

Punta Caliza

LUNCH AND DINNER MENU

STARTERS

Ceviche 3 mares. Chef's favorite
Octopus, cooked shrimp and tuna bathed in Oaxacan sauce and fried onions. **\$380**

Tuna sashimi.
Tuna slices marinated in smoked onion sauce, sunomono cucumber, smoked garlic mayonnaise and radish sprouts. **\$300**

Rock shrimp.
Shrimp in tempura, bathed in spicy dressing, sweet and sour sauce and a bed of sauteed cabbage mix in vinaigrette and white wine. **\$180**

Octopus tetela.
Stuffed with refried beans from the pot, accompanied by marinade and spring sprouts with grilled octopus. **\$180**

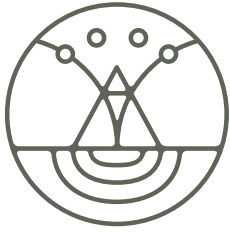
Chef's salad.
With fresh vegetables. **\$170**

Guacamole.
Traditional mexican guacamole, medium or large. **\$200 / \$300**

Sopa caliza. Chef's favorite
Soup of shrimp with octopus, marine style consommé, guajillo chili slices, avocado, tortilla chips, fresh cheese and fish kastakan. **\$250**

Lime Soup.
Traditional yucatecan soup, base of light chicken broth, spices, a bit of yucatecan lime, strips of fried tortilla and avocado. **\$160**

SOUPS



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TACOS

Shrimp tacos. 3 Tacos order Chef's favorite \$250
Sautéed shrimp with white wine vinaigrette on a mix of cheese crust bathed in chipotle mango sauce and guacamole.

Pork belly tacos. 3 Tacos order \$230
Pork belly marinated 48 hours in adobo al pastor, guacamole sauce and grilled pineapple puree.

Fish and chips tacos. \$220
Fish in dark beer tempura, french fries, coleslaw mix, bathed in chipotle meco sauce.

New York Tacos. \$260
New York steak marinated in spices and mustard, with pico de gallo and avocado.

SPECIALTIES

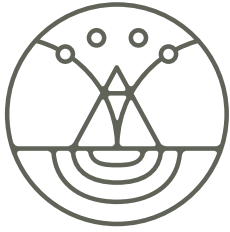
Octopus in garlic. \$300
Roasted octopus tentacles with guajillo chili and garlic on potato wedges and a bed of orange reduction.

Pulpo in mole. \$300
Roasted octopus tentacles on a mirror of the house's black mole and smooth in pickle.

Veggie burrito. \$180
Vegetable burrito, guacamole and rice on a bed of dried lettuce and reduction of pineapple, mango and chipotle.

Chicken and esquites. \$280
Chicken bathed in corn sauce with a mix of cheese, corn in marrow on the side.

Grilled salad. \$280
Roasted baby lettuce hearts with dressing, roasted beets, colored baby carrots, provencal soil, mix of leaves, seared tuna strips.



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PIZZAS

Margarita.

Artesanal neapolitan pizza made with tomato, mozzarella, fresh basil, salt and oil.

\$250

Shrimp.

Artesanal neapolitan pizza made with tomato, mozzarella, shrimps, salt and oil.

\$300

Octopus and Shrimp.

Artesanal neapolitan pizza made with tomato, mozzarella, octopus, shrimps, salt and oil .

\$350

PASTAS

Pesto Gnocchi with shrimp.

Grilled shrimp, plantain gnocchi bathed in pesto sauce with parmiggiano regiano cheese.

\$280

Veggie Gnocchi.

Vegan gnocchi sauteed in coriander pesto, zucchini and carrot sticks on the side.

\$250

Fresh pasta.

Chef's choice.

\$220

BURGERS

Our hamburgers are made with our homemade brioche bread.

Beef.

250 grams of USDA choice beef, guacamole, grilled onion, tomato and cheddar cheese on homemade brioche bread.

\$360

Shrimp.

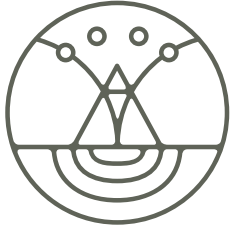
Shrimp medallion, with mozzarella cheese, guacamole, pickles, mounted on homemade brioche bread.

\$360

Veggie.

Vegan medallion made with peas and chickpeas with a light smoke - au gratin with optional cheddar cheese for vegetarian.

\$250



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DESSERTS

Cheesecake.

Cream cheese cake bathed in turmeric caramel on almond cookies and chocolate ice cream.

\$150

Chocolate tarte.

Tart filled with semi liquid chocolate cake with fried banana flambee with mezcal.

\$180

3 Leches mexican cake.

Traditional cake made with 4 types of milk, strawberries on the side.

\$200

Chocolate tamal.

Prehispanic mexican dessert made of corn dough with cacao and nuts.

\$145