

# ISONO

## THE CHARCUTERIE



	REGULAR	LARGE
Isono's Pata Negra Platter 60 Month Iberico Ham-Lomito-Salami	\$240	\$380
60 Month Iberico Ham	\$195	\$320
Iberico Lomito	\$130	\$200
Iberico Chorizo	\$98	\$148
Iberico Salami	\$75	\$125
Coca Bread w/ Tomato	\$32	

## COLD APPETIZERS

	REGULAR	LARGE
Cantabrico Anchovies in Olive Oil	\$140	\$250
Octopus w/ Potatoes & Mussel Ragout	\$148	\$270
Fresh Marinated Bluefin Tuna w/ Tomatoes & Basil	\$220	\$410
Scallop Carpaccio w/ Fennel & Mandarin Dressing	\$160	\$280
Beef Tartare w/ Organic Egg & Truffle Mayonnaise	\$130	\$230
Foie Gras Terrine w/ Sweet Wine Jelly & Pain Brioche	\$140	\$240
Pheasant Terrine w/ Fennel Chutney & Toasted Country Bread	\$130	\$220
Duck Rillettes w/ Pickled Gherkins & Toasted Country Bread	\$130	

## SOUPS & SALADS

	REGULAR	LARGE
Traditional Andalusian Gazpacho	\$98	\$175
Niçoise Salad	\$160	\$220
Mixed Tender Leaf Salad	\$88	\$158
Jerusalem Artichoke and Potato Soup w/ Emmental Croutons	\$120	\$200

REGULAR SIZE: A FEW BITES FOR 2-3 TO SHARE  
LARGE SIZE: A FEW BITES FOR 4-5 TO SHARE

### COCKTAIL PAIRINGS

#### SPAIN

##### TOMATITO

*Fino Sherry, Triple Sec, Lemon, Raspberry, Orange & Soda*  
Dancing partners w/ our Pata Negra Platter & Coca Bread

\$75

#### FLORES

*Amontillado Sherry, Vodka, Orange Curcao, Orange Bitters & Salt*  
Our Fried Organic Egg w/ Sliced Iberico Chorizo & Spicy Tomato Sauce makes this cocktail sing

\$90

#### AGUA DE VALENCIA

*Orange Infused Gin, Apricot Brandy, Orange, Lemon & Sparkling Wine*  
Travelling companions w/ our Salted Cod Croquettes w/ Alioli

\$85

#### ITALY

##### COLD BREW 33/256

*House Infused Espresso Vodka, Coffee Liqueur, Angostura Bitters*  
Gets a kick out of our Marsala Tiramisu w/ Chocolate Crumble

\$70

#### ETNA

*House Infused Lemon Rum, Limoncello, Tomato Jam, Basil & Salt*  
Comes to life w/ our Scallop Carpaccio w/ Fennel & Mandarin Dressing

\$85

#### ADRIATIC QUEEN

*Strawberry infused Aperol, Tequila, Lime, Strawberry, Prosecco & Pepper*  
Gets on swimmingly w/ our Foie Gras Terrine w/ Sweet Wine Jelly & Pain Brioche

\$95

#### FRANCE

##### ASTEROID B-612

*Tanqueray Gin, Esprit de June, Lemon, Egg White, Rose Water, Grapes and Mint*  
The best of friends w/ our Duck Rillettes w/ Pickled Gherkins & Toasted Country Bread

\$85

#### CAMILLE

*Southern Comfort, Cranberry, Black Tea, Pernod & Lime*  
Paramours w/ our Pheasant Terrine w/ Fennel Chutney & Toasted Country Bread

\$70

#### MÉNAGE

*Martel VSOP, Orange Curacao, Kir Sugar Cube, Lemon and Sparkling Wine*  
A happy household w/ our Sautéed Mussels in White Wine & Basil

\$85

#### MEDITERRANEAN

##### SMOKE & KNIVES

*Mediterranean Vodka, Mediterranean Spices, Tomato Juice, Lemon, Celery Foam*  
Partners in crime w/ our Fresh Marinated Bluefin Tuna w/ Tomatoes & Basil

\$95



## WARM APPETIZERS

	REGULAR	LARGE
Sautéed Mussels in White Wine & Basil	\$120	\$200
Fried Organic Egg w/ Sliced Iberico Chorizo & Spicy Tomato Sauce	\$85	\$135
Grilled Padron Peppers	\$110	\$190
Salted Cod Croquettes w/ Alioli	\$115	\$195

## PAELLAS & PASTAS

	REGULAR	LARGE
Classic Seafood Paella (Mussels, Clams, Prawns & Cuttlefish)	\$240	\$420
Meat Paella (Pork Ribs, Guanciale, Chicken & Artichokes)	\$210	\$390

WE USE THE FAMOUS MANCINI BRAND FOR OUR DRIED PASTA AND THE REST WE MAKE FRESH FROM 100% ORGANIC ITALIAN EGGS.

