



Lunch Menu

September 2020

Sopa del día

-8

Vianda chips y hummus

-5

Confit cured olives, roasted garlic, sour dough toast

-6

Aguadillana salad, lechuga del país, lemon vinaigrette, hummus, encurtido

-10

Antipasto- hummus, jam, piquillo, asparagus, vianda chips, manchego, pan agrio

-12

Cheese platter-manchego, camembert brie, parmesan, homboldt,

-18

Burrata cheese, compressed starfruit el patio, butter fried croutons

-18

Pumpkin risotto, isabelino goat cheese

-14

Tuna tartar, pomme frits

-14

Shrimp ajillo, tostones, avocado

-15

Mussels, chorizo, tomato broth

-16

Boquerones en tempura, romesco, crema de cilantro

-14

Cast iron Burger

Choice of onions, piquillo, bacon, Swiss o cheddar

-15

Chicharrones de pollo y frituras

-15

Flap meat steak wrap, romesco, cilantro mint

-16

Fresh catch fish club, tartar sauce, arrugula, encurtido

-16

Pizzas al forno

Queso-roasted tomato sauce, mozzarella cheese

-12

Margarita-vine ripe tomatoes, bufallo mozzarella cheese, basil

-14

Vegetable-eggplant, cremini mushrooms, red onions, arrugula, piquillo peppers

-16

Smoked salmon-bechamel, caramelized cipollini onions, mozarellacheese and avocado

-18

Carnosa- churrasco, chorizo, pepperoni, sweet ham, applewood bacon

-20

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness”

¡¡Buen Provecho!!



ROYAL ISABELA