



WEEKEND BRUNCH

Saturday & Sunday • 10am – 5pm

+ organic pink grapefruit £5

açaí bowl • mango • bee pollen £6

French toast • raspberries • wild honey £13

winter fruit • coconut yogurt • roasted nuts • flax • lime £6

poached eggs on arepas • avocado • pickled chilli £10

scrambled egg on arepas • smoked salmon £10

Isabel full breakfast £15

eggs of choice • smoked bacon • morcilla • tomato • mushrooms

PANES Y CROISSANTS

white • rye sourdough toast • house preserves £3

croissant £2

pain au chocolat £3

croissant aux amandes £3

cinnamon brioche £3

COUNTER £20 (UNTIL NOON)

bread and croissants | cereals • grains • seeds and nuts

natural yogurts and fresh fruits | smoked fish | fresh pressed juices

PASTAS

baked semolina gnocchi alla Romana (v) £14

ricotta truffle ravioli • wild mushroomss (v) £18

rigatoni • slow cooked osso bucco • gremolata £18

shaved black truffle supplement £20

MAINS

+ Isabel salad • tomato • roasted vegetables

avocado • toasted seeds (ve) £18

fire roasted pumpkin • wild rocket

goat's cheese • pomegranate (v) £20

+ parrilla sea bass • monk's beard • roast peppers £36

+ grilled grass fed bavette £36

VEGETALES

+ roasted vegetables (ve) £7

+ winter tomatoes • roast peppers (ve) £7

domino potatoes (v) £7

corn salad (ve) £8

truffled polenta (v) £8

+ avocado • chilli • basil (ve) £6

TO ACCOMPANY

eggs of your choice £5 | smoked salmon £5

grilled bacon £4 | Cumberland sausage £4

morcilla £4 | roast tomato £3

sautéed wild mushrooms £6