

# ISOLINA

Seasonal Menu | October 2020 - January 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.

Small Dishes

ROASTED BELL PEPPER	
GARLIC AND PARSLEY VINAIGRETTE, BREADCRUMBS, OLIVE OIL, GOAT CHEESE.	c.4 600
HUMMUS	c.3 900
WITH CRUDITÉS AND SOURDOUGH BREAD.	
BABA GANUSH	c.4 200
WITH CRUDITÉS AND SOURDOUGH BREAD.	

Starters

SARDINES	
PICKLED, GOAT YOGURT, LAMB JUICE REDUCTION ROMAINE LETTUCE, “CRIOLLA” SAUCE.	c.5 100
POULT PATÉ	
WITH SOURDOUGH BREAD, RED BELL PEPPER JAM, DIJON MUSTARD.	c.6 200
OCTOPUS	
ROASTED, SEASONED WITH “MIGUELITO” CHILI POWDER, CORN, MAYONNAISE AND “EPAZOTE”.	c.7 900
TROUT SALAD	
TROUT GRAVLAX WITH LAVENDER, GREEN MANGO, CREMINI MUSHROOMS, FENNEL, GOOSEBERRY, SUNFLOWER SEEDS.	c.6 200
GOAT CHEESE	
WITH GRILLED OYSTER MUSHROOMS, GOOSEBERRY JAM, STRAWBERRY WITH BANANA REDUCTION, BLACK GARLIC EMULSION.	c.5 200



Main Courses

TROUT	
À LA DUGLÉRÉ, CRISPY TROUT SKIN DOUXELLE AND POACHED POTATOES.	c.10 900
ROASTED PORK STRIP	
TAMARIND CRUST, SPICES, “ARRACACHE” CREAM, CABBAGE WITH BACON, FENNEL SALAD AND BREADCRUMBS.	c.9 800
NEW YORK STEAK	
PUMPKIN AND GINGER CREAM, CHIMI DE ROMERO Y LIMÓN, CALABACÍN BABY Y HOJAS DE REMOLACHA.	c.14 900
SWEET POTATO GNOCCHI GRATIN	
“PACHECO” CHEESE, TRUFFLED BECHAMEL SAUCE, BROCCOLI, PEAS.	c.8 900

For Sharing

ROASTED LAMB (2-3 PEOPLE)	
MASHED CASSAVA, ROASTED BELL PEPPER, SOURDOUGH BREAD, LAMB REDUCTION, CHIMICHURRI.	c.32 900
ADDITIONAL SIDE SALAD	c.2 800
RISOTTO (2-3 PEOPLE)	
FISH, OCTOPUS AND TROUT RISOTTO ALLA PARMIGIANA, CHERRY TOMATO, BASIL, PEAS.	c.16 400

Sandwiches

PROSCIUTTO SANDWICH	
HERBS GOAT CHEESE, LETTUCE.	c.6 200
SMOKED BACON SANDWICH	
MAYONNAISE AND MUSTARD, PICKLES, LETTUCE.	c.6 200
VEGGIE SANDWICH	
BURNT EGGPLANT, GOAT CHEESE, CAPERS AND LETTUCE.	c.5 600

ALL SANDWICHES COME WITH CRUDITÉS, HUMMUS AND FERMENTED CHILI SAUCE

Delicatessen

CHEESE BOARD	FOR 2	c.6 300
	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	FOR 2	c.7 400
	FOR 4	c.13 900
	FOR 6	c.19 200
PREMIUM GOAT’S CHEESE BOARD LOCALLY PRODUCED	FOR 2	c.12 900
	FOR 4	c.22 900

Desserts

CHOCOLATE		
HONEY AND LAVENDER GANACHE, SABLE, PASSION FRUIT JELLY		c.4 800
FRUIT IN SYRUP		
SAMBUCA AND COFFEE GRAINS, BLACK PEPPER AND VAINILLA ICE CREAM, CINNAMON CRUMBLE		c.4 700



ALL TAXES INCLUDED

Sommelier Suggestions

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

Wine Glass Selection

SANTA ORSOLA, PROSECCO	S / ITA	c.2 500
DOMAINE VACHERON, SANCERRE A.O.C.	W / FRA	c.10 690
EL ENEMIGO, CHARDONAY	W / ARG	c.7 390
FINCA CAYETA ESTIO, ALBARIÑO	W / ESP	c.3 500
VIGNETTI DEL SOLE, PINOT GRIGIO	W / ITA	c.3 000
VIÑA BUJANDA ROSADO	RO / ESP	c.3 500
CANDIDATO, TEMPRANILLO	R / ESP	c.3 500
DON BENJAMIN, MALBEC	R / ARG	c.3 500
EMILIO MORO MALLEOLLUS, RIBERA DEL DUERO	R / ESP	c.11 990
EL ENEMIGO, CABERNET FRANC	R / ARG	c.7 990
LA CREMA SONOMA COAST, PINOT NOIR	R / USA	c.8 690
MARQUES DE RISCAL RESERVA, RIOJA	R / ESP	c.7 990
STAGS LEAP’S ARTEMIS, NAPA CABERNET SAUVIGNON	R / USA	c.13 390