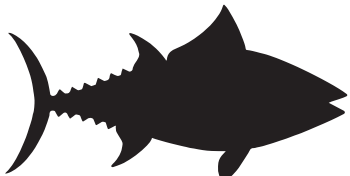
	REGULAR	LARGE
Spaghetti Carbonara w/ Guanciale	\$128	\$245
Mezze Maniche w/ Aubergine, Anchovies & Oregano	\$128	\$245
Homemade Pappardelle w/ Wild Boar Ragout	\$148	\$260
Tagliolini w/ Pesto & Mazzancolle	\$210	\$350

MENU CONTINUES ►

BALFEGO SUPPLIES OUR  
SUSTAINABLE BLUEFIN  
TUNA FROM THE  
MEDITERRANEAN SEA.



FROM  
THE SEA



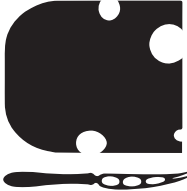
	REGULAR	LARGE
Chargrilled Spanish Red Prawns w/ Parsley Pesto	\$390	\$690
Whole Mediterranean Sea Bass Grilled or Sea Salt Crust Baked		\$670
Seared Fillet of Sea Bass w/ Mediterranean Sauce	\$340	
Spanish Bluefin Tuna Steak on The Bone	\$310	\$590
Roasted Spanish Bluefin Tuna Cheek w/ Iberian Chorizo & Marmitako Sauce	\$290	\$560

FROM THE LAND



	REGULAR	LARGE
Beef Bourghinon	\$245	\$470
Spanish Dry-Aged Cote de Boeuf (1kg)		\$1450
Roasted Lemon Spring Chicken		\$190
Roasted Iberian Pork Shoulder w/ Homemade BBQ Sauce	\$245	\$470
Selection of Roasted Iberian Pork Shoulder, Chorizo & Morcilla	\$245	\$470

ALL OF OUR MEATS ARE  
PREPARED IN OUR REAL  
CHARCOAL X OVEN!!!



ARTISANAL  
CHEESE

2 Choices: \$120 | 4 Choices: \$200 | 6 Choices: \$300

Manchego PDO Gran Reserva / Sheep / Spain

Murcia Red Wine PDO / Goat / Spain

Creamy Gorgonzola / Cow / Italy

Parmigiano Aged 24 Month / Cow / Italy

Camembert Affiné au Calvados / Cow / France

Comté AOP / Cow / France



SOMETHING SWEET

Apple Tart Tatin w/ Vanilla Ice-cream (3-4 pax)	\$180
Domori Molten Chocolate Cake w/ Bailey's Ice-cream	\$90
Marsala Tiramisu w/ Chocolate Crumble	\$80
Catalan Cream Foam w/ Toffee Ice-cream & Pineapple	\$80
Homemade Chestnut Cannoli	\$90
Chilled Citrus Soup w/ Mango & Lemon Ice-cream	\$80
Piemonte Hazelnut Crème Brulée	\$85
Selection of Homemade Ice-creams & Sorbets (Please ask your server for today's flavors)	\$70



ON THE SIDE

Braised Savoy Cabbage w/ Pancetta & Carrots	\$80
Sautéed Mushrooms w/ Garlic & Parsley	\$70
Chargrilled Baby Bell Peppers w/ Piment d'Espellette	\$70



Chargrilled Baby Corn	\$70
Triple-Cooked Chips	\$70
Truffle Mashed Potatoes	\$80

DRINKS

APERITIFS & DIGESTIFS

Amaro Averna, Italy	\$80
Amaro Montenegro, Italy	\$80
Aperol, Italy	\$80
Campari, Italy	\$75
Carpano Antica Formula, Italy	\$95
Cynar, Italy	\$90
Fernet Branca, Italy	\$80
Lillet Blanc, France	\$80
Martini Extra Dry/Bianco/Rosso Italy	\$75
Pernod, France	\$75
Suze Gentiane, France	\$75

GINS

Beefeater 24, England	\$120
Bombay Sapphire, England	\$90
Gin Mare, Spain	\$150
Hendrick's, Scotland	\$120
Master's, Spain	\$90
Monkey 47, Germany	\$180
No.3, England	\$130
Tanqueray, England	\$90
Tanqueray No. TEN, England	\$110

TEQUILAS

Olmea, Mexico	\$90
Patron Anejo, Mexico	\$150
Patron Silver, Mexico	\$110
Patron XO Café, Mexico	\$120

