

isabelle's

RESTAURANT & BAR

DINNER

STARTER

Stracciatella, Artichoke, Pickled Carrots, Micro Leaves and Modena Balsamic Dressing (4,13)-----12.5

Open Prawn Ravioli, Chervil Butter Sauce and Seaweed (1a,5d,4,7)-----13.5

Buffalo Spicy Beef Rib Croquette And Wild Garlic Aioli (1a,4,7)-----11.5

Beef Carpaccio, Pecorino Aoili, Tempura & Grilled Courgette (1a,4,7,12)-----12

Butternut Squash Mousse and Cashew Nuts Cannoli (1a,3c,10)-----11

Roasted Sweet Pepper and Crab Risotto and Roe Foam (4,5a,13)-----12.5

Pan Fried Scallops, Smoked Haddock Cake and Bacon Foam (1a,4,6,7,8)-----14

PIZZA

Margherita (1a,4)-----14

Double Pepperoni (1a,4)-----16

Picante, Chorizo, Nduja, Red Chilli and Scallions (1a,4)-----16.5

Courgette, Dried Cherry Tomatoes, Rocket Pesto and Wild Mushrooms (1a)-----16

Pork, Red Onions, Pickled Red Cabbage and Watercress (1a,4,13)-----16.5

Pulled Chicken, Homemade Cream Cheese and Tomato Salsa (1a,1f,4)-----16

MAINS

10z Rib-Eye, King Oyster, Grand Marnier Onion and Tomato Vinaigrette (7,13)-----29

9oz Lamb Rump, Braised Leek, Lentil Casserole and Roasted Apricot Jus (4,9,13)-----29

Grilled # 7 #hicken, ‡ k P B ° h o " " h ,
u And U h o (4,)-----25

Pan Fried Sea Bream, Homemade Herb Spaetzle, Clams, Tomato, Peas And Lemon Butter (1a,4,6,7,8,13)-----26

Stone bass with Seaweed Crust, Jerusalem Artichoke Puree, Violetta Potatoes,
Yellow Cauliflower and Wilted Wild garlic (1a,4,8)-----27

Stuffed Beef Tomato & Buratta Linguini, Marinara, Carrot, Courgette, Basil Pesto And Parmigiano Reggiano (1a,4,7)----21.9

Pappardelle Oxtail Beef Ragù, Sour Cream, Fresh Chillies , Pink Peppercorn And Thyme Crisp Onion (1a,4,7,13)-----22.9

Chickpea and Bulgur Wheat Cake, Black Bean Puree, Grilled Porcini Mushrooms and Sprouts (1a)-----23

SIDES

Crisp Pecorino Polenta (4)-----5

Fries or Chorizo & Parmesan Fries(4,7)-----4.5/5.5

Potato Bravas, Paprika Salt & Pepper (4)-----5

Broccolini, Carrots Ribbon, Chorizo and Creme Fraiche (4)-----5.5

Mixed Salad, Pomegranate, Orange Segment, Spiced Pecans & Balsamic Dressing (3d)-----5

Honey Roasted Root Veg and Chestnut (4,9)-----5.5

Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our beef is of Irish origin.

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1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D- Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp),6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

*contains unpasteurized cheese

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE