



# ISABELA

ISLAS DEL ROSARIO

## TO SHARE

### FISH & CHIPS

Breaded seafood mix (mussels, fish, shrimp, squid rings) and ceviche sauce accompanied by ultrasonic potatoes. **\$65K**

### ISABELA CHICHARRÓN

Pork belly, house ceviche sauce accompanied with potatoes with fine herbs. **\$45K**

### YUCA CHIPS

Yuca chips with suero and hogao **\$15K**

### CARIMAÑOLA MIX

Yuca carimañolas stuffed with octopus, meat and cheese with purple olive mayonnaise. 3 units. **\$30K**

### PATACONES WITH CHEESE

Green plantain with cheese and suero. **\$20K**

### RISOTTO, MOZZARELA AND

PORTOBELLO MUSHROOM CROQUETTES **\$50K**  
3 units.

## STARTERS

### SEA BASS TIRADITO

Thin slices of sea bass, purple olive mayonnaise, suero and edible flowers. **\$40K**

### FISH CEVICHE

White fish marinated in leche de tigre accompanied with corn chulpis and green plantain chips. **\$45K**

### HOUSE CEVICHE

White fish, octopus, shrimp, squid marinated in leche de tigre (passion fruit foam) accompanied with corn chulpis and yuca chips. **\$55K**

### ISABELA COCKTAIL

Shrimp, pink sauce, red onion, cilantro, lemon garlic, served with plantain chips. **\$45K**

### GARLIC SHRIMP

Garlic shrimp, accompanied with patacones (green plantain chips) **\$40K**

### BEEF CARPACCIO

Thin slices of beef tenderloin, balsamic vinegar, lemon, parmesan cheese, salt, pepper and caper flowers. **\$40K**

### CUCUMBER COHOMBRO

Pickled cucumber in passion fruit sauce, with lemon supreme, caper flowers and sprouts. **\$25K**

## KEEP GOING

### BANDEJA TÍPICA

Fried mojarra accompanied by coconut rice, patacones and salad. **\$45K**

### PASTA WITH SHRIMP

House fettuccine, shrimp, house white sauce. **\$65K**

### A LA NERANO PASTA

House fettuccine, green zucchini, yellow zucchini, pecorino cheese, sherry vinegar. **\$55K**

### MUSHROOM RISOTTO

Arborio rice with white mushrooms, portobello, truffle oil, toasted almonds, milk cream. **\$65K**

### SOUP RICE WITH SEAFOOD

Seafood mix, alboreo rice, turmeric, paprika, peppers, oyster sauce, milk cream. **\$65K**

### CATCH OF THE DAY

Fish fillet of the day, accompanied with mashed potatoes, fried caper flowers, carrot infusion and sauteed vegetables. **\$65K**

### FRIED OR SWEATED SNAPPER

Whole snapper, accompanied with coconut rice, salad, patacones and hogao (tomato, onion, sweet pepper and coconut milk). **\$65K**

*\*Depending on season and weight*

### GARLIC LOBSTER

Grilled lobster with garlic sauce, accompanied with coconut rice, patacones and salad. **\$65K**

*\*Depending on season and weight*

### GRILLED OCTOPUS

Grilled octopus, accompanied with potato hulls, carrots, asparagus and cherry tomato. **\$85K**

### TERIYAKI CHICKEN BOWL

Chicken tenderloins in teriyaki sauce with vegetables, accompanied with white rice. **\$50K**

### GRILLED CHICKEN

Chicken fillet, accompanied with coconut rice, patacones and salad. **\$40K**

### CARBONARA PASTA

House fettuccini, bacon and carbonara sauce. **\$45K**

### PEPPER STEAK

Fine beef tenderloin, pepper sauce, accompanied with mashed potatoes and sautéed vegetables. **\$70K**

### BBQ RIBS

San Luis pork ribs, house bbq sauce (tree tomato) accompanied with baked potato and corn. **\$85K**

### CESAR SALAD

Chicken, lettuce, tomato, croutons, parmesan and mayonnaise. **\$45K**

### HOUSE BURGER

Brioche bread, Angus beef 150gr, cheddar cheese, bacon, sweet pickles, lettuce, tomato and house sauce with french fries. **\$60K**

### BELAROSA SALAD

Green crisp lettuce, chonto tomato, watermelon, mint, hot pepper, edible flowers, coastal cheese and olive oil. **\$45K**

