

Cold Appetizers

Classic Guacamole \$200

Avocado puree, olive oil, salt, lime, and pico de gallo.

Guacamole Tostones \$170

Fried plantain tostones served with guacamole.

Tuna Tartar \$230

Diced tuna, kiwi, mango, watermelon, cilantro, onion, in citrus dressing, served with avocado and tortilla chips.

Vegetarian Tartar \$190

Mango, kiwi, watermelon, cucumber, onion, avocado in citrus sauce.

Verduras para dipear \$130

Accompanied with an habanero chili dip and creamy tomato dip.

Hot Appetizers

Tempura Rings \$200

Onion and calamari rings served with smoked oil and xcatic chili dressing.

Sea Popcorn \$210

Shrimp and fish tempura served with sesame-chipotle dressing.

Skirt Steak Nachos \$230

Nachos with guacamole, cheese, and skirt steak.

Rib Eye Nachos \$250

Nachos with guacamole, cheese, and Rib Eye.

Sweet Potato Fries \$150

Topped with parmesan cheese and chipotle dip.

Garlic Shrimp \$270

Guajillo julienne, garlic oil, white wine and lime reduction, served with rice and grilled white onion petals.

Coconut Shrimp \$300

Breaded and coconut-coated shrimp filled with cream cheese and mango sauce.

Fish and Chips \$270

Local breaded fish, french fries, guacamole, and tartar sauce dip..

French Fries \$150

Cold Tostadas 3pz

Octopus \$290

Base of chipotle mayonnaise, creamy avocado, mix of bell peppers.

Shrimp \$250

Base of chipotle mayonnaise, creamy avocado, purple cabbage, and grilled shrimp.

Salmon \$240

Sesame puree, truffle oil, raw salmon, cucumber, red onion, mango, avocado, and cilantro, marinated in olive oil and citrus.



Be,  
Love,  
Enjoy

Hot Tostadas 3pz

Crispy Octopus \$280

Tempura octopus served with honey and habanero dressing, local oregano, and gouda cheese.

Tuna Carnitas \$280

Golden cubes of tuna with árbol chili and citrus sauce, served with avocado cream and onion.

Tacos

Pork Belly Tacos \$210

Fried cubes of pork belly, served with avocado, pico de gallo, and árbol chili sauce.

Skirt Steak Tacos \$230

Manchego cheese crust, pico de gallo, and avocado cream.

Rib Eye Tacos \$250

Avocado cream, hibiscus and beer sauce, pico de gallo.

Baja Tacos \$210

Shrimp and fish tempura served with purple cabbage and sesame seeds, with avocado cream.

Salads

Citrus Salad \$200

Mixed greens, grapefruit and orange supremes, cherry tomatoes, and goat cheese. Served with orange vinaigrette.

Fresh Salad \$210

Mixed greens, dried cherries, avocado, cucumber, roasted peppers, and balsamic vinegar.

Over The Table

Fish Fillet to Taste \$300

(grilled, garlic mojo, ajillo or Tikin Xic). Served with carrot and vanilla puree and rice.

Beef Burger \$280

Selected beef, grilled, cheddar cheese, with french fries.

Ceviches and Aguachiles

Green Ceviche

Fish \$220  
Shrimp \$250  
Mixed \$300

Onion, cucumber, avocado, kiwi, and habanero mixed in citrus dressing.

Punta Blanca Ceviche

Fish \$220  
Shrimp \$240  
Mixed \$300

Red onion, cucumber, celery, cilantro, avocado, mixed tomatoes in different textures mixed in citrus dressing.

Mango Ceviche \$280

Fish, tiger's milk, lime, onion, avocado, basil gel and plantain chips.

Green Aguachile \$250

Poché shrimp in sour lime, with avocado, pickled red onion, cilantro, cucumber and slightly spicy.

PUNTA BLANCA

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Kids Menu

Breaded Chicken, Cheese or Fish Fingers \$210

Served with wedge potatoes and cheese dip.

Pasta \$150

Tomato sauce or Butter

Mixed Quesadillas \$130

Chicken, potato and mushrooms.

Dessert

House cake \$190

Seasonal fruit sorbet \$130

Flan \$170

House ice cream \$130

Prices are expressed in Mexican pesos. Taxes included. Consuming raw or undercooked meat, poultry, seafood or egg products may increase the risk of foodborne illness.