

ISOLINA

Seasonal Menu March 2021 - July 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

GOAT CHEESE, BEET FOAM, POLLEN, STRAWBERRIES, NUTS BREAD.	c.4 800
GOAT CHEESE AND AVOCADO MOUSSE, “MIGUELITO” CHILI POWDER WITH BLUE CORN CHIPS.	c.4 500
BLOOD SAUSAGE CROQUETTES, HOMEMADE SRIRACHA, “WATER APPLE”.	c.3 500
CRISPY CHICKEN SKIN, MASATO AND SAUERKRAUT GEL.	c.2 400
BABA GANOUSH, SOURDOUGH BREAD, CRUDITÉS.	c.3 800
BRAISED BEEF TONGUE, TATEMADA SAUCE, PINEAPPLE AND POPCORN.	c.5 900
LETTUCE HEART	
LIGHTLY ROASTED, WALDORF DRESSING, BLACK OLIVES, NUTS, ANCHOVIES.	c.7 800
PATÉ DE CAMPAGNE	
BLACK BREAD, HONEY, OLD-FASHIONED MUSTARD, PICKLED RADISHES.	c.7 400
POULT PATÉ	
WITH SOURDOUGH BREAD, RED BELL PEPPER JAM, DIJON MUSTARD.	c.6 400
OCTOPUS COCKTAIL	
WITH TOMATO JUICE, SHOT OF PIANGUA WITH SPICY “SANGRITA”.	c.9 700

Starters

Main Courses

PORK FLANK STEAK	
SOY MARINADE, BREADFRUIT “AL MOJO”, CHINESE MUSTARD AND SPICY RADISH SAUCE.	c.9 800
SEA BASS	
SMASHED POTATO WITH DEHYDRATED TOMATO, SCALLION AND OLIVE OIL, DILL AND LEEK SAUCE, CELERY REDUCTION.	c.12 900
BRAISED BEEF	
BLUE CHEESE, MASHED SWEET POTATO, BURNT EGGPLANT AND ALMONDS.	c.13 900
RABIZA BEAN TEMPEH	
BEET JUICE BRAISED FENNEL, CARROT CREAM.	c.10 900
RISOTTO ALLA PARMIGIANA	
SMOKED EGGPLANT, MANCHEGO CHEESE, CARAMELIZED ONIONS WITH HIBISCUS AND ROASTED NUTS.	c.11 900
BRAISED LAMB NECK (2 PEOPLE)	
APPLE JUICE MARINADE, WITH ROASTED EGGPLANT, GOAT CHEESE, MINT CREAM, FENNEL AND ONION JAM.	c.29 800
FISH & SEAFOOD LASAGNA (2-3 PEOPLE)	
TOMATO SAUCE, LEMON WHITE SAUCE AND HOMEMADE PASTA NERO DI SEPPIA.	c.23 800



Delicatessen

CHEESE BOARD	FOR 2	c.6 700
	FOR 4	c.11 800
	FOR 6	c.17 600
CHARCUTERIE BOARD	FOR 2	c.6 800
	FOR 4	c.12 500
	FOR 6	c.17 700
MIXED BOARD (CHEESE & CHARCUTERIE)	FOR 2	c.7 400
	FOR 4	c.13 900
	FOR 6	c.19 200

Desserts

CHOCOLATE TERRINE		
GOAT MILK AND CARDAMOM FOAM, CANDIED ORANGE PEEL.		c.5 400
WHITE CHOCOLATE AND JUANILAMA MOUSSE		
CASHEWS, FRESH PINEAPPLE AND PINEAPPLE WITH APPLE VINEGAR JAM, BEET DUST.		c.5 900

Aperitif

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



Sommelier Suggestions

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

Wine Glass Selection

HOUSE PROSECCO		c.2 500
WHITE HOUSE WINE		c.3 500
ROSE HOUSE WINE		c.3 500
RED HOUSE WINE		c.3 500
CARMELO RODERO, CRIANZA	R / ESP	c.9 890
CHATEAU MINUTY	RO / FRA	c.5 990
COLLAVINI VILLA CANLUNGO, PINOT GRIGIO, DOC	W / ITA	c.5 890
EL ENEMIGO, CABERNET FRANC	R / ARG	c.7 990
JOSEPH FAIVELEY BOURGOGNE, A.O.C.	W / FRA	c.8 990
LA CREMA SONOMA COAST, PINOT NOIR	R / USA	c.8 690
MARQUES DE RISCAL RESERVA, RIOJA	R / ESP	c.7 990
RUTINI, SAUVIGNON BLANC	W / ARG	c.5 590
STAGS LEAP’S ARTEMIS, NAPA CABERNET SAUVIGNON	R / USA	c.14 390

Wine Bottle Selection

Champagne & Sparkling

KRUG (375ML)	C / FRA	c.45 990
TAITTINGER	C / FRA	c.58 990
LA PITANCERIE BLANC DE BLANCS	C / FRA	c.53 990
LOUIS ROEDERER CRISTAL	C / FRA	c.239 990
SANTA MARGHERITA, PROSECCO	S / ITA	c.28 990
SANTA’ORSOLA, PROSECCO	S / ITA	c.13 990
VILLA CONCHI, CAVA-PRIORAT	S / ESP	c.19 990

Argentina

AGUIJÓN DE ABEJA OBRERA, CHARDONNAY-SEMILLON	W	c.17 990
ANGELICA ZAPATA, MALBEC	R	c.43 990
COLONIA LAS LIEBRES, BONARDA	R	c.15 990