## FOR THE LITTLE ONE

### CHEESE FRIES

ultrasonic potatoes, bacon, cheddar sauce. **\$55K**

### CHICKEN SNACK

Chicken snack, french fries, ketchup. **\$45K**

### MAC & CHEESE

Macaroni, ham, cheddar cheese, milk cream. **\$45K**

## SWEET LIFE

### MANGO BICHE MOUSSE

**\$25K**

### CREPES WITH VANILLA ICE CREAMS AND RED FRUIT

**\$40K**

### BROWNIE

**\$30K**

## SOMETHING ELSE?

### SAUCES

Ketchup, mayonnaise, mustard, tartar **\$3K**

### SUERO

**\$4K**

### COSTEÑO CHEESE

**\$7K**

### WITH RICE

**\$5K**

### COCONUT RICE

**\$7.5K**

### MASHED POTATOES

**\$10K**

### SAUTEED VEGETABLES

**\$15K**

### FRENCH FRIES

**\$12K**

### PATACONES (GREEN PLANTAIN)

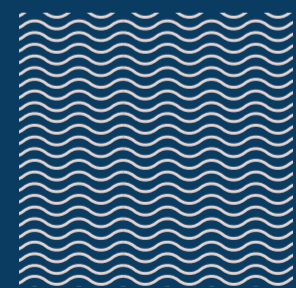
**\$10K**

### FRUIT PLATE

**\$15K**

### HOGAO

**\$7.5K**



Smile  
you are in  
el Caribe

## TO CHEER YOU UP

<b>RUMS</b>	<i>BOT</i>	<i>SHOT</i>
Zacapa Centenario	\$320K	
Zacapa 23 years	\$600K	
Dictador 12 years	\$500K	
Dictador 20 years	\$650K	
Medellín 375ml	\$120K	
Medellín 750ml	\$200K	\$30K
La Hechicera	\$450K	

<b>WHISKY</b>	<i>BOT</i>	<i>SHOT</i>
Old Parr 12 years	\$400K	
Buchanan's Deluxe 12 years	\$400K	
Johnnie Walker Black label	\$380K	
Johnnie Walker Red label	\$250K	\$30K

<b>GIN</b>	<i>BOT</i>	<i>SHOT</i>
Tanqueray London Dry	\$350K	
Gordon's	\$250K	\$30K
Hendricks	\$450K	\$60K

<b>TEQUILAS</b>	<i>BOT</i>	<i>SHOT</i>
Don Julio Reserva blanco	\$500K	
Don Julio Reserva añejo	\$580K	\$60K
Don Julio Reserva reposado	\$550K	
Jose Cuervo	\$300K	\$35K

<b>VODKA</b>	<i>BOT</i>	<i>SHOT</i>
Smirnoff	\$250K	\$30K
Absolut	\$270K	
Ketel one	\$380K	

<b>OTHERS</b>	<i>BOT</i>	<i>SHOT</i>
Aguardiente 350ml	\$140K	\$30K
Aguardiente 750ml	\$200K	\$25K

## FOR THE FANCY ONES

<b>WINES</b>	<i>BOT</i>	<i>COPA</i>
Tarapaca Cabernet Sauvignon	\$150K	\$30K
Tarapaca Merlot	\$150K	\$30K
Finca Las Moral Malbec	\$180K	
Tarapaca Sauvignon Blanc	\$150K	\$30K
Tarapaca Chardonnay	\$150K	
Cousiño Gris Rose	\$170K	\$35K
Les Jolies Filles Rose	\$280K	
Rivarose Brut rosado	\$320K	
Prosecco Mionetto	\$220K	
JP Chenet Rosado 200ml	\$80K	

## COOL COCKTAILS

Mojito	\$40K
Piña colada	\$40K
Caipirinha	\$40K
Caipiroska	\$40K
Isabela green	\$40K
Cuba libre	\$35K
Coco loco	\$50K
Margarita	\$45K
Daiquiri of the day	\$40K
Smiling Watermelon	\$40K
Aperol Spritz	\$50K
Hendricks Cucumber	\$70K
Red Wine Sangría Jar	\$80K

## DRINKS FOR EVERYONE

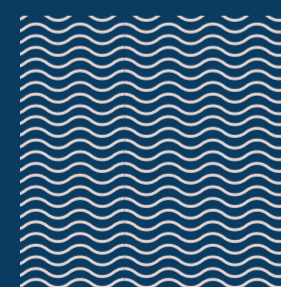
Apple virgin mojito	\$25K
Virgin piña colada	\$25K
Belarosada	\$25K
Virgin Watermelon	\$25K

## FOR COOLING DOWN

Corona	\$15K
Coronita	\$10K
Stella Artois	\$15K
Budweiser	\$12K
Club Colombia	\$12K
BBC	\$15K
Corona lemon and red fruit	\$15K
Corona lemon and lime	\$15K
Corona lemon and pink grapefruit	\$15K
Corona lemon and yellow fruit	\$15K
Michelada	\$3K

## FOR THE SUPER THIRSTY

Water	\$10K
Coconut water	\$12K
Coca Cola	\$10K
Manzana Postobón	\$10K
Natural Lemonade	\$10K
Peppermint Lemonade	\$15K
Coconut Lemonade	\$18K
Hatsu tea	\$10K
Hatsu soda	\$10K
Juice of the day	\$12K
Redbull	\$15K
Mil976 Soda	\$7K
Mil976 Ginger	\$15K
Mil976 Tonic	\$15K



Cool down  
and take  
it easy