

— *Ristorante* —
I GINEPRI
MUSIC | FOOD | FUN

Menu Bar

Aperto tutti i giorni | Open every day | Ouvert tous les jours 10:00 - 23:00

Viale dei Ginepri, 3 - Villasimius (SU) | T. 070/79791

Caffè

COFFEE

Brioche   	2
<i>(croissant, pain au chocolat, pain aux raisins)</i>	
Espresso	3
Caffè Ginseng	3
<i>Ginseng coffee</i>	
Decaffeinato	3
<i>Decaffeinated coffee</i>	
Orzo espresso 	3
<i>Barley coffee</i>	
Latte	3
<i>Milk</i>	
Latte macchiato 	4
<i>Milk with coffee</i>	
Caffè americano	4
<i>American coffee</i>	
Cappuccino 	4
Caffè corretto	4
<i>Espresso & liquor</i>	
Caffè doppio	5
<i>Double coffee</i>	
Caffè shakerato (vari gusti)	5
<i>Iced coffee (different flavors)</i>	
Caffè shakerato corretto	6
<i>Iced coffee with liquor</i>	

Acqua

WATER

Acqua naturale cl 33	3
<i>Still water</i>	
Acqua gassata cl 33	3
<i>Sparkling water</i>	
Acqua Perrier cl 25	3
<i>Perrier water</i>	

Bibite

SOFT DRINKS

Coca Cola cl 33	6
Coca Cola zero cl 33	6
Fanta cl 33	6
Limonata cl 20	6
<i>Lemonade</i>	
Tè freddo pesca limone cl 33	6
<i>Iced tea peach lemon</i>	
Sprite cl 33	6
Schweppes cl 18	6
Ginger beer Fever-Tree cl 20	6
Chinotto Lurisia cl 20	6

Spremute

FRESH SQUEEZED FRUIT JUICES

Arancia <i>Orange</i>	6
Pompelmo <i>Grapefruit</i>	6

Damman

TEAS & INFUSIONS

TÈ NERI | BLACK TEAS

Breakfast 5

Darjeeling 5

Ceylan O.P. 5

Smokey Lapsang 5

TÈ NERI AROMATIZZATI | FLAVOURED BLACK TEAS

Coquelicot Gourmand 5

TÈ VERDI | GREEN TEAS

Yunnan 5

Sencha Fukuyu 5

TÈ VERDI AROMATIZZATI | FLAVOURED GREEN TEAS

Earl Grey Vert Calabria 5

TÈ BIANCHI AROMATIZZATI | FLAVOURED WHITE TEAS

Thé Blanc Passion de fleurs 5

TÈ OOLONG AROMATIZZATI | FLAVOURED OOLONG TEAS

Oolong Caramel au beurre salé 5

ROOIBOS

Rooibos Cederberg 5

CARCADÈ - FRUIT INFUSIONS

Carcadet Provence 5

TISANE | HERBAL TEAS

Tiglio | Linden 5

Verbena 5

Fruit & Power

Pesca <i>Peach</i> cl 40	6
Banana cl 40	6
Mela <i>Apple</i> cl 40	6
Mandarino <i>Tangerine</i> cl 40	6
Fragola <i>Strawberry</i> cl 40	6
Limone <i>Lemon</i> cl 40	6

Energy

DRINKS

Gatorade arancia limone cl 50 <i>Gatorade orange lemon</i>	7
Red Bull cl 25	6

Birre

BEER

ESTERA FOREIGN

Heineken cl 33	7
Corona cl 33	7

NAZIONALE ITALIAN

Nastro Azzurro cl 33	7
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BIRRA ARTIGIANALE CRAFT BEER

«Costa Rei» Bionda <i>Blonde</i> cl 75	19
«Serpentara» Ambrata <i>Amber</i> cl 75	19
«Tavolara» Bionda <i>Blonde</i> cl 75	19

Succhi di frutta

FRUIT JUICES

Arancia <i>Orange</i> cl 25	6
Pompelmo <i>Grapefruit</i> cl 25	6
Ananas <i>Pineapple</i> cl 25	6
Albicocca <i>Apricot</i> cl 25	6
Pera <i>Pear</i> cl 25	6
Pesca <i>Peach</i> cl 25	6
ACE bio cl 20 <i>Carrot, orange & lemon (organic)</i>	6
Pomodoro <i>Tomato</i> cl 25	6
Mela bio <i>Apple (organic)</i> cl 20	6

