

iskia








by Alfie's



Antipasti

Carpaccio di Manzo con Rucola, Funghi e Scaglie di Grana 	R 95.00
Beef carpaccio with rocket, mushrooms and parmesan shavings	
Ceviche al Lime e Peperoncino  	R 98.00
Marinated raw grouper, red onions, lime and chili	
Salmone Marinato in Casa agli Agrumi e Pepe Rosa 	R 115.00
Citrus marinated salmon done in-house and served with pink pepper corns and orange emulsion	
Fior di Latte, Rucola e Salmone 	R 165.00
Fresh mozzarella ball, rocket and smoked salmon	
Ravioloni di Pesce Fritti su vellutata di Pomodoro	R 80.00
Seafood ravioloni, deep fried and served on a tomato velouté	
Antipasto Iskia	R 220.00
A delectable selection of Italian coastal dishes	
Tartare di Tonno 	R 110.00
Fresh tuna tartare, avocado, chives, sesame seeds, lemon and extra virgin olive oil	

Insalate

Insalata di Mare 	R 105.00
A delectable fresh seafood salad made from calamari, prawns and mussels, marinated in fresh lemon juice and olive oil and topped with avocado, carrots and celery	
Cacio e Pere  	R 80.00
Rocket and mixed green salad, pears, walnuts and pecorino shavings	
Insalata Nizzarda 	R 95.00
Mixed salad, cherry tomatoes, white onion rings, tuna, black calamata olives, boiled egg and basil	
Caprese  	R 95.00
Fresh tomato, mozzarella, basil and extra virgin olive oil	
Quinoa Rucola, Gamberetti e Avocado 	R 115.00
White quinoa with rocket, shrimps and avocado	

Gluten Free 

Vegetarian 

Chili 

Crostini

Crostini alle Alici R 65.00
Three slices of home baked ciabatta bread with melted mozzarella and anchovies

Crostini alla Crema di Ceci Calamari e Zenzero R 68.00
Crostini with cream of chick peas and calamari cooked in ginger infused balsamic reduction

Crostini al Salmone Affumicato, Cream Cheese e Cipollina R 70.00
Crostini with cream cheese, smoked salmon and chives

Crostini Misti R 68.00
A selection of the above three crostini

Bruschetta al Pomodoro  R 50.00
Traditional toasted ciabatta bread with fresh tomato, basil and garlic

Primi

Ravioli della Casa R 110.00
Our home-made ravioli of the day!

Linguine alla Pescatora  R 135.00
Linguine with prawns, calamari, mussel meat, ginger, cherry tomatoes, chili and extra virgin olive oil

Impepata di Cozze   R 125.00
Delicious mussel pot, steamed with parsley, white wine and a dash of chili

Tagliatelle alla Vodka e Salmone R 120.00
Home-made tagliatelle with vodka, smoked salmon, cream and tomato

Gnocchi di Patate Fatti in Casa ai Gamberi e Rucola R 135.00
Home-made potato gnocchi with a mouthwatering prawns, rocket and pink sauce

Zuppa di Pesce e Crostini di Pane al Rosmarino  R 125.00
Traditional Italian fish soup served with toasted ciabatta

Spaghetti alle Vongole  R 110.00
Spaghetti with clams, chili, cherry tomatoes and extra virgin olive oil

Secondi

Filetto di Nasello al Vino Bianco e Olive R 130.00
Hake fillet cooked in a thick white wine and calamata olives sauce

Sogliola alla Mugnaia R 180.00
250g sole cooked in lemon, butter and white wine

Salmone in Crosta di Sesame e Vellutata di Curcuma e Grani di Pepe Verde SQ
Fresh fillet of salmon coated in black and white sesame seeds marinated in ginger and lemon on a turmeric and green peppercorn cream

Tagliata di Tonno in Crosta di Pistacchi e Riduzione di Aceto Balsamico agli Agrumi R 240.00
220g of seared tuna loin in a pistacchio crust, served sliced on a bed of rocket and topped with an orange infused balsamic vinegar reduction

Frittura di Calamari R 125.00
Flash fried calamari

Gamberoni in Salmoriglio alla Griglia R 245.00
Marinated jumbo prawns grilled to perfection

Tagliata di Calamaro alla Griglia ai Profumi Mediterranei R 140.00
Grilled giant squid "tagliata" (cut into rings) served with flavours of the Mediterranean

Kingklip alla Griglia all'Aglio Brunato e Olio Extra Vergine di Oliva SQ
Kingklip, grilled with extra virgin olive oil and topped with grilled garlic slivers

Gran Grigliata del Faro (serves 2) R 455.00
A delicious platter of grilled jumbo prawns, kingklip, squid, pineapple, deep fried calamari tentacles and our twice cooked potatoes

All Secondi are served with our veggies of the day.

Replace: - mixed green salad R --
- side pasta pomodoro R 30.00
- side pasta butter and parmesan R 30.00

Please note that we do not take any responsibility for any form of allergy resulting from cross contamination.

Dolci

Panna Cotta	R 60.00
Semifreddo Al Cioccolato Traditional Italian dark chocolate Semifreddo	R 60.00
Strudel di Mele con Salsa Inglese Classic, delicious apple strudel and custard cream	R 70.00
Affogato al Caffé Vanilla ice cream soaked in espresso coffee	R 50.00
Torte del Giorno Home made cakes of the day	R 55.00
Crema di Mascarpone con Scaglie di Cioccolato Fondente Cream of Mascarpone cheese with dark chocolate chips	R 65.00

...e poi

Espresso	R 18.00	Caffelatte	R 28.00
Macchiato	R 20.00	Irish Coffee	R 55.00
Cappuccino	R 26.00	Kahlua Coffee	R 50.00
Americano	R 18.00	Caffé Corretto	R 28.00
Tea/Herbal Tea	R 18.00	Caffé con Panna Espresso with whipped cream	R 28.00
Espresso Doppio	R 28.00	Cappuccino con Panna Cappuccino with whipped cream	R 36.00
Cioccolata Calda	R 38.00		

Bevande

Soft drinks	R 18.00
Water Small	R 15.00
Water Large	R 30.00
Ice tea	R 25.00
Appletiser/Grapetiser	R 32.00
Paoletti Aranciata/Chinotto/Gassosa/Pompelmo/Spuma/Limonata	R 32.00
Schweppes Mixers	R 16.00
Rockshandy/Steelworks	R 36.00

Birre

Castle Lite	R 28.00
Heineken	R 32.00
Windhoek Lager/Light	R 28.00
Stella Artois	R 32.00
Windhoek Draught	R 32.00
Peroni	R 32.00
Sol	R 35.00
Savanna Light/Dry	R 30.00