



Mistral Hotel

Ristorante | Congressi | Vacanze

AND DOC^a WINES PRODUCTION AREAS

DOC^a WINE PRODUCTION SUBAREAS



■ DOCG^a Vermentino di Gallura

■ Cannonau di Sardegna
Monica di Sardegna
Vermentino di Sardegna
Sardegna Semidano

■ Malvasia di Bosa

■ Vernaccia di Oristano

■ Carignano del Sulcis

■ Mandrolisai

■ Nasco and Nuragus di Cagliari

■ IGT^a Tharros

■ IGT^a Valle del Tirso

■ IGT^a Isola dei Nuraghi

■ IGT^a Marmilla

■ Oliena or Nepente di Oliena

■ Mogoro
Semidano subarea

^aDOC: Controlled Designation of Origin – DOCG: Controlled and Guaranteed Designation of Origin
IGT: Typical Geographical Indication

RED WINES

€

IGT Valle del Tirso 2018 red Nieddera Isteddu Rosso >glass / 0,375 L or 0,75 L bottle - <i>Vernaccia winery - Oristano</i>	4,00/10,00/15,00
DOC Carignano del Sulcis 2020 Grotta Rossa >glass / bottle 0,75 L - <i>Santadi winery - Santadi (CI)</i>	4,00/12,00
DOC Mandrolisai Fradiles 2019 >bottle 0,75 L - <i>Fradiles winery - Atzara (NU)</i>	18,00
DOC Cannonau di Sardegna 2020 Nepente di Oliena >glass / bottle 0,75L - <i>Oliena winery - Oliena (NU)</i>	4,00/13,00
IGT Valle del Tirso 2021 red Nieddera Malu Entu > bottle 0,75 L - <i>Contini winery - Cabras (OR)</i>	20,00
DOC Superior Monica di Sardegna 2020 red Iselis >bottle 0,75 L - <i>Argiolas winery - Dolianova (SU)</i>	21,00
IGT Isola dei Nuraghi 2021 Cagnulari >bottle 0,75 L - <i>Chessa winery - Usini (SS)</i>	22,00
DOC Carignano del Sulcis 2019 Rocca Rubia >bottle 0,75 L - <i>Santadi winery - Santadi (CI)</i>	27,00
DOC Superior Carignano del Sulcis 2018 Terre Brune >bottle 0,75 L - <i>Santadi winery - Santadi (CI)</i>	55,00

WHITE AND ROSÉE WINES

IGT Valle del Tirso 2021 Vernaccia Isteddu Bianco >glass/ 0,375 L / bottle 0,75 L - <i>Vernaccia winery - Oristano</i>	4,00/10,00/15,00
DOC Nuragus di Cagliari 2021 Perlas >glass /bottle 0,75 lt - <i>Dolianova winery - Dolianova (SU)</i>	4,00/15,00
IGT Tharros 2021 Karmis >glass /bottle 0,75 lt - <i>Contini winery - Cabras (OR)</i>	5,00/18,00
DOC Nasco di Cagliari 2021 Iselis >/bottle 0,75 lt - <i>Argiolas winery - Dolianova (SU)</i>	19,00
DOC Vermentino di Sardegna 2021 Mattariga >bottle 0,75 lt - <i>Chessa winery - Usini (SS)</i>	24,00
DOCG Vermentino di Sardegna 2021 Luris >bottle 0,75 lt - <i>Depperu winery - Luras (OT)</i>	24,00
IGT Colli del Limbara 2020 Ruinas >glass 120 ml/bottle 0,75 lt - <i>Cantina Depperu - Luras (OT)</i>	31,00
IGT Valle del Tirso 2021 rosée Nieddera Seu >bottle 0,75 lt - <i>Vernaccia winery - Oristano</i>	15,00

SPARKLING DRINKS AND DESSERT WINES

White or rosée sparkling wine >Dolì >bottle 0,75 L - <i>Dolianova winery - Dolianova (SU)</i>	15,00
Nuragus sparkling wine brut >Tagliamare >bottle 0,75 L - <i>Argiolas winery - Dolianova (SU)</i>	20,00
DOC Superior Vernaccia di Oristano 2009 >Juighissa >glass / bottle 0,75 L - <i>Vernaccia winery - Oristano</i>	5,00/20,00
DOC Malvasia di Bosa 2005 >glass / bottle 0,75 L - <i>F.Ili Porcu winery - Magomadas (OR)</i>	6,00/34,00
DOC Moscato di Sardegna sweet Passito >glass /bottle 0,375 L - <i>Dolianova winery - Dolianova (SU)</i>	6,00/40,00

STARTERS

€

Tepid octopus salad with potatoes and olives from Sardinia ° 12-14	12,00
Mussels and clams soup from the Gulf of Oristano ° 12-14	14,00
Bonito tartare, cherry tomatoes, casu axedu and caper powder ° 4-7	14,00
Burridda a sa Crabarissa ° 4-12	12,00
Mullet bottarga from Cabras with celery, served with a drizzle of extra-virgin olive oil ° 4-9	14,00
Chicken, cauliflower, chicory with coffee vinaigrette	14,00
House selection of cold cuts	12,00
Small handmade panadas from Montiferru ° 1-3-7	12,00

PASTA AND SOUPS

Spaghetti with clams from Marceddi and mullet bottarga ° 1-4-12-14	14,00
Linguine flavoured with tomato extract and anchovy bread ° 1-4	12,00
Lorighittas with prawns and fresh cherry tomatoes ° 1-2	16,00
Fregula soup flavoured with seafood, cherry tomatoes, basil and lemon ° 1-2-4-14	14,00
Risotto with sausage and saffron from San Gavino ° 12	12,00
Culurgiones from Ogliastra with tomato sauce and basil ° 1-7	12,00
Soup of the day ° 9	10,00