LOCALE SARDINIAN

Ichnusa cl 33	7
Ichnusa non filtrata cl 33 <i>Ichnusa unfiltered</i>	7

ALLA SPINA DRAFT

Bionda <i>Blonde</i> cl 25	6
Bionda <i>Blonde</i> cl 50	8

ANALCOLICA ALCOHOL-FREE

Tourtel cl 33	7
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Ballicine

SPARKLING WINE

Spumante

CL 15

CL 75

SARDEGNA SARDINIAN

Sagitta, Brut	9	40
Dom Jago Rosé, Brut	9	40
Il Maniero, Spumante Brut Millesimato	12	60

FRANCIACORTA

Monterossa, Prima Cuvée Brut, Franciacorta DOCG	14	70
Pietraluce, Satèn, Franciacorta DOCG	14	72
Pietraluce, Rosé, Franciacorta DOCG	15	78

Prosecco

CL 15

CL 75

Conegliano Valdobbiadene, Prosecco Superiore Millesimato Extra Dry DOCG	8	35
Cuvée Concerto Sparkling Rosé, Extra Dry	8	35

Champagnes

CL 15

CL 37.5

CL 75

J.M. Gobillard et Fils, Brut Tradition		48	95
J.M. Gobillard et Fils, Brut Rosé	18		95
J. M. Gobillard et Fils, Brut Grande Réserve	18		95
Gardet, Collection Tradition, Brut Tradition			110
Brut Nature Millésime 2017 Follet-Ramillon	20		110
Gardet, Extra Brut Millésime 2013			115
J.M. Gobillard et Fils, Millésime Cuvée Prestige 2016	22		130
Gardet, Prestige			190
Veuve Clicquot, Yellow Label			170
Ruinart, Blanc de Blancs			220
Gardet, Extra Cuvée Anniversaire 120 ans			260
Dom Pérignon 2012/2013			590
Krug, Grande Cuvée			600
Louis Roederer, Cristal			650

Vini da dessert

SPARKLING WINE

SARDEGNA SARDINIAN

CL 37.5

Malvasia di Bosa DOP Salto di Coloras

60

Classic Cocktails

Negroni

Gin, bitter Campari, Vermouth rosso
Gin, Campari bitter, red Vermouth

13

Mojito

Rum, lime, menta fresca, zucchero, soda
Rum, lime, fresh mint, sugar, soda

15

Daiquiri

Rum, succo di limone, zucchero
Rum, lemon juice, sugar

15

Caipirinha

Cachaca, lime, zucchero
Cachaca, lime, sugar

15

Margarita

Tequila, Cointreau, succo di limone
Tequila, Cointreau, lemon juice

15

Gin Fizz

Gin, soda, succo di limone, zucchero
Gin, soda, lemon juice, sugar

15

Bloody Mary

Vodka, succo di pomodoro condito
Vodka, seasoned tomato juice

13

Moscow Mule

Vodka, ginger beer, succo di lime
Vodka, ginger beer, lime juice

15

Cosmopolitan

Vodka Citron, Cointreau, succo di limone, succo di mirtillo
Vodka Citron, Cointreau, lemon juice, blueberry juice

15

Americano

Bitter Campari, Vermouth rosso, soda
Campari bitter, red Vermouth, soda

13

Sour

Cocktails

Amaretto Sour

15

*Amaretto Disaronno, succo di limone, sciroppo di zucchero
Amaretto Disaronno, lemon juice, sugar syrup*

Whiskey Sour

15

*Bourbon, succo di limone, sciroppo di zucchero
Bourbon, lemon juice, sugar syrup*

Vodka Sour

15

*Vodka Absolut, succo di limone, sciroppo di zucchero
Vodka Absolut, lemon juice, sugar syrup*

Midori Sour

15

*Midori, succo di limone, soda
Midori, lemon juice, soda water*

Signature

TIMI AMA

Caipireddu

15

*Mirto bianco, lime, menta fresca, zucchero
White myrtle liquor, lime, fresh mint, sugar*

