



CREATIVE DISHES TO SHARE

SMOKED ANGUS BEEF CARPACCIO €22.50

Marinated beef fillet with truffle mayonnaise, basil micro leaves, Parmesan flakes (PDO), cherry tomato confit, aged balsamic vinegar and Himalayan salt

① ⑥ ③ ⑦ ⑩ ⑫ *

SPINACH RICOTTA RAVIOLACCI €18

Sautéed in butter flavoured with sage, pine nuts, cherry tomato confit and served with Parmesan flakes (PDO) and basil oil

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭ *

CALAMARATA CALAMARI €18.50

Calamarata pasta with baby calamari, cherry tomatoes, fennel, and baby spinach in a home-made basil pesto sauce. Topped with toasted pine nuts

① ③ ⑤ ⑥ ⑦ ⑧ ⑨ ⑪ ⑫ ⑭ *

CHAR-GRILLED PRAWNS €15.50

With herbed extra virgin olive oil, burnt lemon, and avocado-lime mayo

① ② ③ ④ ⑩ ⑫ *

BEEF CHEEKS "PASTITSIO" €32.50

Deconstructed "pastitsio" with calamarata pasta, slow cooked beef cheeks, foamy béchamel sauce, and crispy prosciutto (PDO)*

① ③ ④ ⑥ ⑦ ⑨ ⑫ *

CHICKEN & HALLOUMI €22.50

Corn-fed chicken stuffed with halloumi (PDO) and vine leaves. Served on a bed of smashed aubergines drizzled with lemon coriander sauce

① ⑤ ⑦ ⑧ ⑨ ⑪ ⑫ *

BLACK ANGUS PRIME BEEF FILLET €42

Grilled Angus beef tenderloin, crushed potatoes, and grilled broccolini. Topped with sea salt flakes. Served with Béarnaise sauce

① ③ ⑩ ⑫ *





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