A STEP INTO A RESTAURANT WITHOUT STEPPING OUT OF YOUR ROOM

TO ORDER DIAL 7750

€12 WILL BE ADDED TO YOUR BILL FOR SERVICE

SALADS

Sardinian Salad €22 **ⓑ ⓒ**

(Romaine lettuce, fior di latte cheese, grey mullet roe, cherry tomato, grilled artichoke)

Caesar Salad €18 **(@) (b)**

(Romaine lettuce, Grana Padano cheese, grilled chicken, bacon, Caesar dressing, croutons)

Barley Salad €17 **②**

(pearl barley, grilled eggplant, grilled bell pepper, grilled zucchini, cherry tomatoes, basil)

APPETIZERS

Fassona beef carpaccio with pickled vegetables and hazelnut mayonnaise €20 ⊕ ⊚ ●

Cream of tomato with crispy onion and basil oil €18

FIRST COURSES

Spaghetti with fresh tomato and basil €16 ⊗

Ricotta and spinach mezzelune with buttercream and sage powder €18 **② ⑥**

Sardinian Fregula with prawn, mussels and clams with a hint of citrus €24 @@♥♥��

MEAT

Chicken supreme with gravy sauce and steamed vegetables €20 <a>®

FISH

Salmon fillet with diced fresh tomato, onion and basil €26 ³

Seared tuna cubes with sweet and sour onion and roasted bell pepper sauce €24 ④

SIDE DISHES

French fries €8 ⊕
Grilled vegetables €8

COMFORT FOOD

*Served with French fries or green salad and tomato

Quinoa and flaxseed burger, salad leaf, tomato, caramelized onion* €22 <a>⊗

Chicken nuggets with Harissa sauce* €14 @ ⊚

Toast €12 **(® (6**)

Toasted bread with cooked ham and cheese

Toasted bread with stracchino cream cheese and Sardinian cured ham

Piadine €12 **® ô**

Piadina bread with cured ham and cheese Piadina bread with cooked ham and cheese

DESSERTS

Ice cream by the scoop €3 ⑥

Tart of the day €10 @@6

Pistachio and white chocolate parfait €12 ⊗ ⊕ ⑥

Tiramisù €10

Traditional © 6 ©
Strawberries © 6 ©
Nutella

Seasonal fruit platter €15



APPETIZERS

Cured or cooked ham €8
Mozzarella and tomato €8

FIRST COURSES

Plain pasta €6
Pasta with tomato sauce €8
Pasta with meat ragout €10
Pasta with meat ragout €10

SECOND COURSES

Served with French fries or green salad and tomato

Beef burger €12 <a>©
Chicken nuggets €8 <a>©
<a>©
Fish nuggets €8 <a>©
<a>©

SOFT DRINKS

WATER	CL 45	CL 75
Plate water	€3	€5
Sparkling water S. Pellegrino	€3	€5

DRINKS IN CAN (L33

Coca-Cola €6

Fanta €6

Sprite €6

Lemon or peach iced tea €6

FRUIT JUICES (L 25

Orange juice €6

Pineapple juice €6

Apple juice €6

COFFEE

Espresso €3

Espresso macchiato (with a dash of milk) €3

Cappuccino €4

Double Espresso €5

Caffè lungo (Weak coffee) €3

Milk €3

BEVERAGE

TEA & INFUSIONS BY DAMMANN FRÈRES

Darjeeling - Black tea €5

Ceylan O. P. - Black tea €5

Sencha Fukuyu - Green tea €5

Tiglio - Infusion €5

Verbena - Infusion €5

FRESH FRUIT COCKTAILS

ORIENTAL - Energetic €10

(ginger, mango, litchi, kiwi)

DETOX - Detoxifying €10

(raspberry, orange, avocado, apple)

VITALITY - Anti-aging €10

(papaya, melon, blackberry, pineapple)

Purity - Purifying €10

(carrot, apricot, pineapple)

Cocktail signature OPHRYS LUTEA €10

(melon, strawberries and pomegranate, wild berry infusion, fennel infusion)

