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## A STEP INTO A RESTAURANT WITHOUT STEPPING OUT OF YOUR ROOM

T0 ORDER DIAL 7750
€12 WILL BE ADDED TO YOUR BILL FOR SERVICE

## SALADS

## Sardinian Salad €22 (6)(3)

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

## Caesar Salad €18 (0)

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

## Barley Salad €17 (:3)

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

## APPETIZERS

Fassona beef carpaccio with pickled vegetables and hazelnut mayonnaise $€ 20$ (B)(6)(0)

Buffalo mozzarella cheese PDO, Cantabrian anchovies and sun-dried tomato pesto $€ 20$ (3)(0) (8)

Cream of tomato with crispy onion and basil oil $€ 18$

## FIRST COURSES

Spaghetti with fresh tomato and basil $€ 16$ (1)
Ricotta and spinach mezzelune with buttercream and sage powder $€ 18$ (B) (6)

Sardinian Fregula with prawn, mussels and clams with a hint of citrus $€ 24$ (2) (2) (8) (c) (8)

## MEAT

Chicken supreme with gravy sauce and steamed vegetables $\qquad$ ©

Breaded veal cutlet "Milanese-style" with French fries $€ 24$ (8)(6)

## 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 $€ 24$ (3)

## SIDE DISHES

French fries € ${ }^{*}$
Grilled vegetables

## COMFORT FOOD

*Served with French fries or green salad and tomato

Fassona beef burger, salad leaf, Parmesan cream, tomato, caramelized onion, bacon* €22 (8) (6)

Quinoa and flaxseed burger, salad leaf, tomato, caramelized onion* €22 (a)

Chicken nuggets with Harissa sauce* €14 (8)(0)

## Toast $€ 12$ (0.6)

Toasted bread with cooked ham and cheese
Toasted bread with stracchino cream cheese and Sardinian cured ham

## Piadine $€ 12$ (8) (6)

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

## Club Sandwich $€ 18$ (80)(6)

Served with French fries | chicken, fried egg, bacon, salad, tomato, mayonnaise

## DESSERTS

Ice cream by the scoop $€ 3$ (6)
Tart of the day $€ 10$ (B)(6)(b)
Pistachio and white chocolate parfait $€ 12$ (8)(8)(6)
Tiramisù € 10


## Seasonal fruit platter $€ 15$



KIDS' CUISINE

## APPETIZERS

Cured or cooked ham € $€$
Mozzarella and tomato € $€ 8$

## FIRST COURSES

Plain pasta €6 (8)
Pasta with tomato sauce $€ 8$ (8) (4)
Pasta with meat ragout $€ 10$ (8)(B)

## SECOND COURSES

Served with French fries or green salad and tomato
Beef burger €12 (:3)
Chicken nuggets €8 (0)(2)
Fish nuggets €8 (3)(0)(3)

## SOFT DRINKS

WATER ..... CL 45 ..... CL 75
Plate water ..... €3 ..... €5
Sparkling water S. Pellegrino ..... € 3 ..... €5
DRINKS IN CAN CL 33
Coca-Cola ..... €6
Fanta ..... €6
Sprite ..... €6
Lemon or peach iced tea ..... €6
FRUIT JUICES CL 25
Orange juice ..... €6
Pineapple juice ..... €6
Apple juice ..... €6
COFFEE
Espresso ..... €3
Espresso macchiato (with a dash of milk) ..... €3Cappuccino€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
Verbena - Infusion
€5

## FRESH FRUIT COCKTAILS

ORIENTAL - Energetic € 0
(ginger, mango, litchi, kiwi)

## DETOX - Detoxifying

(raspberry, orange, avocado, apple)

## VITALITY - Anti-aging

(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 CL15

## CHAMPAGNE

Gardet, Extra Brut Millésime 2013 ..... $€ 18$
SPUMANTIDom 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 WINESSiska, 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 ..... €42
Très Plus, Langhe DOC 2012 Blend di varie annate ..... $€ 56$
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 ..... CL75
Andares, vino rosato 100\% carignano ..... €30
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 AVALIABLE 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 ( $£ 72$ )

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 (€72)

## 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/potates)
- 2 eggs $€ 5$
(soff-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


## Choose your preferences:

- Cheese
- Salami
- Ham
- Smoked salmon carpaccio
- Smoked swordfish carpaccio
- Vegetables
(tomatoes/potatios)
- Fruit salad
- 2 eggs
(soff-boiled / fried / scambled / omelette / with bacon)

Chooe your fresh juice:

- Orange
- Grapefruit


## 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 preferences:

- Fruit salad
- Fruit platter
- Fruit in syrup with no added sugar
- Cereals: organic / gluten-free / with fruit
- Vegetables
(tomatoes / potatios)
- Yogurt : natural / fruit / low-fat / organic / lactose-free
- 2 eggs
(soft-boiled / fried / scambled / omelefte / with bacon)
- Organic apple juice
- Organic carrot juice
- Smoothie


## 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
Viale dei Ginepri 3 - Villasimius - T. 070 79791-H3040@accor.com
pullman-timiama-sardegna.com

