

# ISLA BLUE

R E S T A U R A N T

Tropical, the island breeze. From the sun-kissed shores of Mexico, cool winds blow across the Caribbean Sea to the enchanting isles of Japan. The warm waters teem with sea life and the tropical regions yield diverse fruits and chili peppers. These vibrant, fresh flavors are as unique as the islands themselves. Unwind and fully immerse yourself in this unparalleled oceanfront experience, where each dish is crafted with love in our Isla Blue Cocina.

"YOU MAY ONLY LIVE ONCE, BUT IF YOU DINE WELL, ONCE IS ALL YOU NEED."™

## ANTOJITOS

ENFRIADA (chilled) ✱

## NORTH DROP NOODLES AGUACHILE

Thinly-sliced Tuna and chayote "noodles," avocado, shallots, lemongrass aguachile, serrano, blue corn crisps / 28

## SIZZLING TIRADITO

Hamashi sashimi, serrano, scallion, dancing bonito flakes, roasted garlic sizzling oil / 24

## COASTAL CRISPY RICE

Local Yellowtail Snapper Sashimi, shaved citrus, chayote, avocado, serrano, coco - cilantro crispy rice, truffle - ahi amarillo / 28

## DIABLO CAESAR

Romaine lettuce, spiced cashews, Manchego crisp, guajillo Chile - Caesar dressing + Grilled Tiger Prawns / 16

## TROPICAL ENSALADA \*\*

Local papaya, dragonfruit, arugula, cucumber, serrano, red onion, toasted coconut, cilantro - lime dressing / 24



## CONCHA DE PERLA / 88

CHILLED LOBSTER & TIGER PRAWNS.  
FRESH CATCH SASHIMI. SEAFOOD CEVICHE

Mexican sangrita, Limón manteca