VODKAS

Belvedere, Poland	\$100
Grey Goose, France	\$120
Ketel One, Netherlands	\$100
Smrinnoff Black, Russia	\$90

RUMS

Bacardi Superior, Cuba	\$90
Bacardi 8 Yrs, Cuba	\$110
Bacardi Oakheart, Cuba	\$100
Cachaca 51, Brazil	\$95
Gosling's Black Seal, Bermuda	\$90
Mount Gay Extra Old, Barbados	\$100
Myer's, Jamaica	\$90
Pampero Blanco, Venezuela	\$90
Ron Zacapa 23 Yrs, Guatemala	\$140

GRAPPAS & PISCOS

Grappa Amorosa Di Settembre (Vespaiole), Italy	\$230
Kappa, Chile	\$90

WHISKYS, USA & CANADA

Buffalo Trace, USA	\$90
Crown Royle, Canada	\$100
Jack Daniel's Tennessee, USA	\$90
Maker's Mark Bourbon, USA	\$100

WHISKYS, IRELAND

John Jamesons, Ireland	\$100
------------------------	-------

WHISKYS / SCOTCH

Ballantine's Finest, Scotland	\$90
Chivas Regal, 18 Yrs, Scotland	\$150
Chivas Royal Salute 21 Yrs, Scotland	\$230
Johnnie Walker Black Label, Scotland	\$95
Johnnie Walker, Blue Label, Scotland	\$290
Laphroaig, 10 Yrs, Scotland	\$95
The Glenlivet, 18 Yrs, Scotland	\$140
The Macallan Sherry Oak Single Malt, 12 Yrs, Scotland	\$115
The Macallan Sherry Oak Single Malt, 18 Yrs, Scotland	\$180
The Macallan 25 Yrs Sherry Oak Scotland	\$780

WHISKYS, JAPAN

Suntory Yamazaki Single Malt 12 Yrs, Japan	\$130
Taketsuru Pure Malt 17 Yrs, Japan	\$170
Taketsuru Pure Malt 21 Yrs, Japan	\$250

ARMAGNACS & COGNACS

Hennessy XO, France	\$320
Martell VSOP, France	\$140
Martell Cordon Bleu, France	\$260
Martell Chanteloup Perspective France	\$420
Armagnac Castarede 1970, France	\$550
Armagnac Castarede 1982, France	\$430

PORTS

Dow's Vintage Port 1980	\$263
Fonseca & Guimaraens Vintage Port 1985	\$225

LIQUEURS

Amaretto Disarone, Italy	\$80
Bailey's Irish Cream, Ireland	\$80
Chambord, France	\$80
Cointreau, France	\$80
Drambuie, Scotland	\$80
Galliano, Italy	\$80
Grand Mariner, France	\$80
Kahlua, Mexico	\$80
Licor 43, Spain	\$80
Malibu, Barbados	\$80
Mariner, France	\$80
Sambuca White/Black, Italy	\$80
Southern Comfort, USA	\$80

BEERS

Brasserie du Mont Blanc la Blanche, France	\$70
Estrella Draught, Spain	\$75
Estrella Draught (Half Pint) Spain	\$55
Estrella Galicia, Spain	\$70
Menabrea Amber, Italy	\$70
1906 Reserva Especial, Spain	\$70

SHERRYS

Barbadillo, Reliquia Amontillado	\$688
Barbadillo, Reliquia Pedro Ximenez	\$688
Barbadillo, VORS	\$138
30 Yrs Old Oloroso Seco	
Barbadillo, VORS	\$138
30 Yrs Old Palo Cortado	
Bodegas Hidalgo-La Gitana	\$64
Jerez - Xeres - Sherry DO Cream - Alameda	
Bodegas Hidalgo-La Gitana Oloroso Vinatge	\$156
1986 Single Vinyard	
Gonzales Byass, Solera	\$63
1847 - Oloroso Dulce 8 Yrs	
Lustau Don Nuno, Dry Oloross	\$86
Solera Reserva	
Lustau Los Arcos, Dry	\$57
Amontillado, Solera Reserva	
Lustau Papirusa, Manzanilla	\$57
Solera Reserva	
Lustau San Emilio, Pedro	\$86
Ximenez, Solera	
Tio Pepe, Palomino Fino Muy Seco 5 Yrs	\$50
Tio Pepe, Vina AB	\$63
- Amontillado 8 Yrs	

JUICES / SOFT DRINKS

Apple, Cranberry, Grapefruit	\$68
Orange, Pineapple	
Coca-Cola, Diet Coke, Coke Zero	\$68
Ginger Beer, Ginger Ale	\$68
Sprite	\$68
Soda	\$68
Tonic	\$68
Fever Tree Indian/Elderflower/ Mediterranean Tonic	\$78