

Isola

appetizers

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| OYSTERS (3 MEDIUM SIZE) S lemon pearls, coriander salsa, spicy lime pickle | 220 |
| CALAMARI CUOPPO G caper aioli | 195 |
| SPANAKOPITA G V classic tzatziki | 140 |
| PORTUGUESE SPICED PRAWNS S herb butter | 250 |
| TUNA CARPACCIO G lemon preserve, baby gem, white anchovies, extra virgin olive oil | 230 |
| HUMMUS & FLATBREAD G curried hummus, roasted chickpeas and sprouts, mixed seeds, confit tomato relish | 140 |

Isola bowl

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| lemon and herb grilled chicken salad, baby spinach, apple, figs, avocado, red onion, fried chickpeas, marinated olives, grapefruit dressing | 250 |
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salads

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| SPICED SWEET POTATO N V labneh, sultanas, wild rocket, candied walnuts, toasted pumpkin seeds | 195 |
| GRILLED ARTICHOKE G VG ripe tomato, crispy onions, capers, fresh picked herbs | 160 |
| CHARRED RED PEPPER V smoked paprika spiced chickpeas, sultanas oven roasted red onion, couscous, whipped ricotta, mint | 160 |
| SPICED SEARED TUNA grilled green beans, cherry tomato, avocado, celery, white bean purée | 290 |
| SPICY GARLIC PRAWN ORZO G S lemon, rice pasta, avocado, grilled corn, sweet citrus, confit red pepper | 320 |

A - Alcohol | **G** - Gluten | **N** - Nuts | **P** - Pork | **S** - Shellfish | **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.

Menu prices are quoted in ZAR, inclusive of 15% VAT.

Isola

mains

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| BEEF FILLET oven roasted cherry tomato, wild rocket, grilled aubergine, parmesan cheese, sauce vierge | 450 |
| PAN FRIED SEA BASS G charred green beans, crispy smashed potatoes with zatar and garlic velouté | 350 |
| MARINATED CHICKEN THIGHS N herb and spinach salad, crispy sweet potato, sundried tomato pesto, feta | 290 |
| TIGER PRAWNS S citrus salad, lemon aioli | 495 |
| GARLIC & PARSLEY MUSHROOMS V herb chermoula, fennel and cumin crème fraîche | 250 |
| MUSSEL GRATIN G S local mussels, white wine, cream, aniseed fired bread | 270 |
| HERB CRUSTED KINGKLIP G squid, fresh herbs, cherry tomato, parmesan cheese, toasted garlic ciabatta | 320 |
| MELANZANE V eggplant, zucchini, kale, heirloom tomato sauce, fennel salad | 250 |
| HARISSA CHICKEN GYRO G warm pita, chopped salad, sauce tzatziki | 270 |



CELEBRATE THE VIBRANT FLAVOURS
OF THE MEDITERRANEAN WITH ISOLA,
FOCUSING ON FRESH SEAFOOD,
ENHANCED BY THE FINEST OLIVE OILS, HERBS, & SPICES.
EXPERIENCE THE ESSENCE OF COASTAL LIVING
WITH EVERY BITE, WHERE THE SEA MEETS THE PLATE
IN PERFECT HARMONY.

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