

\*Menus are subject to change – please contact Isla directly for updated menus\*

### **Starters & Small Plates**

Crunchy Corn Masa Cakes  
with shredded chicken, beef and poblano peppers \$7.

Chicken Quesadillas  
with oaxaca cheese \$7.

Isla Nachos  
mexican cheese and guacamole \$11.

Queso Fundido  
three cheese meltdown \$8.  
with Chorizo \$9.

Empanadas  
with beef, toasted almonds, dried cherries, chile de arbol sauce, and cilantro \$7.

Rock Shrimp Ceviche  
with avocado and lime \$10.

### Tacos

Beef  
carne asada, red onion and cilantro \$12.

Chicken  
slow roasted chile de arbol sauce \$11.

Pork  
grilled adobo marinated pork with grilled pineapple \$10.

Fish  
adobo blackened red snapper chipotle cole slaw \$13.

### Enchiladas, Tamales & Burritos

Chicken Enchiladas  
chipotle tomato sauce and oaxaca cheese \$13.

Cheese Enchiladas  
three cheeses and chipotle tomato sauce \$13.

Vegetarian Enchiladas  
zucchini, mushrooms, roasted corn, poblano peppers,  
oaxaca cheese, and tomatillo sauce \$13.

Pulled Pork Tamal  
sweet and spicy chipotle \$14.

Carne Asada or Chicken Burrito Grande  
\$13.

Chicken Flautas  
roasted tomatillo salsa and crema fresca \$12.

3 Seafood Tostadas  
a mix of crab, shrimp and snapper \$16.

*tortillas are handmade on our traditional comal*

Isla's Famous Guacamole  
Classic Mexico City Style  
\$9.

Chipotle Adobo  
spiced pumpkin seeds \$10.

Lobster  
achiote passion fruit and serrano chiles \$15.

#### Soups and Salads

Tortilla Soup Avocado and Cilantro Crema  
\$7.

Mixed greens, Spiced Pumpkin Seeds  
and Apple Serrano Vinaigrette  
\$7.

Grilled Chicken Tostada Salad  
with Creamy Avocado Vinaigrette  
\$10.

Richard's Warm Seafood Salad  
tamarind chile dressing  
\$14.



### Meats and Fish

Isla Grilled Filet Mignon  
mole cheese enchilada and raja potato gratin \$30.

Roast Pork Pipian  
tamarind marinade, pumpkin seed sauce and roasted corn puree \$20.

Chile Relleno  
beef picadillo, oaxaca cheese and tomato broth \$16.

Chicken Breast Mole Poblano  
cilantro rice, caramelized plantain \$16.

Pan-Roasted Adobo Snapper  
chipotle coleslaw and tomato salad, chipotle rouille \$25.

SautÉed Jumbo Prawns Maya  
cheese stuffed anaheim, spicy tomato and bell pepper sauce \$25.

Maine Lobster Rosarito Style  
Market Price

### Sides

Isla Rice • Isla Beans • Raja Potato Gratin • Roasted Corn  
\$5.



### Sweets

Isla's Churro Fondue Tower  
for 2 or more \$8. each

Margarita Cheesecake  
piña colada sauce \$8.

Hot Chocolate Crispy Burrito  
fruit salsa and vanilla ice cream \$8.

Dulce de Leche Cupcakes  
stuffed with cinnamon-caramel mousse \$7.

KahlÚa CrÉme Brulee  
brazil nut caramel crust \$7.

Mango Fever  
warm mango pound cake topped  
with mango ice cream, hot mango sauce and rain forest nut crunch \$8.