



SU MERIACRU  
CUCINA IDENTITARIA

*menù a la carte*

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SU MERIACRU

## starting

<b>ANIMELLE DI AGNELLO E MAIALE CROCCANTE.</b>	€ 22
<i>Crispy lamb sweetbreads in a pork rind crust, mashed potatoes, sweet and sour onion petals and green sauce.</i> <sup>3, 7, 1</sup>	
<b>MILLEFOGLIE DI VERDURINE E PECORINO FUSO.</b>	€ 16
<i>Millefeuille of guttiau bread with herbs, melted fresh pecorino, seasonal vegetables and basil mayonnaise.</i> <sup>3, 7, 1</sup>	
<b>TARTARE AL PASCOLO.</b>	€ 23
<i>Sheep meat tartare on smoked veal marrow, bed of mountain hay, land of olives and truffle mayonnaise.</i> <sup>3, 6, 1, 10</sup>	
<b>TACOS DI PANE LENTU</b>	€ 18
<i>Pane lentu tacos, creamy goat cheese with herbs, veal carpaccio and garlic and parsley mayonnaise.</i> <sup>1, 7, 3</sup>	
<b>TARTARE DI VITELLA.</b>	€ 21
<i>Veal cut-up with marinated peaches, goat yogurt, lemon mayonnaise and caper flower.</i> <sup>10, 7, 6, 3</sup>	
<b>CANNOLO CROCCANTE.</b>	€ 17
<i>Corn cannoli in a corn flake crust, stuffed with sautéed pork, pickled vegetables and pepper reduction.</i> <sup>1, 7</sup>	
<b>IL TAGLIERE SU MERIACRU.</b>	€ 20
<i>Platter of mixed local cold cuts and marinated olives.</i>	
<b>DEGUSTAZIONE DI FORMAGGI E CONFETTURE DEL TERRITORIO.</b>	€ 19
<i>Mixed platter of cheeses of our production with honey and jams.</i> <sup>7, 8</sup>	

## handmade pasta

### MACARRONES DE BUSA.

€ 22

*Macarrones de busa, light wild rocket pesto, 24-month-old pecorino mousse and white ragu sheep.* <sup>7, 1</sup>

### LORIGHITTAS SBAGLIATE.

€ 23

*Lorighittas, blue cheese sauce, parsley pesto, sausage and tomato powder.* <sup>7, 1</sup>

### RAVIOLO CLOROFILLA.

€ 20

*Chlorophyll ravioli with aubergine, shallot and ricotta filling, tomato cream and crunchy aubergine wafer.* <sup>3, 7, 1</sup>

### FREGULA, CONIGLIO E RAPA ROSSA.

€ 21

*Sardinian rice with beetroot cream, white rabbit ragout marinated in beer and cow's milk cheese sauce.* <sup>9, 7, 1</sup>

### CULURGIONES, CACAO E TARTUFO DI LACONI.

€ 26

*Culurgiones with cocoa stuffed with potatoes, mint and seasoned and semi-seasoned pecorino in a smoked provolone sauce from Siniscola with a scent of truffles and truffle flakes from Laconi.* <sup>7, 1</sup>

### CULURGIONES OGLIASTRINI CROCCANTI.

€ 23

*Crispy culurgiones stuffed with potatoes, mint and seasoned and semi-seasoned pecorino on aubergine cream, salted ricotta cheese and crispy bacon.* <sup>7, 1</sup>

*main courses*

<b>SUA MAESTÀ "SU PORCHEDDU ARRUSTU".</b> <i>Suckling pig traditionally cooked on a spit, flavored with myrtle and rosemary, served with roasted potatoes or grilled veggies.</i>	€ 26
<b>PUNTA DI PETTO DI MANZO</b> <i>Beef meat roasted low cooked, chocolate and salad mix on top.</i>	€ 22
<b>GERMANO REALE</b> <i>Smoked mallard breast with roasted and purea carota and spinach</i>	€ 25
<b>CORDA DI AGNELLO BBQ.</b> <i>Roasted lamb rope in bacon crusted BBQ sauce, sweet and sour sauce and crunchy onion.</i>	€ 23
<b>SA BORTIGALESA.</b> <i>Rib eye steak, grilled served with roasted potatoes or grilled veggies. (Ask for the weights of the days)</i>	€ 80/ kg

*sides*

<b>ROASTED POTATOES</b>	€ 7
<b>GRILLED VEGETABLES</b>	€ 7

## dessert

### GIRO DI DOLCE.

€ 8

*Vanilla and toasted almond parfait,  
berry jelly and amaretto pastry.<sup>7, 1, 8</sup>*

### BROWNIE UBRIACO

€ 8

*Sapa brownie, white chocolate and  
coffee cream, caramelized peanuts and  
lemon jelly. (7,8,3,1)*

### SEADAS AL MIELE.

€ 7

*Deep-fried semolina dumpling with a  
filling of soured pecorino cheese and  
lemon peel and served with honey.<sup>7, 1</sup>*

### POMPIA DI SINISCOLA.

€ 5

*Citrus fruit that grows in Siniscola  
candied and covered with honey.*

### TARTELLETTA

€ 8

*Shortcrust pastry tart filled with  
pompia jam and salted caramel, custard  
with pompia flakes, and seasonal fruit.  
(1,7,8)*

*\*The allergens contained are indicated  
next to the description of each meal.  
Please consult the attached allergen  
table.*