

STARTERS / TAPAS TO SHARE

CORN TOASTADAS

Black bean crème, pico de gallo, salsa morita*2	8€
Shrimp, avocado, pico de gallo *2	9€
Red tuna, lime, avocado, sesame *2 or *4	10€/18€

TACOS - served with Mexican sauces

Chicken mole *3	13€
Cochinita pibil *3	13€
Black beans, ricotta, pico de gallo *3	12€
Roasted eggplant and peppers, feta, ricotta *3	12€

CAUSAS (from Wednesday) - Peruvian-style mash, lime, aji amarillo

Causa Limeña VEG avocado, cucumber, hard-boiled egg, kalamata olive	10€
Causa Limeña shredded chicken, beetroot mayonnaise – Individual/for 2	12€/20€
Causa Limeña shrimp, salsa macha, cherry tomato – Individual/for 2	12€/20€

Very fresh, perfect for summer

OTHER LATIN AMERICAN GEMS

Guacamole ISANA with artisanal corn totopos – Mexico	9€
Empanada board *4 – meat or vegetarian, served with sauces – Argentina	15€
A taste of Colombia: patacón (plantain) and pandebono (cassava flour and cheese) with its accompaniments	12€
Quinoa salad Served with fresh vegetables, feta, toasted nuts, green salad	10€
Green salad with herbs Nikkei vinaigrette	5€
Soup hot or cold, depending on the day	7€

Prices are net, in Euros, service included. The origin of the meats is displayed at the bar. The list of allergens is available upon request. Water carafe included.

MAINS

CARIBBEAN RICE (Colombia)

Coconut rice

18€

Served with roasted vegetables and red onion, avocado, plantain, black bean purée – Can be served with prawns in chili-coconut sauce or shredded chicken

BLACK MOLE (Mexico)

18€/16€

Peanut/sesame/chocolate mole sauce, with rice, corn tortillas, plantain

Free-range shredded chicken or shredded grilled eggplant with avocado VEG

BIG SALAD WITH A TASTE OF LATIN AMERICA

17€

Mesclun greens, quinoa, fresh vegetables, pico de gallo, grilled eggplant, chimichurri sauce, feta

Option with avocado VEG or shredded chicken

CLASSIC CEVICHE (Peru)

17€

Light ceviche made with wild pollock, leche de tigre, lime, red onion, sweet potato, aji limo, coriander and toasted corn (canchita).

NIKKEI CEVICHE (Peru)

19€

Salmon and red tuna, lime, tamarind, ginger, sweet potato, seaweed, mango, corn kernels (mote), toasted sesame seeds, toasted corn (canchita).

CEVICHE ISANA (Bourdaloue)

18€

Mixed ceviche (fish and seafood), red onion, lime, miso/passion fruit, corn toastada, corn kernels (mote), toasted corn (canchita).

Add quinoa salad to any ceviche + 5€

DESSERTS

ARROZ CON LECHE - SPICED RICE PUDDING (cardamom, cinnamon) with a dulce de leche centre

8€

CHOCOLATE-CHILI MOUSSE egg-free

9€

NIXTAMALIZED CORN TAMAL (Mexico)

9€

Corn cake steamed in a corn husk. Served with a dulce de leche sauce. Ice cream/streusel

SUPER ALFAJOR dulce de leche, whipped cream, red berries

8€

BOWL OF FRESH FRUIT with Chantilly cream

8€

DESSERT OF THE MOMENT

Tres leches (coconut milk, condensed milk, whole milk) citrus zest

9€

Super baba LATINO - soaked in mezcal, pisco whipped cream, zest and fresh fruit

10€

OR HOW ABOUT A MARGARITA FROZEN INSTEAD

11€

DRINKS

HOT DRINKS

Expresso / Decaf	2.5€
Double Espresso	3.5€
Long black single shot	3€
Americano double shot	4€
Hazelnut espresso	3€
Café latte	4€
Cappuccino	4€
Weekend filter coffee 20cl/30cl/refills	3€/5€
Teas by Palais des Thés	4.5€
Fakirs green tea, cardamom, ginger, citrus	
Hamam green tea, green date, orange blossom	
Blue of London black tea, Earl Grey, bergamot	
Blue Mountain black tea, strawberry and rhubarb	
Herbal infusions by Palais des Thés	4.5€
L'Herboriste, linden, chamomile, orange blossom	
L'Herboriste, verbena, orange mint	4.5€/6€
Spiced maté, served with an alfajor	4€/5€
ISANA hot chocolate (coconut/whole milk) 20cl/30cl	

