

To Share

GUACAMOLE WITH MEXICAN SAUCE	310
TRILOGY OF MEDITERRANEAN EMPANADAS Beef with Dried Fruits, Salmon with Puttanesca Sauce and Vegetarian with Mushroom, Provolone Cheese and Mashed Potatoes	395
DUCK CARNITAS TOSTADA Tlayuda, Grilled Tomato Sauce and Creamy Avocado	350
PROVOLETA Grilled Provolone Cheese with Aromatic Herbs and Berry Vinaigrette	320

Oysters, Seafood and Ceviches

CHOCOLATA CLAMS (3 PIECES) Cocktail Sauce, Chirimico and Shallot Vinaigrette with Oregano	295
BAJA CALIFORNIA OYSTERS PLAIN (HALF A DOZEN) Rockefeller, Epazote, Creamy Bacon and Mushrooms	550 650
FISH AGUACHILE Grouper Marinated with Lemon Juice, Cucumber and Serrano Pepper	495
MANGO SHRIMP CEVICHE Chipotle Sauce, Tomatoes and Cilantro	495
LA PUNTA FRIED CEVICHE Octopus, Avocado, Red Onion Lemon Juice	510
CEVICHE TRILOGY Combination of Mango Ceviche, Octopus Ceviche and Fish Aguachile	495
TROPICAL AHÍ TUNA TOSTADA Tuna Tartar with Fruits, Tamarind Sauce and Habanero Mayonnaise	270

From Our Garden

ARUGULA SALAD Mixed Greens, Figs, Grilled Apple, Roquefort Cheese And Balsamic Dressing	450
ICEBERG SALAD WITH BLUE CHEESE Romaine Lettuce, Serrano Ham and Cherry Tomatoes	395
GOAT CHEESE AND STRAWBERRY SALAD 🌱 Lettuce, Strawberries, Celery Leaf and Caramelized Nuts Strawberry Dressing	395

Soups

CHIPOTLE CHILI AND CHOCOLATE CREAM SOUP Avocado, Panela Cheese, Scented Truffle Foam and Crunchy Iberian Ham Wafers	310
LIME SOUP 🌱 Coconut Milk, Lime, Red Curry and Sun Dried Tomato	310
CLAM CHOWDER With Mascarpone Cheese	495

Tacos

SHRIMP Grilled or Breaded Accompanied by Mexican Sauce and Guacamole	395
FISH WITH GUAJILLO TORTILLA Grilled or Tempura	490
PESCADILLAS NIZUC (3 PIECES) Crab in Tomatillo Sauce, Mexican Style Shrimp and Grouper with Chipotle	580

Fish and Seafood

GRILLED AHÍ TUNA STEAK With Olive Oil and Herbs	595
GRILLED SALMON STEAK With Fine Herbs	595
GRILLED GROUPEL STEAK With Fine Herbs	685
GRILLED JUMBO SHRIMP Marinated with Garlic Sauce	650
LA PUNTA OCTOPUS With Chimichurri Sauce	650

Chef's Specialties

SURF & TURF Heart of Beef Filet and Lobster Tail (Side Dish to choose)	1,550
LA PUNTA MIXED GRILL (100G EACH)(2 PEOPLE) Rib Eye, Fillet, Flank Steak, Lamb Chop and Spanish Sausage (Two Side Dishes to choose)	1,800
SEA FOOD PLATTER Fish, Octopus, Shrimp, Squid, Lobster and Scallops (Side Dishes to Choose)	1,200
ALASKAN KING CRAB LEGS (350G) Grilled with Garlic or Herb Chimichurri	1,500
GRILLED LOBSTER (PER KILO) Marinated in Fine Herbs with Garlic Butter	1,800
WHOLE FISH (1 KG) Marinated with Pineapple and Chipotle	1,200
Dried Aged Beef	
NEW YORK (350G)	1,100
RIB EYE (350G)	1,350

From The Grill

HEART OF BEEF FILLET (220G)	1,200
HEART OF WAGYU BEEF FILLET (220G)	1,800
FLANK STEAK (330G)	670
NEW YORK (350G)	890
RIB EYE (350G)	950
RIB EYE (700G)	1,750
T-BONE (500G)	1,250
TOMAHAWK (1,200G)	2,330
GRILLED CHICKEN American Style Served with Chimichurri Sauce	495
CLASSIC HAMBURGER With Cheese, Tomato, Onions, Pickles and Lettuce Accompanied with French Fries	450

Side Dishes

Steamed Rice	165
Asparagus au Gratin with Parmesan Cheese	165
Baked Potato with Epazote, Smoked Provolone, Chives and Iberian Ham Crisp	180
Grilled Corn with Asparagus and Epazote	155
French Fries	135
Steamed Vegetables	135
Spinach and Mushrooms with Guajillo Chili	135