,00 €

El Grifo, Canarí, solera malvasía, coupage, 25,00 €

Pedro Ximénez de Añada, Montilla Moriles 6,00 €

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