

ISOLINA

Seasonal Menu May 2022 - August 2022



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

Aperitifs

NEGRONI	c.4 900	MEZCALITA	c.6 500
MARTINI	c.6 200	BRONX	c.4 900
OLD FASHIONED	c.5 500	SIDECAR	c.5 900
MANHATTAN	c.6 500	PAPER PLANE	c.6 500
BAMBOO	c.4 900	NAKED & FAMOUS	c.6 500
COSMOPOLITAN	c.6 500	BETWEEN THE SHEETS	c.6 500

ISOLINA IS WHAT IT IS THANKS TO ITS TEAM.






WE WOULD LIKE TO THANK OUR ENTIRE RESTAURANT PERSONNEL, AND ESPECIALLY, ALEXI GODINEZ, OUR KITCHEN MANAGER, WHO ALONG WITH OUR CHEF, LUCIANO LOFEUDO, ARE THE MINDS BEHIND THIS MENU.

Small Plates

ARRACACHE HASH BROWN, COCONUT, LILIACEAE (V,GF)	c.3 900
RICOTTA WITH ALMONDS, CACAO HONEY, POLLEN (V,GF)	c.4 200
SALAD, BLUE CHEESE DRESSING, DRIED FRUITS (V, GF)	c.3 700
BURRATA, SEASONAL FRUITS, BRIOCHE CRUMBS (V)	c.5 900

Small Plates

V (VEGETARIAN) / VG (VEGAN) / GF (GLUTEN FREE) / LF (LACTOSE FREE)

PICKLED LISA, DRIED SARDINE, CREAM AND BRIOCHE	c.5 100
SEA BASS TIRADITO, "NARANJILLA LECHE DE TIGRE" (GF,LF)	c.8 200
ROASTED OCTOPUS, "CORN AND APAZOTE" (GF,LF)	c.10 900
MATZO BALL SOUP (LF)	c.4 200
CHICKEN LIVER PATE, RED BELL PEPPER JAM, DIJON MUSTARD	c.6 900
 LOCAL CHARCUTERIE BOARD, PICKLES (GF,LF)	c.9 500
 PLATE OF LOCAL CURED JAM (LF)	c.12 000
BEEF TARTARE, EGG YOLK, FRIED GNOCCO (LF)	c.7 200
BEEF TONGUE, VITELLO TONNATO, CASHEW FRUIT (GF,LF)	c.6 200
BONE MARROW, SWEETBREADS, MUSSEL CREAM (GF)	c.8 900
 LAMB RIBS, RAW HEART PALM SALAD (GF,LF)	c.9 500
 PORK BELLY, GUINEO VINEGAR, STRAWBERRIES (GF,LF)	c.5 500
 FRIED WINGS, TREE-TOMATO SAUCE, POTATO AND PEAS CREAM (VEGETARIAN OPTION WITH FRIED SEITAN) (V, GF)	c.4 900

Main Courses

GNOCOCCO SARDO (LF)
LAMB RAGU, CHERRY TOMATOES, PEAS c.13 900

VEAL CUTLET (GF)
CARAMELIZED GARLIC IN HIBISCUS REDUCTION,
GRILLED SWISS CHARD, SWEET CORN PUREE c.15 900

DRIED AGED DUROC PORK RIB EYE (GF,LF)
LEMON, PIGEON PEA LEAF SALAD, PINEAPPLE AND
GREEN MANGO, RIPE PLANTAIN AND PEANUT PUREE c.11 200

GRILLED SEA BASS (GF,LF)
YAM IN FISH BROTH, PALM HEART PICADILLO,
ARUGULA AND MUSTARD LEAVES c.15 900

RISOTTO ALLA PARMIGIANA (V,GF)
FRIED EGGPLANT, GOAT CHEESE, ARUGULA, TOASTED
ALMONDS AND HAZELNUTS, GRILLED TOMATO CHERRY c.10 500

HEAD-ON SHRIMPS (GF)
ON GRILLED ROMAINE LETTUCE WITH TANGERINE
VINAIGRETTE, ROASTED GARLIC, HOLLANDAISE SAUCE c.19 200

ROASTED SWEET POTATO (LG)
DUXELLE FILLING, LETTUCE AND PARSLEY SAUCE,
OYSTER MUSHROOM AND CHIMICHURRI, COFFEE CRUMBLE c.9 200

For Sharing

V (VEGETARIAN) / VG (VEGAN) / GF (GLUTEN FREE) / LF (LACTOSE FREE)

LAMB SHOULDER (2-3 PEOPLE) (LF)
ROASTED GARLIC AND BROCCOLI PUREE, LAMB COOKING JUICE,
FOCACCIA, BITTER LEAVES SALAD WITH PASSION FRUIT c.58 900

BRAISED BEEF RIBS (2 PEOPLE) (GF)
SQUASH PUREE, SAUTÉED PAK CHOY
IN GARLIC BUTTER, "CRIOLLA" c.35 000

COPEY DE DOTA (V)
INFUSED CREAM OF COFFEE PEEL AND COOKIES
"DE LA CHUMECA", AVOCADO ICE CREAM, BAKED
GLAZED APPLE WITH GUINEO AND BANANA VINEGAR c.6 200

GINGER AND CARDAMOM CUSTARD (V, GF)
RED FRUITS, LAVANDER MERINGUE, PEPPERMINT POWDER,
HAZELNUTS AND TREE-TOMATO SAUCE c.5 900

TARTLET (V)
MACAW CHOCOLATE AND SALTED CARAMEL GRENACHE c.6 200

Desserts

Coffee & Tea

ESPRESSO	c.1 700	AMERICANO	c.1 800
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ESPRESSO DOUBLE	c.2 400	CAPPUCCHINO	c.2 200
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RISTRETTO	c.1 700	LATTE	c.2 500
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RISTRETTO DOUBLE	c.2 400	MOCACCHINO	c.2 500
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CORTADO	c.2 000	CHOCOLATE	c.2 500
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MACCHIATO	c.2 000	TEA SELECTION	c.2 000
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Seasonal Cocktails

SPECIAL THANKS TO ALEJANDRO PALOMINO, OUR BEVERAGE MANAGER AND SOMMELIER, WHO WORKS HAND IN HAND WITH MIZAEAL ALVARADO AND OUR MIXOLOGIST DANIELA GOMEZ SINCE THEY HAVE ACCOMPLISHED THE BEST WINE AND COCKTAIL SELECTION WE CAN OFFER.

