



Y S A B E L®  
*society*

# Y S A B E L

society

## OUR STORY

Welcome to Ysabel Society

Before she was a flower... Ysabel was a goddess. Born in the hidden 13th month, beyond today's calendar. When the world chose twelve, she gave up her form, becoming a secret flower, waiting to bloom again.

Now she returns with disciples from every corner of the world, bringing flavors, energy, and magic.

In Ysabel restaurants, every dish is a ritual, every table an altar, and every meal becomes a journey through myth, time, and taste.

## COCKTAILS & APERITIVO

**ALMOND OLD FASHIONED | 8**  
Bourbon whiskey, Amaretto, Hazelnut ODK syrup, old fashioned bitters

**NEGRONI | 7**  
Tanqueray gin, Campari, sweet Vermouth

**CUPID | 6**  
Absolut Vodka, Strawberry liqueur bals, lemon juice, strawberry syrup

**ROSSINI | 5**  
Prosecco, strawberry syrup

**IL FIORE | 8**  
Melon Liqueur, Tanqueray gin, lemon juice, green apple syrup, mineral water

**LIMONCELLO SPRITZ | 7**  
Limoncello Luxardo, Prosecco, mineral water

## PRIVATE EVENTS

We are pleased to accomodate private events across all three floors. Our dedicated team is ready to assist with any enquiries you may have.



| SNACKS  |  |   |   |
|---|--|---|---|
| Nocellara Olives <small>V</small> 3.5€ citrus and Rosemary marinated olives | Bread Basket <small>V</small> 3.5€ selection of freshly cooked bread | Tuna Pizzetta 4.5€ crispy mini pizzetta topped with seared tuna slices, roasted red pepper, and a rich sun-dried tomato pesto | Truffle arancini <small>V</small> 4.5€ golden, crispy rice balls filled with creamy mushroom, aromatic truffle, and aged Parmesan |

| STARTERS   |   |  |  |
|--|---|--|--|
| Onion Soup <small>V</small> 4.75€ a silky, slow cooked blend of sweet white onions and cream, finished with a touch of gorgonzola cheese | Burrata <small>V</small> 9.5€ burrata served over flame roasted red peppers, finished with a drizzle of fragrant Ysabel pesto | Beef Carpaccio 14.5€ thinly sliced tender beef, drizzled with classic Cipriani dressing and topped with aged Parmesan shavings | Insalata Waldorf <small>V</small> 6.5€ a vibrant twist on the classic, crisp greens tossed with caramelised pear, toasted walnuts, and creamy gorgonzola |
| Calamari Fritti 7.5€ lightly battered and golden-fried calamari, served with a zesty lemon mayonnaise                                    | Tuna Tartare 16€ fresh, hand cut tuna tossed in a bright citrus ponzu dressing, layered over smooth crushed avocado           | Garlic Prawns 12€ sautéed king prawns with garlic and sea salt, finished with a bold, spicy tomato dressing                    |  |

| PASTA AND RISSOTO   |   |  |  |
|---|---|--|--|
| Penne Arrabbiata <small>V</small> 8.5€ classic Italian penne tossed in a vibrant, spicy tomato sauce infused with garlic and chilli                               | Seafood Spaghetti 13€ fresh spaghetti pasta tossed with a medley of calamari, prawns, mussels, and clams in a light tomato and white wine sauce | Ragu Pappardelle 11.5€ wide ribbons of pappardelle pasta coated in a slow braised beef ragu, simmered to perfection with tomatoes, herbs, and red wine |  |
| Truffle and Mushroom Tagliatelle <small>V</small> 15€ silky tagliatelle pasta tossed in a creamy white sauce with a medley of wild mushrooms and fragrant truffle | Spicy Prawn Risotto 15.5€ creamy Arborio rice cooked to perfection, served with juicy king prawns in a rich, spicy tomato sauce                 |  |  |

| HAND CRAFTED PIZZA'S   |   |   |  |
|--|---|---|--|
| Margarita <small>V</small> 8.8€ classic margarita with tomato & mozzarella | Bianca al Tartufo <small>V</small> 13.5€ white base pizza topped with a blend of mixed mushrooms and aromatic truffle | Spicy Sausage 12€ tomato based pizza topped with melted mozzarella and slices of spicy beef sausage |  |

| MAINS   |   |  |   |
|---|---|--|---|
| Prime rib-eye 39€ delicately marbled for superb full-bodied flavour, served with gremolata  | Veal Milanese 19€ thinly sliced veal sirloin, served with a velvety porcini mushroom sauce  | Aubergine Cotoletta <small>V</small> 12€ crisp, golden slices of aubergine, layered with melted mozzarella and served over a rich, slow-cooked tomato fondue | Truffle Chicken Escalope 13€ crisp and tender chicken escalope topped with a perfectly fried egg, finished with a luxurious truffle-infused sauce |
| Sea Bream 15.5€ delicately pan-seared sea bream, served with a vibrant sauce vierge, cherry tomatoes, fresh herbs, and extra virgin olive oil | Salmon with Peperonata 22€ succulent fillet of salmon, gently seared for a crisp skin and tender center, paired with a vibrant Italian peperonata |  |   |

| SIDES   |  | DESSERTS   |  |
|---|--|--|--|
| Fries 5€ truffle & Parmesan fries   | Tomato Salad 5€ a vibrant mix of ripe tomatoes, drizzled with extra virgin olive oil and a touch of sea salt       | Tiramisu 7.5€ layers of espresso soaked ladyfingers and mascarpone cream, dusted with cocoa            | Ice Cream & Sorbets 6€ a selection of artisan ice creams and refreshing fruit sorbets  |
| Zucchini Fritti 6€ lightly battered and golden fried zucchini strips  | Rocket & Parmesan salad 5€ fresh rocket leaves tossed with shaved Parmesan and a drizzle of extra virgin olive oil | Vanilla Cheesecake 7.5€ smooth and creamy vanilla cheesecake topped with a medley of macerated berries | Chocolate Bomb 14€ chocolate sphere filled with silky chocolate mousse and vanilla ice cream, set on a bed of whipped cream and served with warm dark chocolate sauce. |
| Broccoli with Garlic & Chilli 6€ tender stem broccoli sautéed with fragrant garlic and a hint of fresh chilli |  |  |  |

If you have a food allergy or intolerance, please speak to your server before ordering your meal.  
All prices include VAT, in addition a discretionary 5% service charge will be added to your bill.

"Prima Mensa, deinde philosophia."  
First comes the meal, then the philosophy.

Romans believed that wisdom flowed best on a full stomach.

Senators and Poets alike would dine first, sharing bread, olives and wine before debating politics or poetry.

They knew that even the grandest ideas needed the strength of good food to take shape.

## SET MENU

Available Monday - Sunday 11am - 16pm

Two courses 14€ | Three courses 17€

### STARTERS

#### Onion Soup V

a silky, slow cooked blend of sweet white onions and cream, finished with a touch of gorgonzola cheese

#### Calamari fritti

lightly battered and golden fried calamari, served with a zesty lemon mayonnaise

### MAINS

#### Truffle chicken escalope

crisp and tender chicken escalope topped with a perfectly fried egg, finished with a luxurious truffle-infused sauce.

#### Penne Arrabbiata V

classic Italian penne tossed in a vibrant, spicy tomato sauce infused with garlic and chilli

### DESSERTS

#### Tiramisu

layers of espresso soaked ladyfingers and mascarpone cream, dusted with cocoa

For future enquiries & reservations  
please visit us at:

[www.ysabelsociety.com](http://www.ysabelsociety.com)

