

# SEAFOOD MENU

RISTORANTE  
Sa Cardigas  
e Su Pesci

# FISH TASTING “ ESSENZA ”

• *Welcome from the chef*

• Finger food tasting

• Cruditè with Prawns, Scampi, Oyster un Lachs

• Torcetti with cuttlefish , Mussels and Courgettes creamed with bottarga

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Linguine with Sardinian capper and lemon scent with Wolfsbarsch tartare, shallot , Buffalo stracciatella and lumpfish roe

• Fish filet with zucchini crust and Clam sauce

• Catalan Crayfish

(poached and served with fresh tomatoes ,onions and celery)

• Tasting of our patisserie

**70** euro per person

*The tasting menu can be ordered if chosen by all the diners of the same table (excluding children).  
Covered included; Excluding the Wine Beverages, Coffee and Amari*

# FISH TASTING “ SUBLIME”

\*Welcome from the chef

\*Finger food tasting

\*Crudità with Prawns, Scampi, Oyster un Salmon

\*Lasagna with cuttlefish ragout  
on shellfish velvety

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Tagliolini with truffle and raw prawns ( Tartar)

\*Fish steak with carrot cream

\*Lobster  
(poached and served with fresh tomatoes ,onions and celery)

\*Tasting of our patisserie

**85** euro per person

*The tasting menu can be ordered if chosen by all the diners of the same table (excluding children).  
Covered included; Excluding the Wine Beverages, Coffee and Amari*

# Seafood Crudità

## \*Seafood crudità

28 euro for person

(minimum for 2 person)

## \*Shrimp tartare in buffalo bed drops of raspberry dressing

19 euro

## \*Sea bass Tartare with Ice Ricotta

24 euro

## \*Salmon Sashimi

17 euro

## \*Salmon tartare with Rice

19 euro

## \*Red Tuna Sashimi

21,50 euro

## \*Red Tuna Tartar

21,50 euro

## \*Red Tuna Tartar with Soy Sauce

22 euro

## \*Red Tuna Tartar with Buffalo Cream and Truffle

25 euro

## \*Lobster tartare with truffle

31 euro

## \*Scampi crudità

12 euro for 100 grams

## \*Oyster

4,6 euro a pièce

## \*Raw squid with Bronte pistachios

24 euro

# Seafood Appetizer

\*Sea flavors tasting

25 euro per person  
( minimum for 2 person)

\*Cantabrian Anchovies  
with bread croutons and salted butter

16 euro

\*Red Tuna Meatballs with melted cheese

17 euro

\*Ventresca of Red Tuna with diced peaches

17,50 euro

\*Ventresca of Red Tuna with Potato Parmantier

17,50 euro

\*Seafood salad

17 euro

\*Octopus salad

16 euro

\*Sea Bass in low temperature Carpaccio with pink pepper

16 euro

\*Mussels marinara

15 euro

\*Mussels soup

16 euro

# Hand Made Pasta

\*Tagliolini with truffle and raw prawns ( Tartar)

23 euro

\*Linguine with Buffalo stracciatella, lumpfish roe,  
butter and raw prawns ( Tartar)

22 euro

\*Linguine with Sardinian capper and lemon scent with Red Tuna tartare, shallot , Buffalo  
stracciatella and lumpfish roe

20 euro

\*Linguine with lobster

25 euro

\*Linguine with seafood

17 euro

\*Spaghetti with cuttlefish with clams, Buffalo stracciatella and basil pesto

19 euro

\*Spaghetti Cantabrian Anchovy fillet  
and Browned Shrimp

18 euro

## Hand Made Pasta

\*Fior di Pasta with cream of artichokes, prawns

18 euro

\*Torcetti with squid, mussels, zucchini und Bottarga

18 euro

## Ravioli

\*Lasagna with cuttlefish ragout  
on shellfish velvety

22 euro

# Main courses

\*Fish filet with zucchini crust and clam sauce

23 euro

Fish steak with carrot cream

25 euro

Grilled octopus with lemon potato cream

19 euro

Steamed fish with cherry tomatoes

24 euro

Fillet of turbot and ricotta cream mousse and cold spinach

25 euro

Fish soup with molluscs and crustaceans

26 euro

\*Local fish grilled

5 euro 100 gr

\*Local fish with tomatoes and potatoes

6 euro 100 gr

\*Mix Grilled fish

6 euro 100 gr

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## Krustentiere

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\*Portion Hummerkrabben auf katalanische Art (mit Tomatensalat u. Zwiebeln)

25 euro

\*Gamberoni gegrillt (Riesenkrabben)

12 euro 100 Gramm

\*Scampi auf katalanische Art (mit Tomatensalat u. Zwiebeln) oder gegrillt

12 euro 100 Gramm

\*Hummer auf katalanische Art (mit Tomatensalat u. Zwiebeln) oder gegrillt

8,5 euro 100 Gramm

\*Geschnittener Hummer

45 euro

\*Languste auf katalanische Art (mit Tomatensalat u. Zwiebeln) oder gegrillt

17 euro 100 Gramm

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## Friedn in Olivenöl

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\*Gemischt frittiert

18,5 euro

\*Tintenfisch frittiert mit Kartoffelcreme

18,5 euro

\* Calamari (Tintenfisch) und Riesenkrabben frittiert

18,5 euro

\*Calamari (Tintenfisch) frittiert

18,5 euro

\*Fischstückchen mit Burrata-Creme frittiert

20 euro

## Side dishes

\* Chips fried  
5<sub>euro</sub>

\* House artichokes  
7,5<sub>euro</sub>

\* Mixed vegetables in the oven  
7,5<sub>euro</sub>

\* Mixed salad  
5<sub>euro</sub>

# MEAT MENU

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## Meat Cruditè

\*Filet steak tartare  
18 euro

\*Filet steak tartare with truffle  
25 euro

## Meat Apetizzer

\*Mixed started  
16 euro

\*Stracciatella di Bufala and cherry tomatoes  
11 euro

\*Focaccia with eggplant, zucchini and melted cheese  
15 euro

## Home made pasta

•Linguine with aubergine cream, walnuts and gentle gorgonzola  
15 euro

•Gnocchetti with sheep ragout and fondue pecorino cheese and ricotta  
14 euro

## Ravioli

•Potatoe Ravioli with tomato sauce  
12 euro

•Ravioli Veggy with  
with aubergine and walnut cream  
13 euro

# Fleisch

\*Lammrippen mit Trüffelsauce  
25 euro

\*Rie Eye gegrillt (Rippenherz)  
6 euro für 100 Gramm

\*Gegrilltes Wagyu-Lendensteak  
35 euro für 100 Gramm

\*Geschnittenes Filet. vom irischen Rindfleisch mit Trüffelsauce  
22 euro

\*Irländisches Rinderfilet gegrillt  
20 euro