Isola

APPETISERS

CALAMARI | **G** 215
pan-fried calamari, crispy tentacles, herb salad, spicy aioli

HUMMUS & CHARRED CARROTS | **VG N** 175
carrot hummus, toasted walnuts and almond granola, spiced lentils, wild rocket

TUNA CRUDO 260
Italian vinaigrette, shallots, capers, cucumber, fennel, extra virgin olive oil

SALADS

ISOLA SIGNATURE SALAD 195
marinated feta, baby spinach, apple, avocado, red onion, fried chickpeas, grapefruit dressing, field greens

Add
grilled chicken 75
crispy bacon | **P** 55
braised lamb shoulder 110

GRILLED ZUCCHINI AND WATERMELON SALAD | **V** 185
wild rocket, feta, toasted sunflower seeds, mint, cucumber

SPICY GARLIC PRAWN ORZO | **G S** 235
lemon orzo pasta, avocado, grilled corn, sweet citrus, confit red pepper

ROASTED BUTTERNUT SALAD | **N VG** 210
balsamic-marinated blackberries, candied macadamia nuts, red pepper chèvre, kale

BOCCONCINI SALAD | **P N** 275
parma ham, sweet melon, seasonal mixed tomatoes, basil pesto, extra virgin olive oil

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MAINS

BEEF FILLET KEBABS 435
smoked red pepper velouté, sauce vierge, herb salad

LEMON-BAKED SEABASS 365
baby spinach, lemon and garlic poached potatoes, sundried tomato sauce

ZA'ATAR MARINATED GRILLED CHICKEN THIGH SKEWER 320
baby gem lettuce salad, apricots, creamy feta sauce

TIGER PRAWNS | **S** 425
citrus salad, lemon aioli, peri-peri sauce

HERB CRUSTED KINGKLIP | **G** 345
squid, fresh herbs, cherry tomato, parmesan cheese, toasted garlic ciabatta

GRILLED CAULIFLOWER STEAK | **VG** 295
gremolata, baby leaves, charred cauliflower hummus, shallots

HARISSA LAMB GYRO | **G** 315
warm pita, chopped salad, tzatziki

CHICKEN GYRO | **G** 285
spiced chicken breast, chopped salad, tzatziki

SIDES

Cajun Fries	95
Green Salad	95
Smoked Paprika Crispy Jacket Potatoes	95
Mediterranean Spiced Savoury Rice	95
Ratatouille Vegetables	95

NEAPOLITAN PIZZA

CLASSIC | **G V** 260
fior di latte, tomato, basil

SETTEMBRINA | **G P** 280
wild mushroom duxelles, prosciutto, fig

DIAVOLO | **G V** 260
fior di latte, roasted red pepper, chilli oil, basil, olives

NAPOLI | **G** 280
white anchovies, mozzarella, oregano, tomato

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APPETISERS

CALAMARI | **G** 215
pan-fried calamari, crispy tentacles,
herb salad, spicy aioli

BOCCONCINI SALAD | **N P** 275
parma ham, sweet melon,
seasonal mixed tomatoes, basil pesto,
extra virgin olive oil

CHARRED CARROTS | **VG N** 175
carrot hummus, toasted walnuts and
almond granola, spiced lentils, wild rocket

TUNA CRUDO | **N** 260
Italian vinaigrette, shallots, capers,
cucumber, fennel, extra virgin olive oil

NEAPOLITAN PIZZA

CLASSIC | **G V** 260
fior di latte, tomato, basil

SETTEMBRINA | **G P** 280
wild mushroom duxelles, prosciutto,
fig

DIAVOLO | **G V** 260
fior di latte, roasted red pepper,
chilli oil, basil, olives

NAPOLI | **G** 280
white anchovies, mozzarella,
oregano, tomato

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POOL PLATES

WAGYU BEEF BURGER | **G** 400
shoestring fries, pickles, ketchup

SPICY GARLIC PRAWN ORZO | **G S** 235
lemon orzo pasta, avocado, grilled corn, sweet citrus, confit red pepper

ZA'ATAR MARINATED GRILLED CHICKEN THIGH SKEWER 320
feta sauce, baby gem lettuce salad

GRILLED CAULIFLOWER STEAK | **VG** 295
gremolata, baby leaves, charred cauliflower hummus, shallots

HARISSA LAMB GYRO | **G** 315
warm pita, chopped salad, tzatziki

CHICKEN GYRO | **G** 285
spiced chicken breast, chopped salad, tzatziki

DESSERTS

CRÈME BRÛLÉE | **V** 190
citrus salad, fresh strawberries

PIÑA COLADA PANNA COTTA | **N VG** 180
grilled pineapple, mint, toasted almonds

WHITE CHOCOLATE CHEESECAKE | **G V** 210
Granadilla, preserved lime

COMPRESSED WATERMELON | **N V A** 180
Basil and mint ice cream, pistachio, brandy snap

WAFFLE SANDWICH | **G V** 190
banana, chilli and salted toffee sauce, vanilla mousse

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LITTLE ISLANDERS MENU

mains

SPAGHETTI BOLOGNAISE I **G** 120
classic beef bolognaise, spaghetti

CHICKEN AND CHIPS I **G** 120
crispy chicken strips, fries

FRIED HAKE GOUJONS I **G** 155
tempura-battered hake, fries, tartare sauce

NEAPOLITAN MARGHERITA PIZZA I **G V** 120
tomato sauce, mozzarella, basil

BEEF SLIDERS I **G** 145
mini beef burgers, toasted buns, fries

MAC AND CHEESE I **G V** 125
baked macaroni, cheese

KIDDIES CRUDITÉ PLATTER I **VG** 120
fresh seasonal vegetable sticks, dipping sauces

