Menu LA PUNTILLA

Snacks on Toast

Iberian ham with tomato and olive oil	6.50 €
Smoked sardines with avocado and apple tartar	7.50 €
Anchovies, garlic, tomato and olive oil	7.50 €

Cold and Hot Appetizers

Zuchinni croquettes	1.80 €
Fish croquettes	1.80 €
Canarian Potatoes with homemade canario sauce	6.50 €
Fried cheese with guava jam	8.50 €
Smoked cheese with pumpkin jam	9.90€
Prawns in Garlic oil	10.50 €
Pork crackling ceviche with avocado puree	12.80 €
Scrambled eggs with Iberian Ham and parmessan cheese with touch of truffle	13.80 €
Oriental-style salmon carpaccio	13.95 €
Tuna tartar, avocado, mango with a touch of citrus	15.50 €

Salads

Stracciatella cheese with tomato jam, reduction of balsamic vinegar and crispy almonds	10.50 €
Goat cheese with sunflower seeds, figs walnuts, blueberries with preserved tomatoesand reduction of palm honey	12.50 €
Prawns in palmera pepper with guacamole and spring mix salad	14.50 €

MOSTAZA MOLUSCOS HUEVOS CACAHUETES LECHE SÉSAMO SULFITOS SOJA ALTRAMUCES GLUTEN CRUSTÁCEOS PESCADO FRUTOS SECOS APIO

Fish

Fresh pasta with prawns in garlic and spinach 12.80 €

Mussels in coconut cream and with a touch of lime 13.80 €

Andalusian style fried squid 14.00 €

Black rissoto with squid 17.80 €

Grilled octupos with sweet potato parmentier and boiled mojo sauce 16.80 €

Cod cooked in low temperature with light pil-pil season vegetables 17.50 €

Wild prawns and vegetable fried in tempura with mango sauce 18.50 €

Meats

Sirloin steak with peppercorns and aged brandy 18.90 €

Or with duck foie gras and Pedro Ximénez caramel 23.50 €

Sirloin steak with mushroom, prawns and bacon 18.80 €

Chicken supremes on skewers, served with French fries and garden salad 12.90€

Uruguayan Ribeye Steak 300g, chimichurri, Canarian potatoes and Padrón peppers 19.50 €

Slow cooked Iberian pork presa with sauteed vegetable and Iberian cracklings 21.80€