SIBÖ (TIKI)

TIKI, MIXED OF CUBAN RUMS, CASHEW JUICE, MANGO AND BANANA, CACAO AND ORANGE BITTERS. c.6 500

MAYÄHUEL

MEZCAL SIETE MISTERIOS DOBA-YEJ, AGUACHILE OF APAZOTE AND JALAPEÑO, MAGUEY SALT WORM. c.7 000

LA MULA DE ESCALANTE (MULE)

LA REPÚBLICA ANDINA, GINGER BEER, NARANJILLA AND RIPE MANGO. c.6 500

PLAN A (COLLINS)

VODKA, LEMON, COFFEE SACCHARUM, SODA. c.5 900

CASTINI (MARTINI)

CAS DE LUZ, YERBASANTA ANDINO, CACAO BITTERS AND GUAVA. c.7 500

CHALÉ

CHILCUAGUE, YERBASANTA ANDINO, COINTREAU. c.6 500

MARACATÓN. TROPICAL FRUITS JUICE AND COCONUT MILK. c.3 000

CHULADA. RED FRUITS AND SODA. c.3 000

PALOMILLA. STRAWBERRIES, LEMON, SALINE SOLUTION AND SODA. c.3 000

Mocktails

Beverages

COCA COLA c.2 000

KOMBUCHA c.2 500

LIMONADE c.2 000

Sparkling Hard Tea

BLUEBERRY AND ELDER c.3 800

Beers

MODELO c.2 800

STOUT c.3 500

PALE ALE c.3 500

Refreshers

MOJITO c.4 500

MOSCOW MULE c.4 900

LONG ISLAND ICE TEA c.6 500

TOM COLLINS c.5 500

AMERICANO c.4 900

VERMUT TONIC c.4 900

Restorative

BLOODY MARY c.4 500

OJO ROJO c.5 900

Citric

BOMBAY c.4 500

BULLDOG c.5 200

MASTERS c.4 900

Floral

HENDRINK'S c.6 500

THE BOTANIST c.5 900

Classic Cocktails

Gin & Tonics

ICED TEA c.2 000

SAN PELLEGRINO 505ML c.3 500

LOCAL MINERAL WATER c.2 500

MANGO AND PINEAPPLE c.3 800

IPA c.3 500

SEASONAL BEER c.3 500

Cobblers

ROSSINI c.4 000

TINTO DE VERANO c.3 900

CLERICÓ c.4 500

APEROL SPRITZ c.4 500

CAMPARI SPRITZ c.4 500

SAINT GERMAIN SPRITZ c.5 500

BULLSHOT c.5 500

GARIBALDI c.4 500

Frutal

REPÚBLICA AMAZÓNICO c.4 900

GREENALS PINK c.5 500

GREENALS c.5 500

Herbal

REPÚBLICA ANDINA c.4 900

STAR OF BOMBAY c.5 500

NORDÉS c.5 500

Amaros

BRAULIO	c.4 500
AVERNA	c.3 900
LUCANO	c.4 000
CYNAR	c.3 900
AMARO DI ANGSTURA	c.4 500
VECCHIO AMARO DEL CAPO	c.4 500
FERNET BRANCA	c.4 000
CAMPARI	c.3 900
APEROL	c.3 500

Mezcales

7 MISTERIOS DOBA-YEJ	c.4 900
CICATRIZ CUPREATA	c.7 500
AMARÁS ESPADÍN	c.7 000
REY CAMPERO JABALÍ	c.9 500
REY CAMPERO CUISHE	c.7 900
REAL MINERO ESPADÍN	c.9 900
+ MEZCAL BOARD	c.1 200

Whiskeys

ABERFELDY	c.6 000
GLENFIDDICH 12	c.6 000
DEWAR'S 12	c.5 000
DEWAR'S 18	c.7 000
MACALLAN 15	c.12 000
HIGHLAND PARK	c.9 500

Vodkas

STOLICHNAYA	c.3 900
BELUGA	c.6 000

Spirits

DISARONNO	c.3 500
LIMONCELLO	c.3 000
SAINT GERMAIN	c.4 200
STREGA	c.3 900
LUXARDO	c.4 500
BÉNÉDICTINE	c.4 500
CHARTREUSE	c.4 500
FRANGELICO	c.3 500
SAMBUCA MOLINARI	c.3 500
GRAPPA ALEXANDER	c.4 000

Rones

ZACAPA 23	c.6 000
PLANTATION	c.5 000
APPLETON ESTATE 12	c.5 000
BACARDÍ 8	c.5 000
FLOR DE CAÑA 18	c.5 500
HECHICERA	c.5 000
DIPLOMÁTICO	c.5 000

CAOL ILA	c.8 500
TALISKER	c.6 000
WILD TURKEY	c.4 000
OLD PARR	c.4 000
WOODFORD	c.5 000
MONKEY SHOULDER	c.5 500

GREY GOOSE	c.5 000
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