

ENTRADAS Y ENSALADAS

GUACAMOLE FRESCO

Preparado en su mesa con aguacate hass, chile serrano, especias. 299

**Cargo adicional. 169*

ENSALADA ISABELLA'S

Lechugas frescas, mango, queso de cabra, nuez caramelizada y pasas con vinagreta de frambuesa. 260

ENSALADA CÉSAR

Lechuga larga, queso parmesano y erotones.

- Clásica 230
- Con pollo a la parrilla (120g) 320
- Con camarón 16/20 (4 piezas) 360

ROLLO DE CAMARÓN A LA DIABLA

Hoja de arroz, camarones, pepino, espinaca, cremoso de aguacate y salsa de tomate. 290

QUESO FUNDIDO

Combinación de quesos mexicanos fundidos, acompañados de tortilla de maíz azul.

- Natural 240
- Con champiñón y cebolla 260
- Con chorizo 260

EMPANADAS (ORDEN DE 2)

Tinga de pollo, tinga de res, crema, queso fresco, lechuga. 160

CHICHARRÓN DE RES

Chicharrón de filete de res, guacamole fresco, rábanos y chiles toreados. 330

TOSTADA DE PULPO (120G)

Tostada de pulpo crocante con salsa cremosa de chipotle y aceite de cilantro. 340

SOPAS

SOPA AZTECA

Juliana de tortilla, aguacate, crema, queso panela, chicharrón y chile guajillo frito. 189

CALDO DE PIEDRA ANCESTRAL

Pasta tatemada, pescado, camarón, cebolla, cilantro y limón. Preparado en la mesa. 369

**Cargo adicional. 200*

Platillo oaxaqueño de origen prehispánico que honra a la mujer y es símbolo de unidad y respeto. Considerado Patrimonio Cultural.

CLÁSICOS SISAL

ENCHILADAS

- Verdes o Rojas (orden de 4)

Tinga de pollo, queso mozzarella gratinado, lechuga, crema, queso panela, rebanada de aguacate, cebolla curtida y frijoles refritos. 440

- De Mole (orden de 4)

Pollo deshebrado, queso panela, cebolla curtida, aguacate, ajonjolí y frijoles refritos. 440

DE LANGOSTA (orden de 3)

Enchiladas con suaves tortillas de harina, rellenas de tierna langosta caribeña, bañadas con salsa cremosa de chipotle y gratinadas con queso parmesano. 890

**Cargo adicional. 572*

- De Camarón (orden de 4)

Salsa chipotle, queso parmesano y arroz. 480

- Vegetarianas (orden de 4)

Calabaza, espinaca y champiñón salteado, relish de frijol y rodajas de tomate. 360

FAJITAS

Cebolla y pimientos salteados, frijoles, pico de gallo y guacamole.

- Arrachera (240g) 520
- Pollo (240g) 320
- Vegetariana (240g) 320
- Pollo y arrachera (240g) 499
- Camarón 16/20 (6 piezas) 515

FLAUTAS DE POLLO (ORDEN DE 3)

Con guarnición de espinaca, queso rallado, crema y salsa verde. 320

BURRITO DE CARNE ASADA (570G)

Carne de res, pico de gallo, frijol refrito y queso mozzarella. Acompañado de arroz y guacamole. 460

BURRITO ESPECIAL (570G)

Carne de res, pollo, chorizo, tocino, pimiento, cebolla, champiñón y queso mozzarella. 490

PLATOS FUERTES

MOLE OAXAQUEÑO (290G)

Pechuga de pollo rellena de flor de calabaza, queso de cabra, plátano macho y queso ranchero acompañado de arroz. 480

CARNITAS (318G)

Cerdo cocinado a la perfección, servido con cebolla y cilantro, acompañado de arroz y frijoles. 410

MOLCAJETE SISAL

Pollo (120g), cerdo (100g), arrachera (120g), camarón (4 piezas), nopales y queso panela asado bañados en salsa verde y salsa roja. 680

COWBOY RANCHERO (500G)

Cowboy a la parrilla, servido con papa rellena con chorizo y vegetales mixtos. 1,410

