

Tasting menu Sà Cardiga



(Wednesday to Saturday)

THE MENU CAN BE USED FOR A MINIMUM OF TWO PEOPLE, IT APPLIES TO ALL GUESTS AND CANNOT BE CHANGED.

Our aperitif: Vernaccia like it used to be
Sardinian olives, pecorino cream
sausage on the cutting board, carasau bread and hot civraxiu

Local octopus salad with simple Catalan salad
"Agliata" Bosana style

Small mullet tartare with summer vegetables

Crispy tuna "Bombas" with its sauce

Squid tagliatelle, chickpeas and casu axedu

Fresh "Mallorreddus" with seafood ragout

Mixed grill from the gulf cooked on charcoal

Vernaccia mascarpone cream, fennel crumble
and pear with Villacidro

Coffee and myrtle, limoncino or filiuferu, microfiltered water

Menus subject to change based on product availability
and not suitable for intolerants and allergies.

€50.00 excluding wine, soft drinks and spirits

€65.00 with paired wine: "Opale" Vermentino Cantine Mesa (1 btl x 2 pax)

€75.00 Paired with 4 wines by the glass (depending on the type available)