

# Isola

## APPETIZERS

CALAMARI   <b>G</b> pan-fried calamari, crispy tentacles, herb salad and chilli and garlic jam	195
HUMMUS, CHARRED CARROTS & ONIONS   <b>V</b> toasted pine nuts, glazed crispy onions, spiced sprouts	150
TUNA CRUDO   <b>N</b> lemon preserve, olive tapenade, basil, spiced cashew, extra virgin oil	230
SPICY GARLIC PRAWN ORZO   <b>G S</b> lemon, rice pasta, avocado, grilled corn, sweet citrus, confit red pepper	220

## SALADS

BOCCONCINI SALAD plum tomato carpaccio, bocconcini, basil, balsamic reduction	195
SIGNATURE ISOLA SALAD lemon and herb grilled chicken, baby spinach, apple, avocado, red onion, fried and spiced chickpeas, grapefruit dressing, field greens, feta	195
CRISPY BABY POTATO SALAD   <b>VG</b> fennel, sundried tomato, pickled red onion, marinated olives, vanilla dressing	150
ROASTED BUTTERNUT SALAD   <b>N</b> balsamic marinated blackberries, kale, candied macadamia nuts, red pepper, chevin	190
GRILLED ZUCCHINI SALAD   <b>V</b> wild rocket, feta, toasted sunflower seeds, mint, pickled cucumber, dill dressing	170

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**V** - Vegetarian | **VG** - Vegan

Our menus are prepared using local, seasonal ingredients.  
All fish and seafood is sustainably sourced.  
Please notify our service colleagues if you have any known food allergies or intolerance. Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

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## MAINS

BEEF RUMP KEBABS spinach, parsley, tabbouleh salad, tahini bean paste, pickled cucumber relish, sauce vierge	320
LEMON BAKED SEABASS baby spinach, lemon and garlic poached potatoes, sundried tomato sauce	350
ZA'ATAR MARINATED GRILLED CHICKEN THIGHS grilled apricots, shallot, honey, feta, baby gem lettuce salad	300
TIGER PRAWNS   <b>S</b> citrus salad, lemon aioli	350
HERB CRUSTED KINGKLIP   <b>G</b> squid, fresh herbs, cherry tomato, parmesan cheese, toasted garlic ciabatta	320
CHARRED AUBERGINE   <b>VG</b> slow-roasted ragout, red pepper, parsley, macadamia and cashew nut yoghurt, fresh herb salad, green oil	295
HARISSA LAMB GYRO   <b>G</b> warm pita, chopped salad, sauce tzatziki	295

## NEAPOLITAN PIZZA

CLASSIC   <b>G</b> fior di latte, tomato, basil	250
SETTEMBRINA   <b>G P</b> duxelles, prosciutto, burrata, fig	280
DIABOLO   <b>G P</b> salami, fior di latte, roasted red pepper, chilli oil, basil	250
NAPOLI   <b>G</b> white anchovies, olives, mozzarella, oregano, tomato	280

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## DESSERT

TAHINI & COCONUT OPERA CAKE   <b>G N</b>	180
tahini sponge, coconut mousse, cherry gel, tahini ice cream	
LIMONCELLO CHEESECAKE   <b>A G N</b>	190
mixed berry compote, seasonal berries streusel	
VANILLA & HONEY PANNA COTTA   <b>G</b>	180
honeycomb, raw honey, vanilla crisp	
CRÈME BRÛLÉE	190
vanilla seed, summer berries	
ISOLA FROZEN FAVOURITES   <b>G</b>	180
olive, lemon, sea salt ice cream, watermelon and basil sorbet	

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## KIDS MENU

### mains

SPAGHETTI BOLOGNAISE   <b>G</b>	95
beef bolognaise, cheddar cheese	
FRIED HAKE GOUJONS   <b>G</b>	120
sweet potato wedges, tartare sauce	
FLAT BREAD PIZZA   <b>G V</b>	95
tomato base, diced tomato mozzarella	
<i>add chicken</i>	30
<i>add beef</i>	35
MINI BEEF BURGER   <b>G</b>	120
classic garni, cheddar cheese, fries	
ORZO BAKE   <b>G</b>	95
sauce pomodoro, mozzarella cheese	

### dessert

ICE CREAM CONE   <b>G</b>	65
assorted toppings and flavours	
CHOCOLATE BROWNIE SUNDAE   <b>G N</b>	75
waffle basket, vanilla ice cream	

### baby purées

BUTTERNUT, SWEET POTATO, STEWED APPLES

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