Almar Timi Ama

18

*Light Rum, Blue Curacao, Malibu, succo d'ananas,
purea di cocco
Light Rum, Blue Curacao, Malibu, pineapple juice,
coconut puree*

Spritz

Cocktails

Hugo Spritz

13

*Prosecco, sciroppo di sambuco, liquore di sambuco, menta
fresca, mezzo lime fresco
Prosecco, elderberry syrup, elderberry liqueur, fresh mint,
fresh lime*

Aperol Spritz

13

Aperol, Prosecco, soda

Campari Spritz

13

Campari, Prosecco, soda

Sparkling

Cocktails

Bellini

15

*Purea di pesca, Prosecco
Peach purea, Prosecco*

Rossini

15

*Purea di fragole, Prosecco
Strawberry purea, Prosecco*

Kir Royal

15

Prosecco, Crème de Cassis

Aperitivi

APÉRITIFS

Campari soda	7
Aperol soda	7
San Bitter	7
Crodino	7
Aperol	9
Bitter Campari	9
Vermouth	9
Pimm's n°1	9
Pernod / Ricard / Pastis	9
Vero Vermouth Sardegna	10
Special Vermouth	11

Zero Alcol

— NON-ALCOHOLIC COCKTAILS —

Green November	10
<i>Sweet and sour, sciroppo di menta, succo di pompelmo, tonica</i>	
<i>Sweet and sour, mint syrup, grapefruit juice, tonic water</i>	
Tropical fizz	10
<i>Sweet and sour, succo tropicale, purea tropicale, sciroppo di papaya, soda</i>	
<i>Sweet and sour, tropical juice, tropical purea, papaya syrup, soda</i>	

Distillati

SPIRITS

GIN

Gordon's	England	8
Tanqueray	England	9
Bombay Sapphire	England	10
Solo Wild Gin	Sardinia	11
Hendrick's	Scotland	12
Doro Aged Gin	Sardinia	14
Tanqueray n° Ten	England	14

VODKA

Abdolut	Sweden	8
Smirnoff Red	Russia	8
Smirnoff Black	Russia	10
Adras	Sardinia	10
Belvedere	Poland	12
Grey Goose	France	12
Limone Pera Arancia		
Lemon Pear Orange		
Belvedere Unfiltered	Poland	13
Belvedere Bloody Mary	Poland	13
Belvedere Citrus	Poland	13
Belvedere Pink Grapefruit	Poland	13
Cîroc	France	14
Stolichnaya Elite	Russia	15
Kauffman	Russia	18

CALVADOS

Calvados	France	10
Calvados Riserva Speciale	France	14

PREMIUM TEQUILA

Casamigos Blanco	Mexico	12
Casamigos Reposado	Mexico	13
Casamigos Añejo	Mexico	14
Casamigos Mezcal	Mexico	14
Don Julio Blanco	Mexico	12
Patrón Añejo	Mexico	13
Don Julio Reposado	Mexico	15
Gran Patrón Platinum	Mexico	16

RUM

Captain Morgan Original Spiced Gold	Jamaica	10
Pampero Aniversario	Venezuela	10
Captain Morgan Black	Jamaica	12
Cubaney Exquisito 21 yrs	Dominican Rep.	15
Rum Appleton 21 yrs	Jamaica	15
Bally Rum Martinique Piramide	Martinique	16
Cubaney Tesoro 25 yrs	Dominican Rep.	18
Zacapa Centenario 23 yrs	Guatemala	18
Cacique Antiguo	Venezuela	25
Zacapa XO	Guatemala	28

Distillati

SPIRITS

SCOTCH WHISKY

J&B Blended Strathleven - Highlands	10
J. Walker Red Label 5 yrs Blended – Ayrshire	10
Macallan Amber Single Malt – Craigellachie	12
Singleton Single Malt – Speyside	12
J. Walker Black Label 12 yrs Blended - Ayrshire	12
Chivas Regal 12 yrs Blended - Ayrshire	12
Glen Livet 12 yrs Single Malt - Ballindalloch	12
Glenfiddich R.S. 12 yrs Single Malt - Dufftown	12
Cardhu R.S. 12 yrs Single Malt – Knockando	16
Glenkinkie 10 yrs Single Malt - Speyside	16
Lagavoulin 16 yrs Single Malt – Port Ellen (Islay)	16
Talisker 10 yrs Single Malt – Carbost (Skye)	16
Oban 14 yrs Oban 14 yrs	16

