



LUNCH MENU

Monday – Friday | 12pm – 8pm

2 courses £25

3 courses £30

FIRSTS

- ✦ chilled carrot soup • hazelnuts
- ✦ spiced tomato vampiro • avocado (ve)
- arepa pizzette • grilled padrón peppers • courgette • queso fresco

MAINS

- conchiglione • salsa rosso
- roast cod • ají verde • peas and broad beans
- blackened chicken • sweet potato

PUDDINGS

- mint and lime sorbet (two scoops)
- bitter chocolate mousse • dulce de leche
- bowl of summer berries

SIDES

- ✦ parilla potato £7 - ✦ corn salad £8
- ✦ steamed spinach £6 - ✦ tomatoes • olives • hazelnuts £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