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LITTLE ISLANDERS MENU

dessert

VANILLA ICE CREAM I **V** 85
warm chocolate sauce

STRAWBERRIES & CHOCOLATE I **V** 110
fresh strawberries, chocolate, caramel and
white chocolate sauces

CHOCOLATE MOUSSE I **G V** 110
vanilla tuile, chocolate mousse, fresh seasonal berries

baby purées

BUTTERNUT, SWEET POTATO, STEWED APPLES

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DESSERT

CRÈME BRÛLÉE I **V** 190
citrus salad, fresh strawberries

PIÑA COLADA PANNA COTTA I **N VG** 180
grilled pineapple, mint, toasted almonds

WHITE CHOCOLATE CHEESECAKE I **G V** 210
granadilla, preserved lime

COMPRESSED WATERMELON I **N V A** 180
basil and mint ice cream, pistachio, brandy snap

WAFFLE SANDWICH I **G V** 190
Banana, chilli and salted toffee sauce, vanilla mousse

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COCKTAILS

A MEDITERRANEAN ODE

SICILY 240
Hendricks gin, pear, orange zest, lemon, agave, tonic water

VENICE 340
Belvedere vodka, apple, pear, One&Only Brut

ANDALUSIA 310
Bumbu Original rum, coconut, pineapple, passion fruit, mint

MONTE CARLO G&T 445
Hennessy Very Special, strawberry, lemon, Moët & Chandon Brut

SAINT TROPEZ 170
Belvedere vodka, Chambord, pineapple, lemon, One&Only Brut

ISTANBUL 215
Tullamore DEW Rum Cask whiskey, coconut, raspberry, lime, pineapple

MARSEILLE 310
Hendricks gin, kiwi, lime, elderflower, cucumber

AMALFI 190
Hendricks Another gin, lemon, Limoncello, agave, basil

SANTORINI SPRITZ 175
Hendricks gin, Drambuie, fig, lemon, orange, One&Only Brut

PALMA DE MALLORCA 225
El Jimador Reposado, coconut, prickly pear, lime, agave

TWISTED THYME FOR LEMONADE 305
Código 1530 Blanco, frozen lemonade, elderflower, thyme

0% THYME FOR LEMONADE 105
Frozen lemonade, elderflower, thyme

0% CORAL REFRESHER 115
Absolute Nectar, pomegranate, soda

0% BERRY TISANE 105
Forest Berry tea

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BEVERAGES

–CHAMPAGNE & SPARKLING WINE–

	GLS / BT
Moët & Chandon Brut Impérial	615 / 3690
Moët & Chandon Rosé Impérial	3355
Moët & Chandon Nectar Impérial	3465
Moët & Chandon Ice Impérial	5280
O&O Brut CC	185 / 715
Valdo Prosecco Ice	270 / 1145

WHITE WINE

	GLS / BT
O&O Sauvignon Blanc, Stellenbosch	155 / 605
Paul Cluver Sauvignon Blanc, Elgin	145 / 605
Rijks Chenin, Tulbagh	240 / 950
Jordan Chardonnay, Stellenbosch	180 / 695

RED WINE

	GLS / BT
O&O The Rouge, Stellenbosch	180 / 695
Fairview Shiraz, Paarl	140 / 605
Steenberg Merlot, Constantia Valley	275 / 980
Kaapzicht Pinotage, Stellenbosch	220 / 870

ROSÉ

	GLS / BT
Normandie Estate Karen, Franschhoek	325 / 1080
Minuty M, Côtes de Provence, France	1485

BEERS

Windhoek Lager	105
Castle Light / Castle Lager	95
Heineken	110
Diesel & Dust Lager	110

CIDERS

Savanah Dry / Light	120
Hunters Dry	110

DRINKS & SODA

Coke, Lemonade, Soda, Tonic Water	*200ml*	65
Coke Zero, Sprite, Fanta Orange	*330ml*	75
Appletizer, Grapetizer	*275ml*	95

MINERAL WATER

O&O Water Still & Sparkling	*750ml*	95
Aqua Panna Still	*750ml*	170
S.Pellegrino Sparkling	*750ml*	170

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CABANA MENU

APPETISERS

CALAMARI | **G**
pan-fried calamari, crispy tentacles,
herb salad, spicy aioli

CHARRED CARROTS | **VG N**
carrot hummus, toasted walnuts and
almond granola, spiced lentils, wild rocket

TUNA CRUDO | **N**
Italian vinaigrette, shallots, capers,
cucumber, fennel, extra virgin olive oil

SALADS

ISOLA SIGNATURE SALAD
marinated feta, baby spinach, apple,
avocado, red onion, fried chickpeas,
grapefruit dressing, field greens,
grilled chicken

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CABANA MENU

MAIN COURSE

HARISSA LAMB GYRO | **G**
warm pita, chopped salad, tzatziki

GRILLED CAULIFLOWER STEAK | **VG**
gremolata, baby leaves,
charred cauliflower hummus, shallots

BEEF FILLET KEBABS
smoked red pepper velouté, sauce vierge,
herb salad

LEMON-BAKED SEABASS
baby spinach, lemon and garlic poached
potatoes, sundried tomato sauce

DESSERTS

WHITE CHOCOLATE CHEESECAKE | **G V**
Granadilla, preserved lime

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