

STARTERS

EDAMAME	40/50	ROASTED PAK CHOI	55
Salted / spicy miso (SO / SF, SE, SO, G, E, D)		Pak Choi, Evoo, hummus drizzled with fried garlic (SE, G, SO, S)	
WAGYU CECINA	95	GRILLED FOCACCIA	45
Two years cured Cecina, with Evoo, piparras pepper, pickled onion (SU)		Focaccia bread served with seasoned grated tomatoes, olive tapenade, Evoo and balsamic (G, SU)	
CHEESE SELECTION	125	BEEF SLIDERS	85
Artisan cheeses from around the world, grapes, salted almonds and quince paste (D, TN)		Beef patty, brioche bun, tomato, lettuce, mustard mayo (N, G, D, M, E)	
BEEF TARTARE	105	TIGER PRAWNS IN BISQUE	160
Diced wagyu beef tenderloin, soufflé potatoes, tartar dressing (E, G, F, M, SE, SU)		Sautéed tiger prawns with garlic, chicken bisque (SF, SU, F, C)	
SEABASS TIRADITO	75	GRILLED SQUID	85
Mango tiger milk, burnt corn and spicy oil (SE, G, SO, S, C, F)		Grilled squid, fried tentacles, parsley and lemon sauce (SF)	
MARINATED OLIVES	20	SAFFRON CHICKEN	75
Kalamata, gordal and manzanilla olives, marinated with kimchi, lemon, orange, oregano, rosemary and thyme (F, S, SO, G)		Chargrilled with shiitake rice and saffron sauce (SO, SE, MU, D, G)	
GAZPACHO	40	ROASTED CHICKEN CROQUETTES	60
Tomato cold soup with cucumber, garlic, onion, red pepper and Evoo (G, SU)		Chicken, leeks, bechamel sauce, mustard mayo (E, M, G, D, SO)	
VEAL CARPACCIO	85	IZEL'S POTATOES	50
Sliced veal, Evoo, lemon juice, Manchego cheese, pine nuts (D, TN, SU)		Crispy purple potatoes, spicy tomato sauce, mustard mayo and smoked spiced sauce (E, M, S)	
MISO SALMON	65	CHEESY CRISPY BITES	65
Sliced raw salmon, orange and miso dressing (SF, SO, G, SE)		Crispy brick pastry stuffed with cheese, potato cream and harissa yogurt (D, G)	

SALADS

BURRATINA 75	TRUFFLE CRUSH 80	BABY GEM 60	GREEK 70
Torched tomatoes, balsamic strawberries, chargrilled peach, rocket, orange vinaigrette (D, SU, M)	Crispy pancetta, bread, cherry, baby gem, avocado, truffle lemon dressing (SO, E, MU, F, G, SU, M)	Chargrilled gem, beetroot gremolata, crispy bread, orange, almond, pickled fennel (SU, TN, G, M)	Feta cheese, cucumber, tomato, kalamata olives, greek yogurt dressing, parsley oil (D, SU)

PIZZA

MEDITERRANEAN 80	TRUFFLE MUSHROOM 85	VEGETARIAN 75
Tomato sauce, goat cheese, peppers, Cecina, onion, cherry, rocket, oregano (G, D)	Cream base, basil, Manchego cheese, mushrooms, truffles (G, D, MU)	Tomato sauce, cherry, kalamata olives, burratina, artichokes, pesto, oregano (G, D, TN)

In case of allergies or food intolerance kindly inform your servers

All prices are inclusive of 7% municipality fee and 5% VAT

FLAVORS OF JAPAN

MAKI

CALIFORNIA 80

Crab meat, mayo, orange tobiko
(SU, SE, D, G, F, SO, E)

IZEL ROYALE 125

Salmon, tuna, cucumber, avocado, wagyu beef, truffles
(SO, SE, SU, G, E, F, MU)

SALMON AVOCADO 90

Cheese, Ikura, bonito flakes
(SO, SE, SU, D, E, F)

CRUNCHY CORN 75

Shrimps, crispy corn, avocado, tobiko
(SO, SE, D, SU, G, E, F, SF)

ROCK SHRIMP 85

Tanuki, crab sticks, tobiko, spicy mayo
(SO, SE, D, SU, G, E, F, SF)

ASPARAGUS TEMPURA 70

Avocado, daikon, cream cheese, wakame, teriyaki
(SO, SE, D, SU, G)

NIGIRI

BLUEFIN TUNA (SU, G, F, SO) 65

SALMON (SU, SE, G) 50

SEABASS (SU, G, F) 50

WAGYU AND FOIE (SU, MU) 95

SASHIMI

BLUEFIN TUNA (F, G, SO) 90

SALMON (F, G, SO) 65

SEABASS (F, G, SO) 60

GUNKAN SELECTION 120

Bluefin tuna, truffle beef, salmon (SO, SE, D, SU, G, E, F, SF)

IZEL'S OMAKASE 180/360

For two 24 pieces / For Four 36 pieces
(SU, SE, G, S, F, SO, SF)

MAIN COURSE

SHORT RIBS 260

Cooked 48 hours with rosemary, garlic, served with smashed apples, coriander cress and black sesame seed
(SE, D, C)

CATCH OF THE DAY

Chargrilled with mustard dressing (M, F)
Choice of two side dishes
Kindly ask your server about today's catch and price

GLAZED LAMB 180

Confit lamb shoulder glazed with honey, pistachio crust served with potato cream (TN, D)

TRUFFLE RISOTTO 135

Orzo, sautéed mushrooms, truffle, spring onion, Manchego cheese (MU, D, C, G)

SEABASS FILET 155

Pan seared, baby potatoes, rocket, tomatoes, miso sauce
(SU, F, SF, C, SE, SO, E)

GRILLED CHICKEN 145

Chargrilled baby chicken, glazed with thyme, honey, chicken jus, served with roasted cherry tomatoes (C)

GRILLED TENDERLOIN 320

Chargrilled tenderloin, grilled foie gras, beef jus sauce and parsnip puree (D, C, SU)

TOMAHAWK STEAK 900

1.3 KG steak bone-in, mushroom sauce
Choice of two side dishes
(SU, C, MU, G, D, M)

SEAFOOD LINGUINE 135

Sautéed with prawns, squid, mussels, garlic, parsley and fresh tomato
(SF, G, D, E, SO, M, C)

SIDES

TRUFFLE FRIES (D,E,MU,M) 45

CREAMY POTATO (D) 35

GREEN LEAF (M) 35

ROASTED VEGETABLES 35 (SE)

PIQUILLO PEPPERS 35

LEMON POTATOES 35 (M)

DESSERTS

MILLE-FEUILLE (D, G, TN, E) 60

Coffee cream, walnuts, chocolate sauce

MANGO SOUP (D, G, E, S, N, TN, SE) 65

Greek yogurt ice cream, almond, sponge, red fruits

CARAMELIZED CHEESECAKE (TN, E, D, G) 65

Crumble, honey, red fruits

FRUIT PLATTER 80

ICE CREAM SELECTION (E, D, G, N, S, TN, SE) 50

DESSERT PLATTER (E, D, G, N, S, TN, SE) 240

Fruits, ice cream, dessert selection

In case of allergies or food intolerance kindly inform your servers

(D) Dairy - (E) Egg - (F) Fish - (G) Gluten - (N) Nuts - (SE) Sesame - (SF) Seafood - (A) Alcohol

- (SU) Sulphites - (L) Lupin - (P) Peanuts - (SO) Soya Beans - (C) Celery - (M) Mustard - (MU)

Mushrooms - (TN) Tree Nuts - (S) Seeds