

ISABELLA



CHARCUTERÍA Y QUESOS

CURED MEATS & CHEESES

CHARCUTERÍA 15

Jamón serrano, chorizo ibérico, lomo ibérico, country paté with cornichon pickles, whole grain mustard, caper berries

QUESOS ARTESANOS 14

Iberico, castell, morella, aged manchego
With blackberry preserves, quince paste, sea salt tortas

MIXTO 16

Two cheeses & two meats with accompaniments

COCAS

FLATBREADS

ITALIANO 10

Arugula, fresh tomato, burratta cheese

KEYSTONE 11

Kennet square wild mushroom with manchego cheese

BARCELONA 10

Shrimp, tomato, green onion with chickpea spread

MEDITERRANEAN 9

Fig & gorgonzola with balsamic glaze

AMERICANO 9

Butternut squash, caramelized onion with balsamic glaze

TAPAS

SMALL PLATES

OLIVES 5

Mix of Andalusian olives

CALOTES 8

Eggplant fingers & wild green onion

AHI TUNA CEVICHE * 12

Fresh raw Ahi Tuna in lime juice, chili pepper and cilantro.
Tossed with sliced avocado, tomato, onion and mango

EMPANADAS 10

Pastry filled with pulled cumin chicken, black beans, and golden raisins

ALBÓNDIGAS 10

Manchego stuffed meatballs with green olives in a spicy tomato sauce

PULPO CON PAPRIKA 9

Grilled octopus with paprika aioli

PIMIENTOS DE PIQUILLO 9

Stuffed piquillo pepper filled with Catalonian goat cheese

PATATAS BRAVAS 7

With roasted tomato aioli

CHORIZO 9

Grilled chorizo with roasted red pepper & onion

CALAMARI 10

Lightly battered squid tossed with hot cherry peppers

SOPA Y ENSALADAS

SOUP & SALADS

CALDO VERDE 7

Portuguese potato, chorizo and kale soup

ROMAINE WEDGE 8

Topped with gorgonzola crumbles, bacon, red onion and grape tomatoes

ENSALADA ISABELLA 8

Mixed greens, grape tomatoes, Spanish olives & olive vinaigrette, topped with Manchego cheese

MARISCOS

SEAFOOD

PEI MUSSELS 17

With chorizo in a tomato sauce, served over pappardelle

PAN SEARED SEA SCALLOPS 17

With saffron sauce and fava bean purée

GRILLED LANGOSTINOS 18

Grilled Mediterranean shrimp served over saffron rice with chili pepper oil

PESCADO DEL DÍA M.P.

Chef's choice of whole fish

EL ENTREMÉS

SIDE DISHES

ASPARAGUS WITH SLICED EGG 5

PATATAS BRAVAS 5

SAFFRON RICE WITH CRACKED EGG 5

SAUTEED SWISS CHARD 5

SAUTEED KALE WITH DATES 4

CARNE

MEAT

SKIRT STEAK WITH SWISS CHARD 18

Marinated and grilled with cipollini onion in a sangria sauce

BRICK CHICKEN 16

Half roasted chicken with rosemary au jus, salt roasted potatoes

RACK OF LAMB 20

Grilled with wild mushrooms, port wine sauce

PLATOS MIXTOS

MIXED PLATES

PORCINI GNOCCHI 16

With Spanish wine cream sauce

VEGETERIAN 15

Grilled seasonal vegetables with farrow

PARA EL NINOS

FOR THE KIDS

PAPPADELLE AND BUTTER 6

SPANISH MEATBALLS 3

FLATBREAD WITH TOMATO & MOZZARELLA 6



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.
ASK US ABOUT BOOKING PARTES & EVENTS

DENISE GESEK
EXECUTIVE CHEF

FOLLOW US ON INSTAGRAM: @IsabellaConshy