



YSABELTM
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 bols, 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.

YSABEL society

SNACKS

Nocellara Olives

citrus and Rosemary marinated olives

3.5€

Bread Basket

selection of freshly cooked bread

3.5€

Tuna Pizzetta

crispy mini pizzetta topped with seared tuna slices, roasted red pepper, and a rich sun-dried tomato pesto

4.5€

Truffle arancini

golden, crispy rice balls filled with creamy mushroom, aromatic truffle, and aged Parmesan

4.5€

STARTERS

Onion Soup

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

4.75€

Burrata

burrata served over flame roasted red peppers, finished with a drizzle of fragrant Ysabel pesto

9.5€

Beef Carpaccio

thinly sliced tender beef, drizzled with classic Cipriani dressing and topped with aged Parmesan shavings

14.5€

Insalata Waldorf

a vibrant twist on the classic, crisp greens tossed with caramelised pear, toasted walnuts, and creamy gorgonzola

6.5€

Calamari Fritti

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

7.5€

Tuna Tartare

fresh, hand cut tuna tossed in a bright citrus ponzu dressing, layered over smooth crushed avocado

16€

Garlic Prawns

sautéed king prawns with garlic and sea salt, finished with a bold, spicy tomato dressing

12€

PASTA AND RISSOTO

Penne Arrabbiata

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

8.5€

Seafood Spaghetti

fresh spaghetti pasta tossed with a medley of calamari, prawns, mussels, and clams in a light tomato and white wine sauce

13€

Ragu Pappardelle

wide ribbons of pappardelle pasta coated in a slow braised beef ragu, simmered to perfection with tomatoes, herbs, and red wine

11.5€

Truffle and Mushroom Tagliatelle

silky tagliatelle pasta tossed in a creamy white sauce with a medley of wild mushrooms and fragrant truffle

15€

Spicy Prawn Risotto

creamy Arborio rice cooked to perfection, served with juicy king prawns in a rich, spicy tomato sauce

15.5€

HAND CRAFTED PIZZA'S

Margarita

classic margarita with tomato & mozzarella

8.8€

Bianca al Tartufo

white base pizza topped with a blend of mixed mushrooms and aromatic truffle

13.5€

Spicy Sausage

tomato based pizza topped with melted mozzarella and slices of spicy beef sausage

12€

MAINS

Prime rib-eye

delicately marbeled for superb full-bodied flavour, served with gremolata

39€

Veal Milanese

thinly sliced veal sirloin, served with a velvety porcini mushroom sauce

19€

Aubergine Cotoletta

crisp, golden slices of aubergine, layered with melted mozzarella and served over a rich, slow-cooked tomato fondue

12€

Truffle Chicken Escalope

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

13€

Sea Bream

delicately pan-seared sea bream, served with a vibrant sauce vierge, cherry tomatoes, fresh herbs, and extra virgin olive oil

15.5€

Salmon with Peperonata

succulent fillet of salmon, gently seared for a crisp skin and tender center, paired with a vibrant Italian peperonata

22€

SIDES

Fries

truffle & Parmesan fries

5€

Tomato Salad

a vibrant mix of ripe tomatoes, drizzled with extra virgin olive oil and a touch of sea salt

5€

Zucchini Fritti

lightly battered and golden fried zucchini strips

6€

Rocket & Parmesan salad

fresh rocket leaves tossed with shaved Parmesan and a drizzle of extra virgin olive oil

5€

Broccoli with Garlic & Chilli

tender stem broccoli sautéed with fragrant garlic and a hint of fresh chilli

6€

DESSERTS

Tiramisu

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

7.5€

Ice Cream & Sorbets

a selection of artisan ice creams and refreshing fruit sorbets

6€

Vanilla Cheesecake

smooth and creamy vanilla cheesecake topped with a medley of macerated berries

7.5€

Chocolate Bomb

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.

14€

For future enquiries & reservations please visit us at:

www.ysabelsociety.com



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.