

CREATIVE DISHES TO SHARE

EGGPLANT CAVIAR €6

Eggplant with shallots, olive oil & Florina peppers garnished with crispy pita bread

① ② ⑫

WHITE TARAMAS €7

White fish roe salad with salmon caviar & lemon confit. Drizzled with herbed oil.

① ② ⑫

SMOKED ANGUS BEEF CARPACCIO €20

Marinated beef fillet with truffle mayonnaise, basil micro leaves, Parmesan flakes, cherry tomato confit, aged balsamic & Himalayan salt.

③ ⑤ ⑦ ⑧ ⑨ ⑩ ⑫

RIB EYE BEEF TAGLIATA €40

Grilled rib eye beef, rucola, aged Cretan Graviera cheese, grilled broccolini, baked cherry tomatoes, baby artichokes, balsamic & aniseed vinaigrette.

⑤ ⑦ ⑧ ⑩ ⑫

LUSCIOUS LOBSTER TAGLIATELLE

1/2 LOBSTER €65 / WHOLE LOBSTER €120

Tagliatelle with fresh lobster served with home-made bisque sauce.

① ② ③ ⑦ ⑨ ⑫

SPINACH RICOTTA RAVIOLACCI €18

Sautéed in butter flavoured with sage, pine nuts, confit cherry tomatoes & served with Parmesan flakes & basil oil.

① ③ ⑤ ⑦ ⑧ ⑨

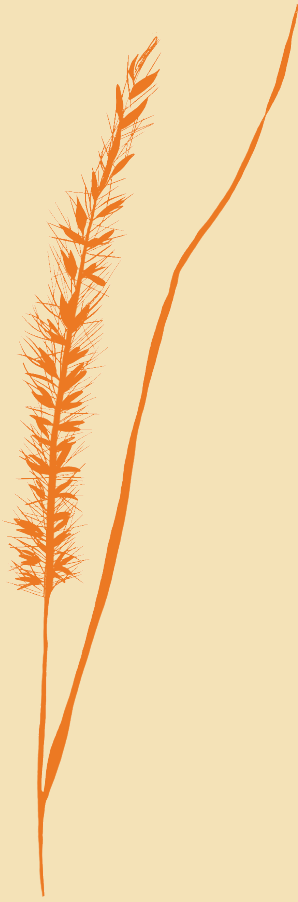
ASPARAGUS SAFFRON ORZOTTO €20.50

Orzotto with grill asparagus & chanterelle mushrooms in saffron jus.

① ⑨ ⑫

Isola
BEACH BAR

All prices are in Euros and include V.A.T.



Isola
BEACH BAR