

Getting Started

CEVICHE TRILOGY

Combination of Mango Ceviche, Octopus Ceviche and Fish Aguachile

FISH AGUACHILE

Fish Marinated with Lemon Juice, Cucumber and Serrano Pepper

FRIED OCTOPUS CEVICHE

Fried Octopus with Avocado and Onion in Lemon Juice

GUACAMOLE

Avocado Marinated with Lemon and Salt, Accompanied with Mexican Sauce and Chips

LA PUNTA CEVICHE

Shrimp with Tropical Fruit and Citrus

MANGO SHRIMP CEVICHE

Shrimp with Mango and Chipotle Sauce

MIXED SEAFOOD COCKTAIL

Shrimp, Octopus and Fish with Cocktail Sauce

PICKLED OCTOPUS

Served with Crispy Vegetables with Rice Vinegar

TUNA CARPACCIO

Tuna with Coriander Sauce, Avocado and Cherry Tomato

Our Garden

BURRATITA CHEESE

Tomato, Parma Ham and Pesto

BURRATITA CHEESE WITH GAZPACHO

Burratita Cheese with Cherry Tomato Gazpacho, Fine Herbs and Basil

LA PUNTA SALAD

Shrimp, Avocado, Blue Cheese, Eggs, Green Apple, Jicama, Corn, Red Onion and Balsamic Dressing

SHRIMP MIXED SALAD

Fresh Salad with Grapes, Carrot, Alfalfa Sprouts and Cranberry Sauce

Tacos

Flour or Corn Tortilla (3 pieces) Accompanied with Mexican Sauce and Guacamole

BREADED SHRIMP

CHICKEN

FISH TEMPURA

RIB EYE

Fajitas

With Flour or Corn Tortilla. Accompanied with Guacamole, Mexican Sauce and Sour Cream

BEEF STEAK
CHICKEN
MIXED
SHRIMP
VEGETARIAN
With Cheese

Our Grill

ANGUS FLANK STEAK(350G)
CLASSIC HAMBURGER
With Cheese, Tomato, Onions, Pickles and Lettuce
Accompanied with French Fries
FISH HAMBURGER
With Tomato, Onions and Lettuce
Grilled Fish with Cajun and Green Lemon
GRILLED CHICKEN
Chimichurri Sauce with Rice and Grilled Vegetables
GRILLED FISH
(BY WEIGHT 100G)
Grilled with Cajun and Green Lemon
GRILLED LOBSTER
Marinated in Fine Herbs with White Wine Sauce and Garlic Butter
GRILLED SALMON
Grilled Salmon in White Grapefruit Sauce with Steamed
Vegetables
PRIME NEW YORK (350G)
PRIME RIB EYE (350G)
SEA FOOD PLATTER
(FOR 2 PEOPLE)
Fish, Shrimp, Squid, Lobster and Scallops

Desserts

CHEESECAKE
With Raspberry Compote
CHOCOLATE CAKE
With Cassis Gelée and Crunchy Chocolate Pearls
MASCARPONE CHEESE MOUSSE
With Creamy Nutella and Chocolate Sauce
TRADITIONAL CARROT CAKE
With Vanilla Sauce

Getting Started

CAMEMBERT (TO SHARE)
Roasted with Basil Pesto

CEVICHE LA PUNTA 
Shrimp with Tropical Fruits and Citrus

PESCADILLAS NIZUC (3 PIECES)
Hard Shell Corn Tortilla Filled with Crab in Green Sauce,
Mexican Style Shrimp and Fish Chipotle Style
Accompanied with Coriander and Avocado Dressing

PROVOLETA
Grilled Provolone Cheese with Aromatic Herbs and Red Fruits Vinaigrette


SALMON GRAVELAX
Marinated For 24hrs. With Sugar and Sea Salt with Balsamic and Fine Herbs

SALMON TARTAR
Salmon Marinated with Garlic Oil and Lemon Cream, Ikura, Caviar Dust,
Capers and Quail Egg

TRILOGY OF MEDITERRANEAN EMPANADAS
Beef with Dried Fruits, Salmon with Puttanesca Sauce and Vegetarian with
Mushroom, Corn, Squash Blossom Provolone Cheese and Mashed Potatoes

TUNA TARTAR
Tuna Marinated in Oriental Cocktail Sauce and Tabbouleh Style Quinoa
with Mint

From Our Garden

GOAT CHEESE AND STRAWBERRY SALAD 
Lettuce, Strawberries, Celery Leaf and Caramelized Nuts with
Strawberry Dressing

SPINACH AND GORGONZOLA CHEESE SALAD
Sundried Tomato, Grilled Onion, Baby Corn, Avocado Pearls,
Serrano Ham and Honey Vinaigrette

Soups

CHIPOTLE CHILI AND CHOCOLATE CREAM SOUP
Avocado, Panela Cheese, Scented Truffle Foam and Crunchy
Iberico Ham Wafers

COLD COCONUT SOUP 
Walnut Milk and Malibu Rum with Ginger

LIME SOUP 
Coconut Milk, Lime, Red Curry and Sun Dried Tomato

COLD CUCUMBER SOUP SCENTED
WITH SAMBUCA AND DILL
Yogurt, Sambuca Liqueur, Dill, Cucumber and Mango Pearls

From the Grill; Fish and Seafood

CATCH OF THE DAY (BY WEIGHT 100G)
Whole Fish Served with Cajun Spices and Fresh Lime

GRILLED JUMBO SHRIMP
Marinated in Fresh Lime Juice and Cajun Spices

GRILLED LOBSTER
Marinated in Fine Herbs with White Wine Sauce and Garlic Butter

GRILLED TUNA STEAK
With Olive Oil and Herbs

GRILLED SALMON STEAK
With Fine Herbs

SEAFOOD SKEWER
Scallops, Squid, Shrimp and Fish
Spring Onions, Baby Corn and Cherry Tomatoes

Cuts

(Prime Quality)

HEART OF BEEF FILLET (220G)
HEART OF KOBE BEEF FILLET (220G)
FLANK STEAK (350G)
LA PUNTA MIXED GRILL (100G EACH)
Rib Eye, Fillet, Flank Steak, Lamb Chop and Spanish Sausage
NEW YORK (350G)
NEW YORK (500G)
RIB EYE (350G)
RIB EYE (700G)
T-BONE (500G)
T-BONE (1000G)
VEAL CHOPS PROVINI (400G)
BEEF CHOPS (1,000G)

Poultry

GRILLED CHICKEN
American Style Served with Chimichurri Sauce

Sauces

Bearnaise, Bordaleaise, Chimichurri, Creole, Diabla, Garlic Butter, Garlic Habanero, Hollandaise, Roquefort or Tartar

Side Dishes

Grilled Corn with Asparagus and Epazote
Grilled Vegetables Mix
Mashed Potato with Truffle Scent
Potatoes with Chives and Bacon
Spinach & Portobello with Guajillo Pepper
Tatemado Cactus and Baby Potato and Arbol Chili

DESSERTS

CREAMY PRALINE DOME

With Forest Berries Sauce

NEAPOLITAN PUDDING

Traditional Neapolitan Pudding
and Glazed Sour Candy

BANANA OPERA CAKE

With Passion Fruit and Mango

CHEESECAKE

With Caramel and Vanilla Sauce