



ENTRADAS

- + chilled carrot soup • hazelnut (ve) £12
- + spiced tomato vampiro • avocado (ve) £12
- grilled peach • burrata • buckwheat (v) £14
- crudo beef tartare • quail egg £18
- + sea bass ceviche • courgette • basil £20
- + six gillardeaux No. 4 oysters • grilled lemon £24

PASTAS

- conchiglione • salsa rosso (v) £14
- potato gnocchi • peas • broad beans (v) £14
- ricotta truffle ravioli • wild mushrooms £18
- shaved black Australian truffle £20 supplement

PARRILLA

- blackened chicken breast £26
- confit pork belly • honey glaze £24
- grass fed t-bone for two • sauce diane £70
- + grilled cod • ají verde • courgette £32
- Argentine bavette £36
- octopus tentacle • romesco sauce £16
- suckling pig £24

VEGETALES

- + parilla potato (v) £7
- + sweet potato mash (ve) £7
- + corn salad (v) £8 / £12
- + steamed spinach (ve) £6
- + green salad (ve) £8
- + tomato • olives • hazelnut (ve) £8

+ refers to lactose, sugar and gluten free | vegan (ve) / vegetarian (v) | please inform your waiter if you have any food allergies
a 15% discretionary service charge will be added to your bill

We use fresh, seasonal ingredients, and support local, sustainable and organic producers
Our menus are subject to change according to seasonality and availability of fresh produce



@ISABELMAYFAIR