COLD DRINKS

ISANA JUICE of the moment (non-alcoholic, no added sugar)	6€
Agua de Jamaica – iced / shaken (hibiscus flower, a generous amount of organic ginger, ice) 40cl	5€
Sparkling black lemonade 40cl (organic lemon, organic agave syrup, activated charcoal)	5€
Homemade lemonade 30cl – lemon, ice and mint	5€
Saint Amand 50cl (sparkling water)/lemon	4€
MONIN syrups 25cl (French and organic) With still water	3.5€
With sparkling water	5€
Saint Amand sparkling water 1L	

ICED DRINKS

Iced tamarind – 30cl	5€
Iced spiced coffee	4€
Iced spiced latte – 30cl	5€
Coconut lemonade - 35cl	8€
Super iced cacao - 35cl	6€

ISANA

BOURDALOUE



ALCOHOLIC DRINKS

BEERS



DRAFT LAGER - LA MARGUERITE

Half pint – 25cl

4.5€

Pint – 50cl

7.5€

MICHELADA – Lime/salsas

25cl/50cl

5.5€/8.5€

CHELADA - Lime/tajín

25cl/50cl

5.5€/8.5€

ISANA SHANDY – Beer/black lemonade/tajín 25cl/50cl

5€/8€

WINES

CHILE Bicicleta Reserva Pinot Noir RED

Notes of blackberry, cherry, light and fresh

6€

27€

ARGENTINA Finca El Origen Malbec RED

Notes of vanilla, tobacco and blackberry - vegan

7€

30€

ARGENTINA Etchart Torrontés WHITE

Jasmine, peach blossom, citrus

7€

30€

ARGENTINA Trapiche Melodías Chardonnay WHITE

Fresh, perfect to start the evening

6,5€

28€

MEXICO La Cetto Chenin WHITE

Aromas of citrus, green apple and fresh butter

30€

CHILE Santa Carolina Reserva ROSÉ

Dry, light, delicate floral notes

6€

26€

The natural wine cellar of CHILE

REF PIF RED

País 48%, Pinot Noir 23%, Carignan 17%, Merlot 9%, Syrah 2%, Maule Valley

34€

OUR SPIRITS

MEZAN XO RUM Jamaica Caribbean – 4cl

7€

PISCO RESERVADO Chañaral de Carén Chile – 4cl

7€

GIN 3900m altitude Bolivia – 35cl (Tonic des Andes) / 4cl

9€

7€

ARTISANAL MEZCAL Espadín Mexico – 4cl

7€

TEQUILA 23 Calle 100% agave Mexico – 4cl

7€



OUR SUPER COCKTAILS



- 24cl -
PISCO SOUR
Pisco / Lime + egg
white
11€



- 24cl -
COCO SOUR
Coconut/lime/cane sugar
+ egg white
8€/11€ (pisco)



- 24cl -
MEZCAL SOUR
100% agave mezcal / Lime +
egg white
12€



- 16cl -
CAIPIRINHA
Cachaça / Lime / Cane
sugar juice
11€



- 20cl -
MARGARITA FROZEN
Tequila / Cointreau
12€



- 20cl -
MARGARITA LOCA
Tequila / Cointreau / Chili
juice / Ginger
12€



- 18cl -
LULO MOJITO
Mint / brown sugar / lulo
Sparkling water
8€/11€ (rum)



- 14cl -
GIN DE LOS ANDES
Gin La República Amazónica
Bolivia / oyster pepper /
lime
11€



- 16cl -
MEZCALITA
100% agave mezcal /
Cointreau / Lime
12€



- 24cl -
MORA SOUR
Pisco / Andean
blackberry, lime + egg white
11€



- 14cl -
CHILCANO DE PISCO
Pisco / fennel / bergamot powder /
agave
12€