IRISH WHISKY

Jameson Blended	10
Bushmills Single Malt	10

AMERICAN WHISKY

Bulleit Bourbon Kentucky	10
Jack Daniel's Tennessee	12
Bulleit Rye Kentucky	14

SPANISH BRANDY

Carlos I	12
Cardenal Mendoza	12
Lepanto	14

COGNAC & ARMAGNAC

Duc de Maravat France	12
Sempé Armagnac France	12
Rémy Martin V.S.O.P. France	13
Hennessy Very Special Cognac France	13
Camus XO Élégance France	24
Camus Extra Élégance France	48

GRAPPA

Nardini	9
Anfora Marzadro	12
Giare Amarone Marzadro	14
Giare Chardonnay Marzadro	14
Giare Gewürztraminer Marzadro	14
Castagner Fuoriclasse Leon	14
Riserva 3 anni	

ITALIAN BRANDY

Vecchia Romagna Etichetta Nera	7
Stravecchio Branca	7

ACQUAVITE

Prime Uve Maschio Bonaventura	10
Prime Uve Nere Maschio Bonaventura	12
Prime Uve Oro Maschio Bonaventura	14

Amani

BITTERS

Fernet Branca	8
Fernet Branca Menta	8
Montenegro	8
Averna	8
Ramazotti	8
Amaro Lucano	8
Unicum	8
Amaretto Disaronno	8
Sambuca	8
Cynar	8
Vecchio Amaro del Capo	8
Altri Others	8

Liquori esteri

INTERNATIONAL LIQUORS

Cointreau	8
Grand Marnier	8
Drambuie	8
Bénédictine	8
Tia Maria	8
Aurum	8
Baileys	8
Baileys Coffee	8
Malibu	8
St-Germain	8

Liquori sardi

SARDINIAN LIQUORS

Mirto Rosso Red Myrtle	6
Mirto Bianco White Myrtle	6
Filu 'e Ferru	6
Limoncello	6
De Chelu	6
Liquore di liquirizia Licorice liquor	

LEGENDA ALLERGENI

Informiamo la gentile clientela che negli alimenti preparati e somministrati in questo ristorante possono essere presenti sostanze allergeniche. La presenza di allergeni è segnalata tramite apposita simbologia secondo le prescrizioni contenute nel Regolamento UE 1169/2011 e nel D.Lgs. 231/2017. Sono altresì segnalate le pietanze surgelate all'origine.

Di seguito riportiamo la legenda dei 14 allergeni alimentari. Per qualsiasi dubbio o informazione supplementare, vi invitiamo a rivolgervi al personale in servizio.

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.



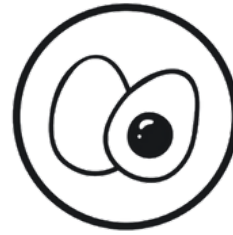
Glutine
Gluten



Latte
*Milk
Lait*



Soia
*Soy
Soja*



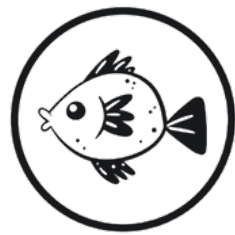
Uova
*Eggs
Oeufs*



Senape
*Mustard
Moutarde*



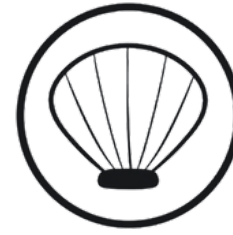
Frutta a guscio
*Nuts
Fruits à coque*



Pesce
*Fish
Poisson*



Crostacei
*Crustaceans
Crustacés*



Molluschi
*Molluscs
Mollusques*



Sesamo
*Sesame
Sésame*



Lupini
Lupin



Arachidi
*Peanuts
Arachides*



Sedano
*Celery
Céleri*



Solfiti
*Sulphites
Sulfites*



Decongelato
*Defrosted
Décongelé*

