



Menu



ON THE TABLE

RED TUNA TARTARE *

25€

Red tuna tartare, salted zabajone,
celery, hazelnut and caper powder

MUSSELS, TOMATO AND BASIL

16€

Sardinian mussel stew,
tomato and basil from our garden

SELECTION OF COLD CUTS AND CHEESES

22€

Sardinian cold cuts and cheeses, honey and jams

SPAGHETTI WITH CLAMS AND BOTTARGA

20€

spaghetti, Sardinian clams, mullet bottarga,
parsley essence

OCTOPUS AMATRICIANA

20€

paccheri, Campidanese smoked bacon,
octopus and aged pecorino

BURGERS AND FRIES

BEEF BURGER

19€

artisanal white bread, Sardinian beef burgers,
baked cherry tomatoes, cheese, myrtle reduction,
mustard mayo, mixed salad

WARUNG BURGER

20€

artisanal seed bread, seared tuna *, caper powder
soft egg, tomato mayonnaise, red onion jam with myrtle

PIGGY BURGER

19€

artisanal white bread, bbq pork shredded
Dolcesardo, roasted pineapple tartare with rosemary,
rocket, Warung bbq sauce

VEGETABLE GARDEN

17€

artisanal seed bread, fried aubergine
curry goat cream, tomato and mint salad





FRIED DISHES

WARUNG FRYING

25€

squid *, cod nuggets *, sea fregola fishballs,
yogurt and lime sauce

CHICKEN AND POTATOES

17€

crispy Sardinian chicken fillets with fried potatoes

COD AND POTATOES

18€

cod nuggets * with fried potatoes

FRENCH FRIES*

6€

POKE BOWLS

SALMON POKE

18€

white rice, salmon *, mango, avocado, cashew nuts
goma wakame *, edamame *, wasabi sauce and yuzu

TUNA POKE

18€

white rice, red tuna *, cucumber, purple cabbage
green apple, goma wakame *, edamame *, oriental mayo

CHICKEN POKE

18€

white rice, fried chicken, egg, carrots,
courgettes with mint, edamame, goma wakame,
fresh cream cheese and jalapeño





SALADS

RUSTIC

17€

mixed salad, fried chicken, cucumber, pecorino flakes,
purple cabbage, chive sauce, crock of bread

CAPRESE

16€

morsels and buffalo cream, cherry tomatoes,
essence of basil, green olives, carasau bread

TONNARA

18€

rocket, couscous, our tuna * in oil,
dried tomato, carrots, celery, olives, parsley essence

IN OUR KITCHEN WE USE



Sardinian free-range chicken



Tonnare Sulcitane certified Bluefin tuna



Local farmers meat



Locally caught fresh fish



Local fruit
and vegetables





SWEETS

CARASAU MILLE-FEUILLE

9€

carasau bread with orange caramel
custard with lemon essence

MINI SEADAS SELECTION

9€

honey, orange peel, lemon peel
and chopped pistachios

TIRAMIGIÙ

9€

coffee gel, mascarpone mousse, dark chocolate sand,
crumbs of toasted savoiardi biscuits, zabajone

EXOTIC PLANET

10€

creamy with passion fruit and mango,
coconut crumble, raspberry coulis

FRESH SEASONAL FRUIT

7€

* SOME MARKED PRODUCTS ARE PREPARED WITH FROZEN
OR DEEP-FROZEN RAW MATERIAL AT THE ORIGIN.

IN CASE OF ALLERGIES, PLEASE ASK FOR THE ALLERGEN TABLE TO THE DINING ROOM STAFF
SERVICE 2,5€



Vivai del Sassu



ORTO WARUNG
Healty Homemade Food