



MENU'

Starter

Pecorino alla Piastra

Grilled Pecorino cheese, served on Carasau bread 9,00

Culurgione Fritto all'Ogliastrina

Deep-fried traditional sardinian ravioli stuffed with lamb ragù served with asparagus or aubergine cream 11,00

Agliata di Gamberi

Grilled prawns served in a garlic tomato sauce with green salad 12,00

Polpo di Mare

Octopus served in a paprika crust with saffron potatoes cream 13,00

Tagliere di salumi e formaggi)

(suitable for two people) 18,00
A selection of mixed cured meats and cheese – please ask your waiter for further details

Tagliere di tonno e bottarga

(suitable for two people) 20,00
A selection of mixed smoked fish - please ask your waiter for further details

Pasta

Maccaronnes de Busa

Traditional Sardinian pasta in a tomato sauce 10,00

Fregola alle Verdure

Sardinian Cous-Cous, served with vegetables and salty smoked ricotta cheese 11,00

Malloreddus alla Campidanese

Sardinian Traditional pasta shell served with sausages ragù 12,00

Culurgiones

Hands Made Ravioli typical of Sardinian, stuffed with potatoes and mint, tomato and basil 15,00

Tagliatelle al Cannanoau

Hands Made Tagliatelle with Cannanoau served with Pecorino Cream and Cured Bacon 16,00

Linguine alla Bottarga

Linguine with dried mullet raw, cherry tomatoes and extra virgin olive oil 16,00

Fregola ai Frutti di Mare

Sardinian Cous-Cous served with our selection of fresh fish and extra virgin olive oil 18,00

PLEASE let us know about any food allergies or intolerances before placing your order
A discretionary 10% service charge will be added to your bill. All prices include VAT

✉: info@sardiniacorner.co.uk - ☎: 07516 726829

www.sardiniacorner.co.uk – www.opentable.co.uk/London



Main Course

<i>Insalata di Gamberi estiva</i>	17,00
Scalded King Prawns "a la court bouillon" with a fresh sauce made of watermelon, orange vinaigrette, ginger and mint. All served on a red chard salad with orange slices.	
<i>Filetto di Maialino</i>	18,00
Pork Fillet Wrapped in raw ham served with caramelized shallots	
<i>Costolette di Agnello a scottadito</i>	19,00
Grilled Lamb Chops with vegetables	
<i>Spigola al Cartoccio</i>	21,00
Oven baked Sea bass, served with sea food and extra virgin olive oil	
<i>Tonno (200gr)</i>	22,00
Grilled Tuna with Vegetables Caponata	
<i>Tagliata di filetto di Manzo al Cannonau (200gr)</i>	23,00
Grilled Beef Fillet with sardinian Wine reduction served with potatoes	

Sides

<i>Insalata Mista</i>	3,50
Mixed green salad with tomatoes	
<i>Patate saltate</i>	3,50
Potatoes with olive oil, garlic and rosemary	
<i>Verdure al forno</i>	4,00
Ovenbaked vegetables	

Sweets

<i>Carpaccio di Ananas allo Zenzero</i>	5,00
Ginger Pineapple Carpaccio	
<i>Crema Catalana</i>	5,00
<i>Pannacotta profumata al Timo</i>	6,00
With blue Berries or chocolate	
<i>Semifreddo al Torroncino</i>	6,00
<i>Raviolini</i>	7,00
With ricotta and chocolate, served with honey on top	
<i>Seadas</i>	8,00
Traditional Sardinian deep fried pastry Stuffed with lemon, orange and provola cheese, with honey on top.	

PLEASE let us know about any food allergies or intolerances before placing your order
A discretionary 10% service charge will be added to your bill. All prices include VAT

✉: info@sardiniacorner.co.uk - ☎: 07516 726829
www.sardiniacorner.co.uk – www.opentable.co.uk/London