



KITCHEN & CELLAR

SINCE 1967 IN CAPOTERRA

Dear customer, welcome to "Domu Murgia",
in thanking you for your kind visit, allow us to remind you that the Sardinian olives, the
homemade sausage, the pecorino cream and the small glass of Vernaccia are kindly offered
by the Murgia family. As the name distinguishes us, we always try to use the products of our
territories, but in these particular periods where the availability of the product is increasingly
difficult, sometimes it could happen that the origin is not regional because it is unavailable
or out of season. In any case we are happy to inform you of the origin of each product we sell,
we ask you in any case of perplexity to ask our staff calmly.

Covered	€ 4,00
Regional brut aperitif (charmat method) 10 cl	€ 5,00
National brut aperitif (classic method) 10 cl	€ 7,00
Vernaccia vermouth aperitif (ice and orange) 5 cl	€ 5,00
Champagne aperitif (according to type) 10 cl	€ 8,00/12,00

In our "Domu" we have a tradition that I like to share with those who come to visit us, and
that is to pass between the tables "Su Schironi" (the spit) with eels or capitone, mullet or
coratella mine is a proposal, and as such it can be accepted or rejected, but I remind you
that it is not free. I also remind you that in my kitchen chilli pepper, garlic and parsley are
often used ... if you have any allergies it is always better to let the dining room staff know,
where possible we will try to satisfy you

Kitchen hours :

Lunch 12.00 14.30 (last order before 14.30 - excluding desserts or cheeses)

Dinner 8.00 pm 11.00 pm (last order by 11.00 pm - desserts or cheeses excluded)

Sea smoked fish



Whole mullet octarga served on a chopping board with sweet grapes (sale by weight) (9)	100 g	€ 30,00
Salted tuna roe with figs and jam (9)	porzione	€ 16,00
Buffalo cherry, smoked swordfish (our production) and raw tomato sauce (9)	porzione	€ 10,00
Mullet (our production) and two pepper cream (9)	porzione	€ 10,00

(The accompaniment of the smoked meats could change according to the season)

Traditional appetizers

"Burrida alla cagliaritana" (catfish cooked with walnuts, vinegar and cannonau) (5,9)	porzione	€ 8,00
Local octopus salad with potatoes, oil and wine vinegar (6)	porzione	€ 8,00
Fresh tuna° (May-September) boiled in Carloforte style in extra virgin olive oil and pickled onions (9)	porzione	€ 8,00
"Agliata alla bosana" (green fish, lightly sweet and sour tomato)° (9)	porzione	€ 8,00
Marinated sardine (or anchovy), potato timbale and basil pesto (9)	porzione	€ 8,00
Cold mixed seafood appetizer (5 types depending on the fish) (6,4,5,9)	porzione	€ 20,00
Mixed appetizer of warm sea (3 types depending on the catch) (minimum 2 portions) (6,4,5,9)	porzione	€ 36,00

Raw seafood

(All our carpaccio and shellfish are regularly blast chilled as required by law)

"Tsarskaya" oysters on ice (France) (6)	each one	€ 3,00
Cocollons oysters on ice (Ireland) (6)	each one	€ 4,00
Red snapper carpaccio on potato cream (contains celery) (7,9)	portion	€ 10,00
Shrimps and prawns with oil, lemon and pepper emulsion (sold by weight) (4)		€ 11,00/ 14,00
Red mullet carpaccio marinated on a bed of celery and crunchy pine nuts (5,7,9)	portion	€ 14,00
Mullet tartare (fish found) with selargine capers and pistachios (5,9)	portion	€ 10,00
Prattu Mannu (4 oysters, 4 clams, 4 truffles, 2 tartare, 4 small prawns and 4 small scampi) (4,6)		€ 60,00
Prattu mannu e pagu pagu (6 oysters, 6 clams, 6 truffles, 3 tartares, 6 small prawns and 6 small scampi) (4,5,6)		€ 90,00
Prattu Mannu Mannu (8 oysters, 8 clams, 8 truffles, 4 tartarians, 8 small prawn, 8 small scampi, 4 carpacci) (4,5,6,9)		€ 140,00
Prattu Mannu Mannu e mesu (prattu mannu mannu + 4 cuttlefish tagliatelle + 4 marinated anchovies + 4 mini red mullet carpaccio)(4,5,6,9)		€ 180,00
Prattu Mannu Mannu e bellu (prattu mannu mannu + 2 lobsters about 500g each divided in half) (by availability) (4,5,6,9)		€ 220,00
Prattu Mannu Mannu bellu e caru (prattu mannu mannu e bellu + 2 pack of caviar of 10 gr) (by availability) (4,5,6,9)		€ 260,00

The composed dishes cannot be modified and are subject to variations according to the period and availability

Dry pasta first courses (80g portion)

Risotto di Arborea alla pescatora con nero di seppia (polpo, seppia, gamberi, cozze...) (4,6,9)	portion	€ 16,00
Fregula of semolina (Pastificio dei Profeti) in broth with tin clams, garlic and chilli pepper (1,6)	minimum 2 portions	€ 36,00
Thiesi Spaghetti with oil, garlic and mullet roe (1,9)	portion	€ 16,00
Thiesi spaghetti whit lobster, spicy cherry tomatoes (sell by weight 100 g € 18,00) (1,4)	minimum 2 portions	

