

LA PUNTA

GUÌA DE VIAJE

COMIDA



ENGLISH

ALLERGENS

- [1] Cereals and derivatives
- [2] Crustaceans
- [3] Eggs
- [4] Fish
- [5] Peanuts
- [6] Soy
- [7] Milk
- [8] Nuts
- [9] Celery
- [10] Mustard
- [11] Sesame
- [12] Sulphur dioxide
- [13] Lupins
- [14] Molluscs

* If fresh food is unavailable, high quality frozen food will be used.

SPICINESS

Low 🌶️



High 🌶️🌶️🌶️🌶️🌶️

*MOLE NEGRO

In the Nahuatl language this word stands for sauce. It is a traditional Mexican food. Its essential ingredients are Ancho and Guajillo chili, nuts, spices and dark chocolate.

ENTRADAS

NACHOS [1-2]

Crunchy Corn Chips. **3 €**

SAUCES

Guacamole **5 €**

Sour Cream [7] **3 €**

Roja 🌶️3/6 **2 €**

Habanero 🌶️6/6 **1 €**

MINI EMPANADA DE CERDO [1-2-7]

Wheat flour empanada stuffed with pork, tomato, cumin, onion, olive and cheese. **2,5 €**

MINI EMPANADA DE CHORIZO 🌶️2/6 [1-2-7-12]

Wheat flour empanada filled with chorizo, potatoes and cheese. **3 €**

POLLO DORADITO 🌶️3/6 [1-2-3-6-7]

Twice-cooked chicken leg stuffed with pork, cheese, chillies, achiote, paprika and potatoes. Served with chipotle chili mayo. **7 €**

PLATOS

TACO DE CAMARONES 🌶️2/6 [1-2-3]

Crispy prawn* served on soft corn tortilla with red cabbage, chipotle chili mayo and cilantro. **5 €**

Also available as a burrito. [1-2-3] **12 €**

TACO DE POLLO Y MOLE NEGRO 🌶️3/6 [1-8-12]

Free range grilled chicken with **5 €**
*MOLE NEGRO. Served on a soft corn tortilla.

TACO AL PASTOR 🌶️1/6 [7-8-12]

Marinated pork neck with achiote and grilled, served with pineapple, red salsa, pickled onion and cilantro. Served on a soft corn tortilla. **5 €**

Also available as a burrito. [1-7-8-12] **11 €**



TACO DE BIRRIA 🍴1/6 [7]

Beef stew in tomato sauce, spices and guajillo chili. Served on a soft corn tortilla with melted mozzarella, cilantro and radishes. Traditionally served with its broth.

7 €

TACO DE CARNITAS 🍴2/6 [1-12]

Pork shoulder cooked with orange, beer, spices and lard. Served on a soft corn tortilla with red salsa, pickled onion, radishes and cilantro.

5,5 €

TACO DE HONGOS [1-2-7]

Sautéed mushrooms with star anise served on a soft corn tortilla with potatoes puree, avocado salsa, zucchini, primo sale cheese, radishes, carrot gel and fried leek.

5,5 €

TOSTADA DE CEVICHE ESTILO SINALOA 🍴2/6 [1-2-3-4-6-12]

Croaker fish marinated in lime and black sauce. Served on a crispy corn tortilla with chipotle mayo, radish, fried leek, carrots and cilantro.

7 €

TOSTADA DE AGUACHILE ESTILO CULIACAN 🍴2/6 [1-2-3-6]

Shrimp* marinated in lime, tomato and Maggi sauce. Served on a crispy corn tortilla with cucumber, purple cabbage mayo, pickled red onion, radishes and fried leek.

7,5 €

TOSTADA DE TINGA DE POLLO TRADICIONAL 🍴2/6 [1-2-5-7-8]

Pulled chicken breast with tomato sauce, stewed onion and spices. Served on a crispy corn tortilla with peanut and morita chili sauce, sour cream, primo sale cheese, lettuce and radish.

6 €

QUESADILLA MILPA [7]

Corn tortilla filled with melted cheese, grilled zucchini, squash blossoms and sweet corn.

5,5 €

BURRITO MEXICANO [1-7]

Wheat tortilla rolled and filled with black bean cream, mushrooms, spiced zucchini, melted cheese, pico de gallo, avocado cream and Mexican rice.

10 €

POSTRE

CHURROS [1-3-7]

Fried choux pastry sticks dusted with sugar and cinnamon. Served with dulce de leche and chocolate mousse.

6 €

Please let us know if you have any food allergies or special dietary needs.



LA PUNTA
EXPENDIO DE AGAVE