MEAT AND FISH

Selection of fresh daily fish (as desired) ° 2-4-14	50,00/kg
Fried mixed seafood from the Gulf of Oristano* ° 1-2-4-12-14	18,00
Grilled mullet, Tropea onion, yoghurt and watercress ° 4-7	16,00
Grilled Bortigalesa heifer	40,00/kg
Pork fillet in a crust of guttiau bread, mustard and wild herbs ° 1-10	16,00
Wild sheep flavoured with myrtle and mountain potatoes	16,00
Sardinian roast piglet (2 people minimum and on request)	18,00

CHEESE

Roast young <i>Pecorino</i> cheese ° 7 (Typical Sardinian sheep milk cheese)	8,00
Grilled <i>Casizolu</i> cheese from Santu Lussurgiu ° 7 (Typical Sardinian cow milk cheese)	8,00
House cheese selection served with homemade fruit compotes ° 7	12,00

DESSERT

<i>Seada</i> served with honey ° 1-7 (Typical Sardinian dessert consisting in a handmade fritter stuffed with lemon-flavoured cheese)	6,00
Coffee and thyme panna cotta ° 7	6,00
Tiramisu ° 1-3-7-8	6,00

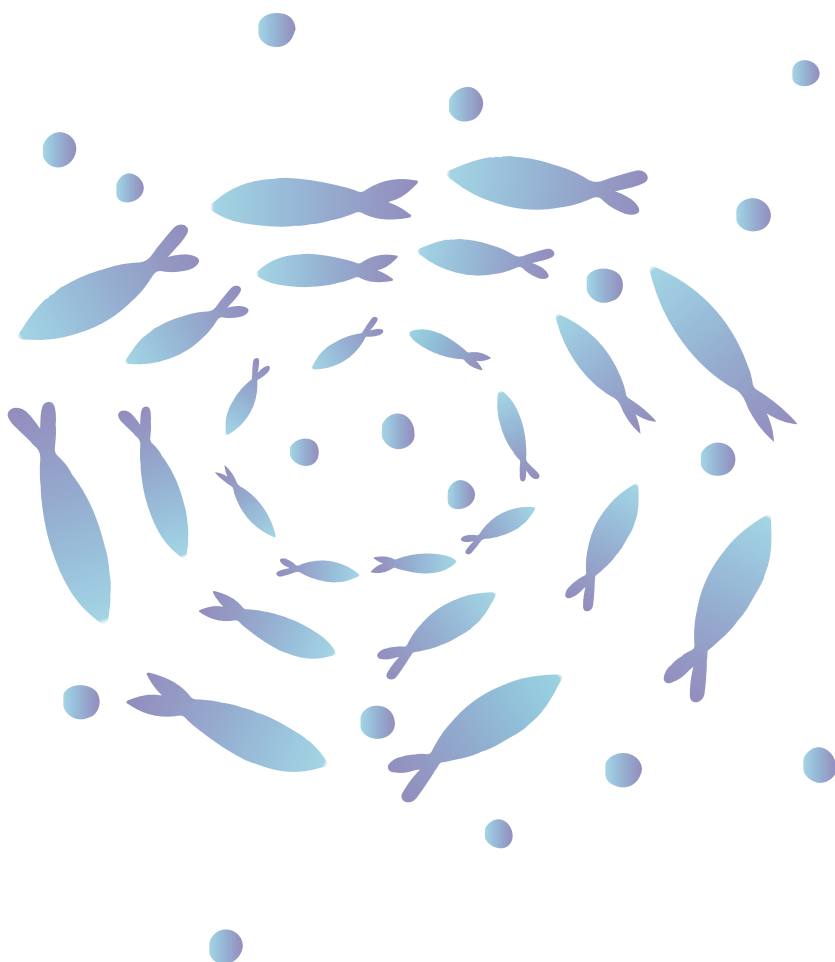
DRINKS

€

Natural mineral water or sparkling water in glass bottle da 0,50/1,00 L	1,50/2,50
Soft drinks	2,50
Coffee	1,00
Local liqueurs	3,00
Bitters, grappas and <i>Filu 'e ferru</i> (<i>Typical Sardinian grappa</i>)	4,00
Whisky and special grappas	5,00/10,00

BEERS

Ichnusa beer da 0,33/0,66 L	2,50/3,50
Ichnusa not filtered beer da 0,33/0,50 L	2,50/3,50



COVER: FREE - 10% DISCOUNT ON THE MENU A LA CARTE FOR ALL GUEST OF THE HOTEL

*In the absence of fresh products some food could be frozen or on site blast chilled.

^ In case the product is not available, Nieddittas clams will be served.

° Some ingredients contain substances considered allergens according to the EU Regulation 1169/2011, among them:

1 Cereal containing gluten - 2 Crustacean and products based on shellfish - 3 Eggs and by-products
4 Fish and products based on fish - 5 Peanuts and peanuts-based products - 6 Soy and soy-based products - 7 Milk and dairy products (lactose included) - 8 Fruits in shell - 9 Celery and products based on celery - 10 Mustard and mustard-based products - 11 Sesame seeds and sesame seeds-based products - 12 Sulphur dioxide and sulphites - 13 Lupine and lupine-based products - 14 Molluscs and products based on molluscs

For more information ask the waiter.

HOTEL RISTORANTE MISTRAL 2

Via XX Settembre, 34
09170 Oristano / Sardegna

Ph. + 39 0783.210389

WhatsApp +39 347.3435237

info@hotel-mistral.it
www.hotelmistral2Oristano.it

OPEN EVERY DAY

LUNCH 12.30 > 14.30

DINNER 19.30 > 22.30



AZIENDA CERTIFICATA



Mistral Hotel Ristorante



mistral_hotel