

ISOLINA

Seasonal Menu September 2021 - December 2021



Built in 1942, this house was the home of Isolina de Vars' descendants: the Escalante family.

Currently we focus on Latin American cuisine with Mediterranean influence, we believe in cooking only with seasonal and local product, working hand in hand with small producers: sustainability is one of our pillars.

For these reasons, we open the doors of our house. Today, our history meets the present in a casual environment, with good cuisine, excellent handpicked wine and classic cocktail with a twist.

DURIGUTTI
FAMILY WINEMAKERS EST. 2002

Small Dishes

SOURDOUGH TOAST WITH GUACAMOLE AND CHEVRE CHEESE (V)	c.4 500
PALM OF HEARTS, RICOTTA CREAM AND BEETROOT WITH TAHINI (V,GF)	c.4 600
FLAT BREAD, THIN SLICED BEEF, VITEL TONE (LF)	c.4 200
PUJAGUA CORN TOAST, WATERMELON TARTAR, MASHED BEANS AND GUACAMOLE FOAM. (VG)	c.3 900
MATZO BALL SOUP (LF)	c.3 900
BEEF SWEETBREAD, CABBAGE COOKED IN RIB BROTH, PEAS, DEHYDRATED CRANBERRIES (GF,LF)	c.4 200
RAW SALAD (V,GF)	
CUCUMBER, PALM HEART, SLICED ZUCCHINI, ICEBERG LETTUCE, BLUE CHEESE DRESSING, DEHYDRATED CRANBERRIES, CARAMELIZED COCONUT, ALMONDS, SUNFLOWER AND POPPY SEEDS.	c.6 900
ROASTED OCTOPUS (GF,LF)	
CORN, "APAZOTE" MAYO, CASSAVA POWDER, LEMON.	c.8 900
POULT PATÉ	
WITH SOURDOUGH BREAD, RED BELL PEPPER JAM, DIJON MUSTARD.	c.6 700
RETIRED DIARY COW TARTAR (GF,LF)	
WITH TARO CHIPS, PORK RIND BREADCRUMBS AND JUANILAMA POWDER.	c.5 700



Starters

Main Courses

BEEF RIB TERRINE (GF,LF)	
WHITE CORN AND GRILLED RADICCHIO IN BROTH WITH HOUSE PESTO, JOCOTE.	c.13 900
ROASTED MACKEREL (GF)	
CREAM OF LOCAL MUSSELS, POACHED POTATOES WITH EGGPLANT AND CHILI POWDER, RUCULA.	c.9 900
ROASTED SHRIMP (GF)	
SHRIMP RED CURRY, "ARRACACHE" CREAM, RAW HEART PALM SALAD, JUANILAMA POWDER.	c.16 900
ROASTED CHICKEN BREAST	
FRIED WING IN HOT SAUCE OF "TOMATE DE PALO", APPLE REDUCTION, SMASHED "PEJIBAYE", RADISH AND CARROT.	c.9 700
ROASTED OCTOPUS (GF)	
"AJI AMARILLO" AND POTATO CREAM, CASSAVA AND CILANTRO CRISP, TOMATO CHUTNEY, CHIMICHURRI, LONG ONION AND CHERRY TOMATOES.	c.19 900
LAMB FLANK (GF,LF)	
GLAZED IN BROTH, SMASHED TARO, SORREL, SWISS CHARD, SPINACH AND KALE SALAD IN CAS VINAIGRETTE.	c.12 900
SEITÁN STEAK (VG)	
ROASTED PINEAPPLE COATING, ROASTED CAULIFLOWER, "JUANILAMA" GREEN CURRY, GREEN PAPAYA SALAD AND TOSTED CASHEWS.	c.8 500
SAN LUIS LAMB RIBS 400 G	
BROKEN AND FRIED POTATOES, BRUSSELS SPROUTS, BABY RUCULA, LOCAL CRANBERRY SAUCE.	c.18 700
GRATIN GNOCCHIS Á LA ROMAINE (2 PEOPLE) (V)	
PUMPKIN CREAM, CEMBERT CHEESE OF RANCHO AVELLANAS WHITE SAUCE, CHERRY TOMATOES, ALMONDS AND CAPERS.	c.13 900

DIETARY RESTRICTIONS > V (VEGETARIAN) / VG (VEGAN) / GF (GLUTEN FREE) / L (LÁCTEO FREE)