CUVELIER LOS ANDES, GRAN VIN	R	c.43 990
DURUGUTTI LAS COMPUIERTAS 5 SUELOS, MALBEC	R	c.24 990
EL ENEMIGO, CABERNET FRANC	R	c.29 990
EL ENEMIGO, CHARDONNAY	W	c.27 990
H. CANALE, PINOT NOIR	R	c.29 990
LA MADRID GRAN RESERVA, MALBEC	R	c.29 990

Chile

CONO SUR BLOCK 18, CABERNET SAUVIGNON	R	c.27 990
LEYDA, PINOT NOIR	R	c.16 990
TARAPACÁ GRAN RESERVA, CARMENERE	R	c.19 990
TARAPACA ETIQUETA AZUL	R	c.45 990

USA

ALMA FRÍA HOLTERMANN, PINOT NOIR	R	c.65 990
CLINE, ZINFANDEL	R	c.25 990
COLUMBIA CREST H3, MERLOT	R	c.35 990
LA CREMA SONOMA COAST, CHARDONAY	W	c.29 990
LA CREMA SONOMA COAST, PINOT NOIR	R	c.33 990
S. LIEGE COTE DU COAST	W	c.47 990
STAGS LEAP’S ARTEMIS, NAPA CABERNET SAUVIGNON	R	c.54 990
SUBMISSION, CABERNET SAUVIGNON	R	c.25 990

Spain

CANDIDATO, TIERRA DE CASTILLA Y LEÓN	R	c.15 990
CARMELO RODERO CRIANZA, RIBERA DEL DUERO	R	c.29 990
FINCA CAYETA ESTIO, ALBARIÑO	W	c.19 990
MARQUES DE RISCAL RESERVA, RIOJA	R	c.29 990

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

MUGA PRADO ENEA, GRAN RESERVA	R	c.69 990
VEGA SICILIA , PINTIA, TORO	R	c.69 990
VEGA SICILIA 5TO VALBUENA, RIBERA DEL DUERO	R	c.149 990
VIÑA BUJANDA CRIANZA, RIOJA	R	c.19 990
VIÑA SASTRE ROBLE, RIBERA DEL DUERO	R	c.18 990
XANETA TINTA DE TORO	R	c.23 990

France

B&G, BEAUJOLAIS	R	c.22 990
CHÂTEAU DE MONTFAUCON, LIRAC	R	c.29 990
CHATEAU MINUTY	RO	c.19 990
CHÂTEAU TEYSSIER, MONTAGNE SAINT ÉMILION	R	c.33 990
DOMAINE VACHERON, SANCERRE A.O.C.	W	c.47 990
JOSEPH FAIVELEY BOURGOGNE, A.O.C	W	c.39 990

Italy

ALTE D´ALTESI, TOSCANA	R	c.36 990
ANTINORI PEPPOLI, CHIANTI CLASSICO	R	c.31 990
BRANCAIA ILATRAIA, SUPER TOSCANO	R	c.69 990
CÉRETTO, BAROLO	R	c.69 990
PLANETA PLUMBAGO, NERO D´AVOLA	R	c.22 990
VIGNETTI DEL SOLE, PINOT GRIGIO	W	c.13 990
ZISOLA DOPPIOZETA, NOTO, DOCG	R	c.45 990

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
SEASONAL BEER	c.3 500

Spritz & Tonic

APEROL SPRITZ	c.3 900
CAMPARI SPRITZ	c.4 200
VERMUT TONIC	c.4 200

Whisky

OLD PARR	BLEND	c.4 000
MONKEY SHOULDER	BLEND	c.4 900
LAPHROAIG	SINGLE MALT	c.8 200
GLENFIDDICH 12	SINGLE MALT	c.4 900
BUFFALO TRACE	BOURBON	c.3 900
MACALLAN 12	SINGLE MALT	c.8 900
BULLEIT	BOURBON	c.4 500

Classic Cocktail

BOLIVIAN MULE	c.4 500
MARGARITA	c.4 900
MANHATTAN	c.4 900
MARTINI	c.5 200
NEGRONI	c.4 700
OLD FASHIONED	c.4 800
PISCO SOUR	c.4 700
ROSSINI	c.3 900
SAZERAC	c.6 900

Gin & Tonic

HOUSE GIN	c.4 500
LA REPÚBLICA	c.4 900
BULLDOG	c.4 900
HENDRICK’S	c.6 700
NORDÉS	c.6 500

Seasonal Cocktails

COCLES

CACIQUE INFUSED WITH CILANTROCOYOTE, COCONUT AND CLARIFIED “CAS” FRUIT.	c.5 000
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PRUSIA

GIN LA REPÚBLICA AMAZÓNICA, CITRIC WATER, AMONTILLADO, PINOT GRIGIO, SOUR SOP DROPS	c.5 600
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PATUÀ

DARK RUM, LEMON, GINGER AND “CHUMECO” SYRUP.	c.5 200
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MAYÂHUEL

MEZCAL SIETE MISTERIOS DOBLA-YEJ, EPAZOTE AND JALAPEÑO AGUACHILE, AVOCADO LEAVES BITTER, CUCUMBER SYRUP.	c.6 700
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MAMITA YUNAI

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

GIN LA REPÚBLICA ANDINA, VERMOUTH YERBASANTA BLANCO, FRESH PINEAPPLE, SWEET CHILI JAM.	c.5 500
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TAMARINDO

VERMOUTH YERBASANTA BLANCO, VODKA, CLARIFIED TAMARIND, JUANILAMA DROPS.	c.5 500
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EL YIGÛIRRO

TEQUILA SILVER, CAMPARI, LEMON, BASIL SWEET, SMOKED SALINE SOLUTION.	c.5 900
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