


# MENÙ SARDINIAN



TRADITIONAL SARDINIAN CUISINE

€ 50 per person + wine pairing

## WELCOME TASTING







Pecorino cheese cream   
Spiced lard

## STARTERS

Fresh ricotta cheese and honey   
Selection of 3 pecorino cheeses of our own production   
with different aging periods, served with natural jams

Vegetables in sweet and sour sauce or grilled  
Selection of 3 cured meats from our production





## FIRST COURSES

Ulurgiones (Sardinian Ravioli)    
Pistigione    
(traditional Sardinian pasta made from durum wheat flour)  
Macarrones de punzu (Sardinian gnocchi)    
(2 of these first courses with seasonal toppings)

## MAIN COURSES

Sheep or wild boar  
(Depending on the availability of meat,  
toppings depending on the seasonality of the products)  
Spit-roasted suckling pig dripped with drops of lard  
Fresh local vegetables

## DESSERT

Dry pastries      
(Typical desserts of the Sardinian tradition)

Carasau Bread   
Still and sparkling water  
Coffee  
Digestives: Mirto & Abbardente

# S A G A N A B O N A

## PAIRING SARDINIAN WINES

### WINE PAIRING WITH HOUSE WINE € 12

#### TENUTE SELLA & MOSCA – ALGHERO

Torbato Brut – Alghero Torbato Spumante – Sparkling Wine  
Cala Reale – Vermentino di Sardegna DOC – White Wine  
Cannonau di Sardegna DOC – Riserva – Red Wine

### WINE PAIRING PRESTIGE EURO € 18

#### CANTINA SANTA MARIA LA PALMA – ALGHERO

Ràfia – Vermentino di Sardegna DOC – White Wine  
Recònta – Cagnulari Alghero DOC Riserva – Red Wine  
Redit – Cannonau di Sardegna DOC Riserva – Red Wine

### WINE PAIRING SARAJA € 20

#### CANTINA SARAJA – TELTI (SS)

Kintari – Vermentino di Gallura DOCG Superiore – White Wine  
Libaltai – Isola dei Nuraghi IGT Carignano – Red Wine  
Inkibi – Cannonau di Sardegna DOC – Red Wine

### WINE PAIRING SELLA&MOSCA + MARRAS € 25

#### TENUTE SELLA & MOSCA – ALGHERO

Oscarì – Spumante Alghero Torbato Doc – Metodo Classico – Sparkling Wine  
Ambat – Vermentino di Sardegna DOC – White Wine  
Mustazzo – Cannonau di Sardegna DOC Riserva – Red Wine

### WINE PAIRING BADDE NIGOLOSU € 35

#### TENUTA DETTORI – SORSO – ROMANGIA

Dettori Bianco – 100% Vermentino di Sorso Sennori – White Wine  
Otto Marzo – 100% Pascale di Sorso Sennori – Red Wine  
Dettori Rosso – 100% Retagliadu Nieddu – Red Wine



SA MANDRA  
AZIENDA AGRITURISTICA



@aziendasamandra



MICHELIN  
2024

# MENÙ SA BENENNIDA


TRADITIONAL SARDINIAN CUISINE

€ 60 per person + wine pairing


## WELCOME TASTING


Pecorino cheese cream 

Lard and rosemary powder

Grilled pecorino cheese on Tundas bread 

## STARTERS



Fresh ricotta cheese and honey 



Selection of 4 pecorino cheeses of our own production with different aging periods, served with natural jams 

Vegetables in sweet and sour sauce or grilled

Selection of 4 cured meats from our production

## FIRST COURSES

Ulurgiones a spiga (wheat-sheaf ravioli)  

Malloreddos (Traditional Sardinian pasta)  

(Toppings vary depending on seasonal availability)

## MAIN COURSES

Sardinian IGP Lamb

(Seasonally available side dishes)



Spit-roasted suckling pig dripped with drops of lard


Fresh local vegetables

## DESSERT

Dry pastries    

(Typical desserts of the Sardinian tradition)

Sevada con s'aranzada  

Carasau Bread 

Still and sparkling water

Coffee

Digestives: Mirto & Abbardente

# S A B E N E N N I D A

## PAIRING SARDINIAN WINES

### WINE PAIRING WITH HOUSE WINE € 12

TENUTE SELLA & MOSCA – ALGHERO

Torbato Brut – Alghero Torbato Spumante – Sparkling Wine  
Cala Reale – Vermentino di Sardegna DOC – White Wine  
Cannonau di Sardegna DOC – Riserva – Red Wine

### WINE PAIRING PRESTIGE € 18

CANTINA SANTA MARIA LA PALMA – ALGHERO

Ràfia – Vermentino di Sardegna DOC – White Wine  
Recònta – Cagnulari Alghero DOC Riserva – Red Wine  
Redìt – Cannonau di Sardegna DOC Riserva – Red Wine

### WINE PAIRING SARAJA € 20

CANTINA SARAJA – TELTI (SS)

Kintaki – Vermentino di Gallura DOCG Superiore – White Wine  
Libaltai – Isola dei Nuraghi IGT Carignano – Red Wine  
Inkibi – Cannonau di Sardegna DOC – Red Wine

### WINE PAIRING SELLA&MOSCA + MARRAS € 25

TENUTE SELLA & MOSCA – ALGHERO

Oscari – Spumante Alghero Torbato Doc – Metodo Classico – Sparkling Wine  
Ambat – Vermentino di Sardegna DOC – White Wine  
Mustazzo – Cannonau di Sardegna DOC Riserva – Red Wine

### WINE PAIRING BADDE NIGOLosu € 35

TENUTA DETTORI – SORSO – ROMANGIA

Dettori Bianco – 100% Vermentino di Sorso Sennori – White Wine  
Otto Marzo – 100% Pascale di Sorso Sennori – Red Wine  
Dettori Rosso – 100% Retagliadu Nieddu – Red Wine



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