

Starters

Main Courses

Citrus Salad Mixed greens, grapefruit, orange supremes, cherry tomatoes and goat cheese. Accompanied by orange vinaigrette. Caesar Salad Served with Caesar dressing and crispy parmesan.	\$200	Garlic Mojo Fish Fillet Served wotj a bed of white rice and carrot puree quenelles.	\$300
	\$240	Sesame-Crusted Tuna Tuna medallion with a black sesame crust on a base of carrot puree, accompanied by xcatic mayonnaise and two perfectly cooked potatoes.	\$330
Paprika Rice with Pork Belly Rice infused with paprika meat, with pineapple, cilantro and onion.	\$280	Burger Juicy beef burger served with french fries.	\$280
Tacos al Pastor Pork pastor meat with pineapple, cilantro and onion.	\$280	Vegetarian Fetuccine Fetuccine pasta accompanied by sauteed vegetables in delicate butter sauce.	\$240
Skirt Steak Tacos Served with guacamole and pico de gallo.	\$210	Garlic Shrimp Accompanied by white rice.	\$270
Vegetarian Tartare Grilled bell pepper, roasted carrot, avocado and a mix of tomatoes in a citrus dressing.	\$190	Chef Specialties	
Guacamole Fresh guacamole with pico de gallo.	\$200		
Fried Octopus Bites Fried octopus with chipotle chili dressing.	\$280	\$280 Grilled Salmon With baked potatoes and roasted vegetables.	\$350
		Lobster to Your Liking Grilled, garlic mojo, garlic sauce or in tacos.	\$750
		Grilled Skirt Steak Accompanied by guacamole, refried beans, grilled scallions and a corn quesadilla.	\$350

PUNTA BLANCA

www.puntablanca.mx +52 998 895 2572 Be, Love, Enjoy.

From 07:00 pm a 10:00 pm.
Prices expressed in Mexican Pesos. Taxes included.

Consuming raw or undercooked meat, poultry, seafood or egg products, may increase the risk of foodborne illness.