

La Puntilla-Colon

Our kitchen product, since 1987

Appetisers

- Selection of cheeses from Lanzarote, 24, 90. (1/2), 17, 50 €
- Anchovies00 (4 units), oil bread, tomato garlic, tapenade, 16, 70 €
- Iberian country Ham, organic bread, tomato, EVOO, 15, 80 €
- Crouton of duck foie-grass with caramelized red onions 18, 70 €
- Homemade duck foie grass mi-cuit, with its chutney, 24, 60 €

Our fried in olive oil

- Our seafood and vegetables croquettes, (8 units), 15, 80 €
- Supreme local fish fry in tempura and padrón, 19, 90 €
- Andalusia-style fried cuttlefish, 18.50 €

And others

- Octopus with our mojo, sweet potato & yucca, 22, 60 €
- Grilled goat cheese with cilantro mojo sauce, 13, 50 €
- (Papas arrugadas) Canaries potatoes with mojo sauce, 9, 90 €
- Traditional sizzling spicy garlic prawns, 17, 80 €
- Sautéed vegetables, spicy touch, cured cheese, 18, 70 €
- Bio eggs with vegetables, mushrooms, Iberian ham, 19, 90 €

Salads

- Our Cesar, lettuce buds, apple, celery, tomatoes, with, aromatic crunch, its cheese and basil dressing, 14, 80 €
- Prawns sautéed with garlic, guacamole and mesclúm salad, 17, 90 €
- Goat cheese salad, mesclúm with nuts, green apple, fruits and sweet tomato, etc., 16,00 €

Sea

- *Noodles with seafood stew like a sailor, 21, 40 €
- *Black risotto with squid, 21, 40 €

Local fish by tide

- Local fresh fish, mojos, sweet potato, potatoes, yucca, 27. 80 €
- Cod cooked at low temperature with a light pil-pil; season vegetables, 24, 90 €
- Wild prawns and vegetable fried in tempura with sweet and sour soy sauce, 28, 00 €

Organic sourdough bread service, 1. 70 €

**They are only served during lunch hours.*

José Rodríguez
Chef, proprietor

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Meats

Roasted breast of Guinea chicken stuffed with goat cheese & vegetables and sage, 24, 80 €

Black Iberian black pork fillet (presa) at low temperature candied piquillo peppers crispy chorizo, 25, 90 €

Fillet of bull with black peppers & old brandy sauce, 29, 50 €

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

Other meats according to season.

Desserts

Puff pastry with caramelised mango and citrus, 11, 00 €

Colada pineapple, coconut sorbet, rum gelled, 9, 50 €

Foam egg mole, palm syrup, gofio ice cream, 9, 50 €

Lemon sorbet champagne and papaya, 8, 00 €

Our dessert of chocolate five textures , 12, 50 €

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

Sweet wines

Lanzarote

Moscatel naturalmente dulce, 8, 00 €

Malvasía naturalmente dulce, 8, 00 €

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

Pedro Ximénez de Añada, Montilla Moriles, 8, 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*