

# ISOLINA

Seasonal Menu September 2021 - December 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

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

GNOCOCCO SARDO	(LF)	
LAMB RAGU, CHERY TOMATOES, PEAS		c.13 900
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VEAL CUTLET	(GF)	
CARAMELIZED GARLIC IN HIBISCUS REDUCTION, GRILLED SWISS CHARD, SWEET CORN PUREE		c.15 900
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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
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GRILLED SEA BASS	(GF,LF)	
YAM IN FISH BROTH, PALM HEART PICADILLO, ARUGULA AND MUSTARD LEAVES		c.15 900
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RISOTTO ALLA PARMIGIANA	(V,GF)	
FRIED EGGPLANT, GOAT CHEESE, ARUGULA, TOASTED ALMONDS AND HAZELNUTS, GRILLED TOMATO CHERRY		c.10 500
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HEAD-ON SHRIMPS	(GF)	
ON GRILLED ROMAINE LETTUCE WITH TANGERINE VINAIGRETTE, ROASTED GARLIC, HOLLANDAISE SAUCE		c.19 200
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ROASTED SWEET POTATO	(LG)	
DUXELLE FILLING, LETTUCE AND PARSLEY SAUCE, OYSTER MUSHROOM AND CHIMICHURRI, COFFEE CRUMBLE		c.9 200

TARTLET (V)

MACAW CHOCOLATE AND SALTED CARAMEL GRENACHE c.6 200

MACCHIATO	c.2 000	TEA SELECTION	c.2 000
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Mocktails

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

Gin & Tonics

Classic Cocktails

Beverages

COCA COLA	c.2 000
KOMBUCHA	c.2 500
LIMONADE	c.2 000

Sparkling Hard Tea

BLUEBERRY AND ELDER	c.3 800
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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

ICED TEA	c.2 000
SAN PELLEGRINO 505ML	c.3 500
LOCAL MINERAL WATER	c.2 500

Sparkling Fruit

MANGO AND PINEAPPLE	c.3 800
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Non-Alcoholic

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

Alcoholic

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 ANGUSTURA	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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