(Remember, usually lobsters weight goes over 300g, ask our staff for the actual weight)

Fresh pasta dishes (portion 80 g)

Mediterranean-style "Caserecce" (with seafood, shellfish and tomato) (1,4,6,8)	porzione	€ 14,00
"Tagliatelle" with mullet ragù and bottarga powder (1,4,8,9)	porzione	€ 16,00
"Culurgiones" with potato filling, fresh tomato and basil (1,2,8)	porzione	€ 12,00
"Incasada" eel ravioli with sapa, oil and pecorino cheese (1,2,8,9)	porzione	€ 16,00

Fried food you don't make at home (peanut oil)



Mixed fried fish from the Gulf ° with scabecciu sauce (1,4,5,6,9)	portion	€ 25,00
Fried fresh Calamari ° (1,5,6)	portion	€ 16,00
Sliced moray eel (1,5,9)	portio	€ 12,00
Small catch fried (1,5,9)	portions	€ 14,00
Fried "Orziadas" (sea anemones) (1,5,9)	portions	€ 18,00
Fried fresh potatoes (5)	portions	€ 7,00

...from the kitchen...

"Cassola de pisci" (Thursday only) (4,6,9)	portion	€ 25,00
(Soup of poor fish, prawns, cuttlefish, moray eel ... cooked with its broth)		
Mullet fillet (fish found) with cherry tomato and selargini capers ° * (9)	portion	€ 20,00
Incasada eel (boiled with oil and pecorino cheese) (according to availability) (9)	portion	€ 15,00
"Cassola of mussels" (1 kg of mussels with potatoes, spicy tomato and croutons) (6)	portion	€ 20,00
Our boiled octopus served whole (sale by weight) (6)	g 100	€ 5,00
(Usually the octopus weight is over 300g)		

Catch of the day on the charcoal grill

Sea bass (aquaculture) (9)	100 g	€ 5,50
Red mullet (9)	100 g	€ 8,00
Mulletts (9)	100 g	€ 4,00
Red prawns of the Mediterranean sea ° (4)	100 g	€ 14,00
Mediterranean sea scampi ° (4)	100 g	€ 14,00
Cuttlefish °° (6)	100 g	€ 5,00
Eels of the pond at "Su Schironi" (according to the size) (9)	each one	€ 5,00/7,00
Mixed grill with "Sa Cardiga" (minimum 300 g per serving) (according to type) (4,6,9)	100 g	€ 8,00

Choose your daily catch safely in our showcase with our staff

S'aligusta (lobster)

	100 g	€ 18,00
Grilled lobster with oil emulsion, vinegar, crustacean eggs and parsley	100 g	€ 18,00
Boiled Sardinian lobster with oil emulsion, vinegar and crustacean eggs	100 g	€ 18,00
Catalan-style boiled lobster with emulsion of oil, vinegar, lobster eggs, raw tomato and onion (Sardinian and Catalan lobsters are served cold)		

Side dishes

	by consumption	€ 2,00/5,00
Vegetables in pinzimonio (contains celery) (7)	portion	€ 6,00
Mixed vegetable salad (contains celery) (7)		

Coffee bar

	€ 1,50
Coffee	€ 2,00
Cappuccino	€ 3,00
Myrtle / Limoncino Of the Bresca Dorada of Muravera	€ 3,00
Water (1 L) Smeraldina	€ 2,00
Water (1 L) Table microfiltered	€ 2,50
Drink 0.25 cl/ 0.275 Az. Agricola Siete Fuentes	€ 5,00
Jchnusa beer 0,66 cl	€ 7,00/15,00






Thank you for coming to our restaurant, to improve our service ask and wait for the bill at the table, not at the reception please.

OUR SUPPLIERS:

EVO oil (San Giuliano Alghero) Sea salt (Sali di Sardegna- Cagliari) Vinegar (Spiga-Cagliari) Spaghetti (Tanda e Spada-Thiesi)
Fregola (Pastificio dei profeti- Turri) Tomato sauce (Casar- Serramanna) Mullet roe (Smeralda- Cagliari)
Fish (Strazzera - Cagliari) Meat (Macelleria Cabras - Cagliari) Fruits and vegetables (D'angelo - Sestu)
Typical sardinian treats (Sendas - Monastir) (Pasticceria Todde - Cagliari) Desserts (Leonildo Contis - Sanluri)

Allergens table (for any information ask the dining room staff)

FOOD ALLERGENS

						
1 GLUTEN	2 MILK	3 LUPINS	4 CRUSTACEAN	5 TREE NUTS	6 SHELLFISH	7 CELERY
						
8 EGG	9 FISH	10 SENAPE	11 PEANUTS	12 SESAME	13 SOY	14 SULFITES

- ° These are fresh products subjected to temperature reduction and storage at -20 °
- °° These are purchased products subjected to temperature reduction and storage at -20 °

***We are pleased to inform you that since 2011 our restaurant has been collaborating with the Genoa aquarium for the revaluation of the "Pesce Ritrovato" project (www.pesceritrovato.it)**

THANK YOU FOR CHOOSING OUR TAKE AWAY SERVICE

BOX €0,50 EACH ONE