



À LA CARTE LUNCH MENU'

STARTERS

Artichoke, octopus and bottarga <i>(shellfish, fish)</i>	€20,00
Roasted cardoncello mushroom from Is Cheas with flambéed casizolu <i>(milk and derivatives)</i>	€20,00

FIRST DISHES

Durum wheat spaghetti, clams, black garlic and bottarga <i>(gluten, fish, shellfish)</i>	€23,00
Handmade ravioli filled with ricotta cheese and parsley, raw datterini tomatoes and pine nuts <i>(gluten, egg, milk and derivatives, nuts)</i>	€20,00

SECOND DISHES

Sliced Sardinian beef (200gr), baked vegetables, green beans, rocket, parmesan <i>(milk and derivatives)</i>	€28,00
Grilled catch of the day (200g) baked vegetables, green beans, potatoes <i>(fish)</i>	€30,00

SALAD & SANDWICHES

Nicoise Salad (tuna in oil, hard-boiled egg, anchovies, green beans, cherry tomatoes, lettuce, onions, black Nicoise olives) <i>(egg, fish, sulphites)</i>	€22,00
Chicken Caesar Salad <i>(solfiti, glutine, milk and derivatives)</i>	€19,00
Shrimp Caesar Salad <i>(crustaceans, sulphites, gluten, milk and derivatives)</i>	€19,00
Club House sandwich & chips (turkey, bacon, hard-boiled egg, lettuce, tomato, mayonnaise) Dressing: salsa rosa <i>(gluten, egg, sulphites)</i>	€20,00

DESSERT

Greek yogurt mousse, praline hazelnuts and passion fruit <i>(Milk and derivatives, nuts)</i>	€11,00
Vanilla panna cotta, meringue and red berries <i>(egg, milk and derivatives)</i>	€11,00
Chocolate and rum semifreddo, pears and pecan nuts <i>(sulphites, egg, nuts)</i>	€13,00
SERVICE CHARGE	€3,50