**Cargo adicional 750*

BARBACOA DE PICAÑA WAGYU (300G)

Corte premium calidad Wagyu horneado a fuego lento con adobo de chiles, servido con consomé de barbacoa. 840

**Cargo adicional 468*

WAGYU NEW YORK (450G)

Corte New York premium calidad Wagyu asado a la parrilla, servido con papa rellena con queso y chorizo y vegetales baby. 2,810

**Cargo adicional 1,820*



LANGOSTA PREPARADA AL GUSTO

Precio por gramo 6.60 pesos

**Cargo adicional, \$3.30 por gramo*

FILETE DE PESCADO PREPARADO A LA TALLA O ZARANDEADO (200G)

Acompañada de arroz con camote y vegetales baby. 590

CAMARÓN A LA LIMA

6 camarones 16/20 preparados al mojo de ajo y lima de la región, acompañado con papa y pimienta morrón. 580

PULPO AL PASTOR (250G)

Pulpo marinado al pastor, servido con cremoso de aguacate, papas cambray al ajo y salsa de piña

asada con cilantro. 595

CAMARONES DE LA PASIÓN

6 tiernos camarones 16/20 preparados en salsa de maracuyá, acompañados de arroz y vegetales. 580

SALMÓN AL MEZCAL (210G)

Puré de papa rústico, servido con salsa de naranja al mezcal. 650

ÓRDENES EXTRA

- GUACAMOLE 120
- SALSA MEXICANA 90
- VEGETALES MIXTOS 120
- ARROZ DEL DÍA 110
- PAPA RELLENA CON CHORIZO 150
- PURÉ DE PAPA 120



Recomendaciones del Chef



Vegetariano



Vegano



Menú disponible de 5 a 10:30 p.m.

Los precios están en pesos e incluyen impuestos. Propina no incluida.

El consumo de alimentos crudos o poco cocidos pueden aumentar el riesgo de contraer enfermedades transmitidas por alimentos.

**Cargo aplicable a huéspedes con paquete Todo-Incluido. Sujeto a cambios sin previo aviso.*

APPETIZERS & SALADS

FRESH GUACAMOLE

Prepared tableside with Hass avocado, serrano chili and spices. 299

**All-Inclusive surcharge 169*

ISABELLA'S SALAD

Fresh lettuces, mango, goat cheese, caramelized nuts and raisins with raspberry vinaigrette. 260

CAESAR SALAD

Romaine lettuce, Parmesan cheese and croutons.

- Classic 230
- With grilled chicken (120g) 320
- With Shrimp 16/20 (4) 360

DEVILED SHRIMP ROLL

Rice sheet, shrimp, cucumber, spinach, avocado cream and tomato sauce. 290

QUESO FUNDIDO

Mixed Mexican cheeses au gratin, served with blue corn tortillas.

- Cheese 240
- With mushroom and onion 260
- With chorizo 260

EMPANADAS (ORDER OF 2)

Tinga-style stewed chicken and beef, cream, cheese and lettuce. 160

BEEF CHICHARRÓN

Crispy cubes of fried beef fillet, fresh guacamole, radishes and seared chilies. 330

OCTUPUS TOSTADA (120G)

Crispy tortilla with crunchy octopus served with creamy chipotle sauce and cilantro oil. 340

SOUPS

AZTEC-STYLE SOUP

Tortilla slices, avocado, cream, panela cheese, crisp pork rind, and fried guajillo chili. 189

ANCESTRAL CANELO DE PIEDRA SOUP

Singed pasta, fish, shrimp, onion, coriander and lime juice. Prepared tableside 369

**All-Inclusive surcharge 200*

SISAL CLASSICS

ENCHILADAS

- Red or Green Sauce (order of 4)

Tinga stewed chicken, mozzarella cheese au gratin, with red or green sauce, lettuce, cream, panela cheese, avocado slice, pickled red onion and refried beans. 440

- Mole Sauce (order of 4)

Shredded chicken, panela cheese, pickled red onion, avocado, sesame seeds and refried beans. 440

LOBSTER ENCHILADAS (order of 3)

Flour tortilla enchiladas filled with juicy Caribbean lobster in creamy chipotle sauce, served au gratin with Parmesan cheese. 890

**All-Inclusive surcharge 572*

- Shrimp (order of 4)

Flour tortillas, shrimp in a creamy chipotle chili sauce, panela cheese, served with rice. 480

- Vegetarian (order of 4)

Sautéed zucchini, spinach and mushroom, bean relish and sliced tomato. 360

FAJITAS

Served with sautéed onion and bell peppers, beans, pico de gallo and guacamole.

