

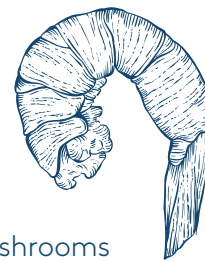
ISLA  
SUR  
SEAFOOD

*Dinner*  
CENAS



# Entrées

## ENTRADAS



### BOWL OF MUSSELS WITH COCONUT CAZOLETA DE MEJILLONES AL COCO

Mussel stew in coconut milk sauce and serrano chili with mushrooms

*Estofado de mejillones en salsa de leche de coco y chile serrano con champiñones*

### TIRADITO OF TRIPE AND YELLOW CHILI TIRADITO DE CALLO Y AJÍ AMARILLO

Ax tripe macerated in citrus juice and yellow chili accompanied with crispy cassava straw, onions, and roasted royal lemon

*Callos de hacha macerados en jugo de cítricos, ajillo amarillo acompañado con paja de yuca crocante, cebollas y limón real asado*

### SEAFOOD OCTOPUS CRACKLING GORDITA GORDITA DE CHICHARRÓN DE PULPO

Avocado mousseline, rustic tomato sauce and three chilies, pickled onion with lime and cilantro

*Muselina de aguacate, salsa rustica de tomate, tres chiles, cebolla curtida con lima y cilantro*

### LIQUID SHRIMP AND SEAFOOD CROQUETTES CROQUETAS LIQUIDAS DE GAMBAS

Roasted piquillo pepper sauce, with garlic mousse and cured sheep cheese

*Salsa de piquillo rostizado, mousse de ajo y queso de oveja curado*

### ISLAND SALAD ENSALADA ISLA

Mixed lettuce, orange, and grapefruit supreme, roasted peach, and ashy goat cheese spheres in jamaica vinaigrette dressing

*Lechugas mixtas, supremas de naranja y toronja, melocotón asado y esferas de queso de cabra cenizo en aliño de vinagreta de jamaica*

# Soup and Cream

## SOPA Y CREMA



### SEAFOOD CHOWDER CHOWDER DE MARISCOS

Smooth white seafood cream accompanied by potato, leek, and bacon served in a peasant bread roll

*Tersa crema blanca de mariscos acompañado de papa, poro y panceta servido en bollo de pan campesino*

### SWISS CHARD AND ANGEL HAIR SOUP SOPA DE ACELGAS Y PELO DE ÁNGEL

Rustic soup of vegetables and chard with rice noodles

*Sopa rústica de vegetales y acelgas con fideos de arroz*



DAIRY PRODUCT  
PRODUCTO LÁCTEO



SHELLFISH  
MARISCOS



GLUTEN FREE  
SIN GLUTEN



VEGAN  
VEGANO



DRY FRUITS  
FRUTOS SECOS



TREE NUTS  
NUECES

# Main Dishes

## PLATOS FUERTES

### SEAFOOD CHICKEN POLLO MARINERO

Chicken roulade stuffed with seafood, accompanied by pumpkin flower sauce, cherry tomato risotto with buttered zucchini

*Roulade de pollo relleno de mariscos, acompañado de salsa de flor de calabaza y risotto de jitomate cherry con calabacitas a la mantequilla*

### ROBALO AL PASTOR

Grilled sea bass fillet with adobo and spices mashed potatoes with cilantro, charred onion, and grilled pineapples

*Filete de robalo asado con adobo, especias, pure de papa al cilantro, cebolla tatemada y piñas al grill*

### SEARED TUNA ON SEAFOOD LINGUINE ATÚN SELLADO SOBRE LINGUINI CON MARISCOS

Seared tuna with herbs and butter on linguine pasta in a rustic lobster sauce with tomato and olives, accompanied with goat cheese crouton

*Atún sellado en hierbas con mantequilla sobre pasta linguini en salsa rústica de langosta con tomate y aceitunas, acompañado de croton de queso de cabra*

### BLACK RICE AND SEAFOOD SHRIMP ARROZ NEGRO Y CAMARÓN MARISCO

Sticky rice with cuttlefish ink, shrimp, mussels, garlic bread squid, and valencian minced meat

*Arroz meloso con tinta de sepia, camarones, mejillones, calamar, pan de ajo y picada valenciana*

### SURF AND TURF ANTICUCHOS ANTICUCHOS MAR Y TIERRA

Rib eye and salmon skewers marinated in panca pepper and vinegar on the grill with potatoes and asparagus

*Brochetas de rib eye y salmón marinadas en ají panca, vinagre a las brasas con papas y espárragos*

### PAN-SEARED SHRIMP CAMARONES AL SARTÉN

Sauteed shrimp with three chili marinades, spring onions, and citrus juice with parsley and dill accompanied by mashed sweet potato and orange camarones

*Salteados con adobo de tres chiles, cebolletas, jugo de cítricos con perejil y eneldo acompañado de pure de camote y naranja*

### VEGAN MEDALLION MEDALLÓN VEGANO

Fillet of rice, beans, and grilled chickpeas accompanied by false truffled cauliflower risotto

*Filete de arroz, alubias, garbanzo al grill acompañado de falso risotto de coliflor trufado*



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PRODUCTO LÁCTEO



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# Dessert

## POSTRE

### FALSE COCONUT COCO FALSO

Fake coconut shell stuffed with coconut muse and pineapple compote, ground vanilla, and red berries

*Falsa cascara de coco relleno de mousse de coco, compota de piña, tierra de vainilla y frutos rojos*

### SWEET CORN PUDDING PUDIN DE MAÍZ TIERNO

It was covered in white chocolate in eggnog sauce with caramelized figs

*Cubierto de chocolate blanco en salsa de rompopo con higos caramelizados*

### CHOCOLATE AND VANILLA TRUFFLE TRUFA DE CHOCOLATE Y VAINILLA

Vanilla truffle ice cream covered with chocolate and hazelnuts with gold foil

*Helado de vainilla trufada con cubierta de chocolate y avellanas con papel de oro*



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