Aperitif

Desserts

Delicatessen

CHEESE BOARD	FOR 2	c.7 900
	FOR 4	c.14 900
	FOR 6	c.21 900
CHARCUTERIE BOARD	FOR 2	c.7 900
	FOR 4	c.15 600
	FOR 6	c.20 600
MIXED BOARD (CHEESE & CHARCUTERIE)	FOR 2	c.8 500
	FOR 4	c.15 900
	FOR 6	c.22 900
CARAMEL AND WHITE CHOCOLATE WITH MATCHA COOKIE "ALFAJOR", BLACKBERRY GRANITA. (V)		c.5 500
GOAT CHEESE PANNA COTTA, CARAMEL SAUCE, NOISETTE BUTTER FINANCIER WITH RUM AND COFFEE, MORERA. (V)		c.5 500
BITTER CHOCOLATE MACAW MOUSSE, JUANILAMA ICE CREAM, GUAVA CREAM (VG)		c.5 500
JEREZ	ESP	c.3 500
JEREZ AMONTILLADO	ESP	c.3 500
JEREZ OLOROSO	ESP	c.3 500
VERMOUTH ROSSO YERBASANTA	BOL	c.3 500
VERMOUTH BLANCO YERBASANTA	BOL	c.3 500
ITALIAN AMAROS	ITA	c.3 800
MALAMADO	ARG	c.4 000
PORTO TAWNY	PT	c.3 500

WINE ABBREVIATION > R (RED) / W (WHITE) / Ro (ROSÉ) / C (CHAMPAGNE) / S (SPARKLING)

Sommelier Suggestions

Wine Glass Selection

HOUSE SPARKLING		c.2 500
HOUSE WHITE/ROSÉ/RED		c.3 500
AALTO, RIBERA DEL DUERO	R / ESP	c.14 990
ALMA FRÍA CABELL RANCH, CHARDONNAY	W / USA	c.11 990
BARBI, BRUNELLO DE MONTALCINO	R / ITA	c.15 990
CARMELO RODERO, RIBERA DEL DUERO	R / ESP	c.9 990
EARTHQUAKE, ZINFANDEL	R / USA	c.10 990
EL ENEMIGO, CABERNET FRANC	R / ARG	c.7 990
LUCA, MALBEC	R / ARG	c.8 990
MUGA ROSÉ, RIOJA	W / ESP	c.4 990
ANTINORI PEPOLLI, CHIANTI CLASSICO	R / ITA	c.7 990
RUTINI, SAUVIGNON BLANC	W / ARG	c.5 990
SILVESTRIN, NAPA CABERNET SAUVIGNON	R / USA	c.16 990
THE FABLEST 774, PINOT NOIR	R / USA	c.9 990

Wine Bottle Selection

Champagne & Sparkling

KRUG (375ML)	C / FRA	c.49 990
LOUIS ROEDERER CRISTAL	C / FRA	c.229 990
TAITTINGER	C / FRA	c.58 990
LA PITANCERIE	C / FRA	c.52 990
SANTA MARGARITA, PROSECCO	S / ITA	c.28 990
SANTA ORSOLA, PROSECCO	S / ITA	c.13 990
LAS PERDICES, ROSÉ	S / ARG	c.35 990

Argentina

ANGELICA ZAPATA, MALBEC	R	c.43 990
COLONIA LAS LIEBRES, BONARDA	R	c.15 990

EL ENEMIGO, CABERNET FRANC	R	c.30 990
EL ENEMIGO, CHARDONAY	W	c.27 990
DURIGUTTI 5 SUELOS, MALBEC	R	c.30 990
LUCA, MALBEC	R	c.35 990
RUTINI, SAUVIGNON BLANC	W	c.23 990

Chile

CONO SUR BLOCK 18, CABERNET SAUVIGNON	R	c.27 990
CLOS DES FOUS, CAUQUENINA	R	c.27 990
LEYDA, PINOT NOIR	R	c.16 990
TARAPACA GRAN RESERVA, CARMENERE	R	c.21 990

USA

ALMA FRÍA HOLTERMANN, PINOT NOIR	R	c.65 990
ALMA FRIA, CAMPELL RANCH, CHARDONAY	W	c.49 990
COLUMBIA CREST H3, MERLOT	R	c.35 990
EARTHQUAKE, ZINFANDEL	R	c.45 990
LA CREMA SONOMA COAST, CHARDONNAY	W	c.29 990
HAHN MONTERREY, PINOT NOIR	R	c.31 990
THE FABLEST 774, PINOT NOIR	R	c.37 990
SILVESTRIN, NAPA CABERNET SAUVIGNON	R	c.72 990
SUBMISSION, CABERNET SAUVIGNON	R	c.28 990

Spain

AALTO, RIBERA DEL DUERO	R	c.63 990
L'ABRUNET FRISACH BLANC, TERRA ALTA	W	c.23 990
L'ABRUNET FRISACH NEGRE, TERRA ALTA	R	c.23 990
LES ALIFARES DE FRISACH, TERRA ALTA (ORANGE WINE)	O	c.29 990