- Skirt steak (240g) 520
- Chicken (240g) 320
- Vegetarian (240g) 320
- Chicken and Skirt steak (240g) 499
- Shrimp 16/20 (6) 515

CHICKEN FLAUTAS (ORDER OF 3)

With shredded spinach, grated cheese, cream and salsa verde. 320

STEAK BURRITO (570G)

Beef, pico de gallo, refried beans and mozzarella cheese. Served with rice and guacamole. 460

SPECIAL BURRITO (570G)

Beef, chicken, chorizo, bacon, bell peppers, onion, mushrooms and mozzarella cheese. 490

MAIN COURSES

OAXACAN MOLE (290G)

Chicken breast filled with pumpkin flowers, goat cheese, plantain and ranch-style cheese, served with rice. 480

CARNITAS (318G)

Pork cooked to perfection with onion and coriander, served with rice and beans. 410

HUARACHE WITH PASTOR PORK (250G)

Fried corn topped base served with mashed potato, onion, coriander, pineapple and radish. 410

HOUSE STEAK

225g beef fillet served with mashed potato and grilled corn. 599

SISAL MOLCAJETE

A traditional stone mortar filled with chicken (120g), pork (100g), skirt steak (120g), shrimp (4 pieces), nopales and grilled panela cheese, drizzled with green and red chili sauce. 680

RANCHERO COWBOY STEAK (500G)

Grilled cowboy steak served with chorizo baked potato and mixed vegetables. 1,410

**All-Inclusive surcharge 675*

WAGYU PICANHA STEAK BARBACOA (300G)

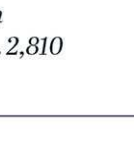
Wagyu prime beef marinated with a chili adobo rub and slow-roasted, served with barbacoa consommé. 840

**All-Inclusive surcharge 468*

NEW YORK WAGYU (450G)

New York premium Wagyu quality steak cooked on the grill, served with a loaded baked potato with chorizo and cheese with a side of baby vegetables. 2,810

**All-Inclusive surcharge 1,820*



LOBSTER COOKED TO ORDER

Price charged by weight, 6.60 pesos per gram

**All-Inclusive surcharge 3.30 pesos per gram*

FISH FILLET MARINATED "A LA TALLA" OR GRILLED "ZARANDEADO"-STYLE (200G)

Served with sweet potato rice and baby vegetables. 590

PASTOR-STYLE OCTOPUS (250G)

Octopus marinated in pastor spices and grilled, served with avocado cream, garlic new potatoes and roast pineapple and coriander salsa. 595

LIME SHRIMP

Six shrimp 16/20 served in a garlic and local lime sauce, served with potatoes and red peppers. 580

PASSION SHRIMP

Six juicy 16/20 shrimp with passion fruit sauce, served with rice and vegetables. 580

MEZCAL-STYLE SALMON (210G)

With rustic mashed potatoes and orange-mezcal sauce. 650

SIDE ORDERS

- GUACAMOLE 120
- MEXICAN SALSA 90
- MIXED VEGETABLES 120
- RICE OF THE DAY 110
- BAKED POTATO WITH CHORIZO 150
- MASHED POTATO 120



Chef's Recommendations



Vegetarian



Vegan

Menu available from 5 to 10:30 p.m.

Our prices are in pesos and include all taxes. Tips are not included.

The consumption of raw or partially cooked food can increase the risk of illness.

**Some dishes have surcharges for guests with the All-Inclusive package. Subject to changes without prior notice.*