WINE BY THE GLASS CL 15

CHAMPAGNE

Gardet, Extra Brut Millésime 2013 €18

SPUMANTI

Dom Jago Brut, Conte de Quirra €8

WHITE WINES

Filicario, Vermentino di Sardegna D.O.P. €8

Phoenix, Malvasia Isola dei Nuraghi I.G.T. €10

RED WINES

Andaras, Carignano del Sulcis DOC €10

Scultone, Cannonau di Sardegna D.O.P. €9

Dieci Cavalli, Isola dei Nuraghi I.G.T. n.8 Cru Infinito €22

ROSÉ WINES

Siska, Isola dei Nuraghi IGT €8

WINE IN BOTTLE

SPUMANTI		CL 75
Satèn, Franciacorta DOCG		€65
WHITE WINES	CL 37,5	CL 75
Dama Nera, Vermentino di Sardegna DOC	€21	€33
Phoenix, Malvasia Isola dei Nuraghi IGT		€45
Chêne Marchand 2018, AOC Sancerre		€59
Contessa Violante, Vermentino di Sardegna DOC	€22	€42
Très Plus, Langhe DOC 2012 Blend di varie annat	e	€56
RED WINES	CL 37,5	CL 75
Conte de Quirra Cavallo Rosso Merlot	€21	€33
Scultone, Cannonau di Sardegna DOP		€35
Andaras, Carignano del Sulcis DOC		€50
Dieci Cavalli, Isola dei Nuraghi IGT n.8 Cru Infinito		€108
Barolo DOC Bussia, Riserva Ciabot Minat 2012		€155
ROSÉ WINES		CL 75
Andares, vino rosato 100% carignano		C20

ALCOHOLIC BEVERAGES

BEER CL 33

Nastro Azzurro €6

Ichnusa €6

ALCOHOLIC APERITIFS

Vermouth €9

INTERNATIONAL SPIRITS AND LIQUEURS

GIN Hendrick's €12

VODKA Ciroc €14

WHISKY Oban 14 Yrs €16

COGNAC Hennessy XO €18

RHUM Zacapa Centenario 23 Yrs €18

IN-ROOM BREAKFAST AVAILABLE FROM 7 AM TO 12 PM

TO ORDER, PLEASE CALL 7750 THE DAY BEFORE (WITHIN 1 AM)
OR FROM 7 AM TO 12 PM (WAITING TIME: 30 MINUTES)

€12 WILL BE ADDED TO YOUR BILL FOR SERVICE

Buffet breakfast is served from 7 am to 10 am at La Veranda Restaurant

CONTINENTAL BREAKFAST

If the Continental breakfast is included in the room rate, only the cost of the service will be charged (€12)

Juice, mixed pastries, bread, butter, jam, honey, yogurt, biscuits, rusks.

Choose your hot brevage:

- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / green tea / decaffeinated tea / infusion (with milk or lemon)
- Whole / low-fat milk (hot or cold)
- Chocolate

Choose your fresh juice:

- Orange
- Grapefruit

LIGHT BREAKFAST

If the Light breakfast is included in the room rate, only the cost of the service will be charged (€12)

Choose your hot brevage:

- Low-fat milk (hot or cold)
- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / green tea / decaffeinated tea / infusion (with milk or lemon)

Choose your preferences:

- Sliced whole wheat bread
- Whole wheat rusks
- Sugar free biscuits
- Low-fat yogurt
- Light butter
- Sugar free jam
- Fruit in syrup with no added sugar
- Fruit salad
- Cereals

Supplements:

- Cheese €5
- Salami €5
- Ham €5
- Smoked salmon carpaccio €5
- Smoked swordfish carpaccio €5
- Vegetables €5
 (tomatoes / potatoes)
- 2 eggs €5

(soft-boiled / fried / scrambled / omelette / with bacon)

AMERICAN BREAKFAST €35

Juice, mixed pastries, bread, butter, jam, cereals, honey, yogurt, biscuits, rusks, pancakes.

Choose your hot beverage:

- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / Green tea / decaffeinated tea / infusion (with milk or lemon)
- Whole / low-fat milk (hot or cold)
- Chocolate

Chooe your fresh juice:

- Orange
- Grapefruit

Choose your preferences:

- Cheese
- Salami
- Ham
- Smoked salmon carpaccio
- Smoked swordfish carpaccio
- Vegetables (tomatoes / potatoes)
- Fruit salad
- 2 eggs

(soft-boiled / fried / scambled / omelette / with bacon)

HEALTHY BREAKFAST €35

Juice, mixed pastries, sliced whole wheat bread, light butter, sugar free jam, honey, whole wheat rusks.

Choose your hot beverage:

- Espresso / double espresso / decaffeinated coffee
- Cappuccino
- American coffee
- Coffee and milk
- Dammann black tea / Green tea / decaffeinated tea / infusion (with milk or lemon)
- Whole / low-fat milk (hot or cold)
- Chocolate

Choose your fresh juice / smoothie / organic juice:

- Orange fresh juice
- Grapefruit fresh juice
- Smoothie

Choose your preferences:

- Fruit salad
- Fruit platter
- Fruit in syrup with no added sugar
- Cereals: organic / gluten-free / with fruit
- Vegetables

(tomatoes / potatoes)

- Yogurt : natural / fruit / low-fat / organic / lactose-free
- 2 eggs

(soft-boiled / fried / scambled / omelette / with bacon)

- Organic apple juice
- Organic carrot juice

ALLERGEN LEGEND

We inform our customers that allergenic substances may be present in the food prepared and served in this restaurant. The presence of allergens is reported by means of specific symbols according to the instructions contained in the Regulation (EU) No 1169/2011. Dishes frozen at origin are also reported.

Below is the legend of the 14 food allergens. For any doubt or additional information, we invite you to contact our staff.



PULLMAN ALMAR TIMI AMA

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