WINE ABBREVIATION > R (RED) / W (WHITE) / RO (ROSÉ) / C (CHAMPAGNE) / S (SPARKLING)

FINCA CAYETA ESTIO, ALBARIÑO	W	c.22 990
FINCA CAYETA RUEDA, VERDEJO	W	c.17 990
MARQUES DE RISCAL RESERVA, RIOJA	R	c.35 990
CARMELO RODERO, RIBERA DEL DUERO	R	c.39 990
CANDIDATO, TEMPRANILLO	R	c.15 990
MUGA, ROSÉ	RO	c.17 990
MUGA PRADO ENEA, RIOJA	R	c.75 990
RIOJA ALTA GRAN RESERVA 904, RIOJA	R	c.75 990
VEGA SICILIA 5TO VALBUENA, RIBERA DEL DUERO	R	c.149 990

France

B&G, BEAUJOLAIS	R	c.22 990
CHÂTEAU DE MONTFAUCON, LIRAC	R	c.29 990
CHÂTEAU TEYSSIER, MONTAGNE SAINT ÉMILION	RO	c.33 990
DOMAINE VACHERON, SANCERRE A.O.C.	R	c.47 990
CHATEAU LAFORGE, SAINT ÉMILION GRAND CRU	W	c.58 990

Italy

BARBIE, BRUNELLO DE MONTALCINO	R	c.65 990
ANTINORI PEPOLLI, CHIANTI CLASSICO	R	c.31 990
CERETO, BAROLO	R	c.69 990
VIGNETTI DEL SOLE, PINOT GRIGIO	R	c.13 990

Other Regions

BABICH, SAUVIGNON BLANC	W / NZ	c.24 990
PENFOLD'S 407 CABERNET SAUVIGNON	R / AUS	c.93 990
PISANO, TANNAT, URUGUAY	R / URG	c.23 990



Drinks & Cocktails

Drinks

COCA COLA	c.2 000
DRINK OF THE DAY	c.2 000
KOMBUCHA	c.2 300
MOCKTAIL	c.3 600
SAN PELLEGRINO 505ML	c.3 500

Beers

MODELO ESPECIAL	c.2 500
MODELO NEGRA	c.2 600
TROPICAL MAMA CANDELA	c.3 500
PALE ALE MAJADERA	c.3 500
CERVEZA DE TEMPORADA	c.3 500

Spritz & Tonic

APEROL SPRITZ	c.4 000
CAMPARI SPRITZ	c.4 500
VERMUT TONIC	c.4 300

Whisky

OLD PARR	BLEND	c.4 000
MONKEY SHOULDER	BLEND	c.5 900
LAPHROAIG	SINGLE MALT	c.8 200
GLENFIDDICH 12	SINGLE MALT	c.6 900
MACALLAN 12	SINGLE MALT	c.9 900
BULLEIT	BOURBON	c.4 500

Classic Cocktail

BOLIVIAN MULE	c.4 700
MARGARITA	c.5 100
MANHATTAN	c.5 500
MARTINI	c.5 900
NEGRONI	c.4 700
OLD FASHIONED	c.4 800
PISCO SOUR	c.4 900
ROSSINI	c.3 900
SAZERAC	c.6 900

Gin & Tonic

DE LA CASA	c.4 500
LA REPÚBLICA	c.4 900
BULLDOG	c.5 100
HENDRICK'S	c.6 700
NORDÉS	c.6 500

Coctelería de temporada

PATUÀ

DARK RUM, LEMON,
GINGER AND "CHUMECO" SYRUP. c.6 700

MAYÀHUEL

MEZCAL SIETE MISTERIOS DOBLA-YEJ, EPAZOTE AND JALAPEÑO
AGUACHILE, AVOCADO LEAVES BITTER, CUCUMBER SYRUP. c.6 900

MAMITA YUNAI

MONKEY SHOULDER WHISKY, SWEET CREOLE BANANA,
AMONTILLADO, BANANA ESSENCE. c.6 500

Doña Ana

GIN LA REPÚBLICA ANDINA, VERMOUTH YERBASANTA BLANCO,
FRESH PINEAPPLE, SWEET CHILI JAM. c.6 100

TAMARINDO

VERMOUTH YERBASANTA BLANCO, VODKA,
CLARIFIED TAMARIND, JUANILAMA DROPS. c.5 900

EL YIGÛIRRO

TEQUILA SILVER, CAMPARI, LEMON,
BASIL SWEET, SMOKED SALINE SOLUTION. c.6 500