Wine Bottle Selection

Espumante

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

Champagne

KRUG (375ML)	C	c.45 990
LOUIS ROEDERER CRISTAL	C	c.229 990
TAITTINGER	C	c.58 990

Argentina

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

EL ENEMIGO, CABERNET FRANC	R	c.29 990
EL ENEMIGO, CHARDONNAY	W	c.27 990
KAIKEN ULTRA, MALBEC	R	c.23 990
PRIMOGENITO, PINOT NOIR	R	c.23 990

Chile

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

USA

ALMA FRÍA HOLTERMANN, PINOT NOIR	R	c.65 990
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
STAGS LEAP’S ARTEMIS, NAPA CABERNET SAUVIGNON	R	c.54 990
SUBMISSION, CABERNET SAUVIGNON	R	c.25 990

Spain

CANDIDATO, TEMPRANILLO	R	c.15 990
FINCA CAYETA ESTIO, ALBARIÑO	W	c.17 990
MARQUES DE RISCAL RESERVA, RIOJA	R	c.29 990
RIOJA ALTA GRAN RESERVA 904, RIOJA	R	c.75 990
TAMARAL ROBLE, RIBERA DEL DUERO	R	c.18 990
VEGA SICILIA 5TO VALBUENA, RIBERA DEL DUERO	R	c.149 990
VIÑA BUJANDA CRIANZA, RIOJA	R	c.19 990
VIÑA SASTRE CRIANZA, RIBERA DEL DUERO	R	c.33 990

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

France

B&G, BEAUJOLAIS	R	c.22 990
CHÂTEAU DE MONTFAUCON, LIRAC	R	c.29 990
CHÂTEAU TEYSSIER, MONTAGNE SAINT ÉMILION	R	c.33 990
DOMAINE VACHERON, SANCERRE A.O.C.	W	c.47 990
LOUIS JADOT CLOS DES URSULES, PREMIER CRU	R	c.65 990

Italy

ANTINORI PEPOLLI, CHIANTI CLASSICO	R	c.31 990
CERETO, BAROLO	R	c.69 990
PLANETA PLUMBAGO, NERO D´AVOLA	R	c.22 990
VIGNETTI DEL SOLE, PINOT GRIGIO	W	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



Aperitifs

SHERRY	ESP	c.3 500
SHERRY AMONTILLADO	ESP	c.3 500
SHERRY OLOROSO	ESP	c.3 500
VERMOUTH ROSSO YERBASANTA	BOL	c.3 500
VERMOUTH BLANCO YERBASANTA	BOL	c.3 500
ITALIAN AMAROS	ITA	c.3 500
VERMOUTH CINZANO	ITA	c.3 500

Drinks

COCA COLA	c.1	800
DRINK OF THE DAY	c.1	800
KOMBUCHA	c.2	300
MOCKTAIL	c.3	200
SAN PELLEGRINO 505ML	c.3	500
ACQUA PANNA 505ML	c.3	500

Beers

LAGER 35	c.2	200
WEISSBIER MALINCHE	c.3	500
TROPICAL MAMA CANDELA	c.3	500
PALE ALE MAJADERA	c.3	500
CERVEZA DE TEMPORADA	c.3	500

Gin & Tonic

MASTERS	ESP	c.4	500
LA REPÚBLICA	BOL	c.4	900
BULLDOG	UK	c.4	900
HENDRICK’S	UK	c.6	700
NORDÉS	ESP	c.6	500

Whisky

OLD PARR	BLEND	c.3	800
MONKEY SHOULDER	BLEND	c.4	900
THE GLENLIVET	SINGLE MALT	c.4	700
GLENFIDDICH 12	SINGLE MALT	c.4	900
TEELING SMALL BATCH	IRISH	c.7	200
MACALLAN 12	SINGLE MALT	c.8	900
WILD TURKEY	BOURBON	c.3	500
BULLEIT BOURBON	BOURBON	c.4	500

Spritz & Tonic

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

Cocktails

BOLIVIAN MULE	c.4	200
DARK STORMY	c.3	900
GUANA MARTINI	c.4	500
MAI TAI	c.4	900
MARGARITA	c.4	500
MANHATTAN	c.4	800
MARTINI	c.4	900
MINT JULEP	c.4	900
MOJITO FIDEL	c.3	900
NEGRONI	c.4	500
OLD FASHIONED	c.4	800
PENICILINA	c.5	200
PISCO SOUR	c.4	000
RUSTY NAIL	c.4	900
ROSSINI	c.3	500
TOM COLLINS	c.4	800
VERMOUTH COCKTAIL	c.3	500

THANKS FOR YOUR VISIT

