



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€



Vívai del Sassu




ORTO WARUNG
Healty Homemade Food