



MistralHotel

Ristorante | Congressi | Vacanze

AND DOC^a WINES PRODUCTION AREAS

DOC^a WINE PRODUCTION SUBAREAS

TYPICAL GEOGRAPHICAL INDICATION



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|---|---|---|------------------------------------|
|  | DOC ^a Vermentino di Gallura |  | IGT ^a Tharros |
|  | Cannonau di Sardegna Monica di Sardegna Vermentino di Sardegna Sardegna Semidano |  | IGT ^a Valle del Tirso |
|  | Malvasia di Bosa |  | IGT ^a Isola dei Nuraghi |
|  | Vernaccia di Oristano |  | IGT ^a Marmilla |
|  | Carignano del Sulcis |  | Oliena or Nepente di Oliena |
|  | Mandrolisai |  | Mogoro Semidano subarea |
|  | Nasco and Nuragus di Cagliari | | |

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

RED WINES

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|---|------------------------|
| IGT Valle del Tirso 2017 red Nieddera Isteddu Rosso >glass 120 ml / 0,375 L or 0,75 L bottle - <i>Vernaccia winery - Oristano</i> | 3,00/6,00/12,00 |
| DOC Carignano del Sulcis 2019 Grotta Rossa >glass 120 ml / bottle 0,75 L - <i>Santadi winery - Santadi (CI)</i> | 4,00/14,00 |
| DOC Cannonau di Sardegna 2019 Nepente di Oliena >glass 120 ml / bottle 0,75L - <i>Oliena winery - Oliena (NU)</i> | 4,00/16,00 |
| DOC Mandrolisai Fradiles 2018 >glass 120 ml / bottle 0,75 L - <i>Fradiles winery - Atzara (NU)</i> | 4,00/16,00 |
| IGT Valle del Tirso 2018 red Nieddera Malu Entu > glass 120 ml / bottle 0,75 L - <i>Contini winery - Cabras (OR)</i> | 4,00/16,00 |
| DOC Superior Monica di Sardegna 2019 red Iselis >glass 120 ml / bottle 0,75 L - <i>Argiolas winery - Dolianova (SU)</i> | 4,00/16,00 |
| IGT Isola dei Nuraghi 2019 Cagnulari >glass 120 ml / bottle 0,75 L - <i>Chessa winery - Usini (SS)</i> | 5,00/20,00 |
| DOC Carignano del Sulcis 2018 Rocca Rubia >glass 120 ml / bottle 0,75 L - <i>Santadi winery - Santadi (CI)</i> | 5,00/24,00 |
| DOC Superior Carignano del Sulcis 2016 Terre Brune >glass 120 ml / bottle 0,75 L - <i>Santadi winery - Santadi (CI)</i> | 6,00/36,00 |

WHITE AND ROSÉE WINES

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| IGT Valle del Tirso 2020 Vernaccia Isteddu Bianco >glass 120 ml / 0,375 L / bottle 0,75 L - <i>Vernaccia winery - Oristano</i> | 3,00/6,00/12,00 |
| IGT Valle del Tirso 2020 rosée Nieddera Seu >glass 120 ml/bottle 0,75 lt - <i>Vernaccia winery - Oristano</i> | 3,00/12,00 |
| DOC Nuragus di Cagliari 2020 Perlas >glass 120 ml/bottle 0,75 lt - <i>Dolianova winery - Dolianova (SU)</i> | 4,00/14,00 |
| IGT Tharros 2020 Karmis >glass 120 ml/bottle 0,75 lt - <i>Contini winery - Cabras (OR)</i> | 4,00/16,00 |
| DOC Nasco di Cagliari 2019 Iselis >glass 120 ml/bottle 0,75 lt - <i>Argiolas winery - Dolianova (SU)</i> | 4,00/16,00 |
| DOC Vermentino di Sardegna 2019 Mattariga >glass 120 ml/bottle 0,75 lt - <i>Chessa winery - Usini (SS)</i> | 4,00/18,00 |
| DOCG Vermentino di Sardegna 2019 Luris >glass 120 ml/bottle 0,75 lt - <i>Depperu winery - Luras (OT)</i> | 5,00/20,00 |
| IGT Colli del Limbara 2019 Ruinas >glass 120 ml/bottle 0,75 lt - <i>Cantina Depperu - Luras (OT)</i> | 5,00/24,00 |

SPARKLING DRINKS AND DESSERT WINES

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| White or rosée sparkling wine >Dolì >bottle 0,75 L - <i>Dolianova winery - Dolianova (SU)</i> | 10,00 |
| Nuragus sparkling wine brut >Tagliamare >bottle 0,75 L - <i>Argiolas winery - Dolianova (SU)</i> | 16,00 |
| DOC Superior Vernaccia di Oristano 2009 >Juighissa >glass 50 ml / bottle 0,75 L - <i>Vernaccia winery - Oristano</i> | 3,00/16,00 |
| DOC Malvasia di Bosa 2005 >glass 50 ml / bottle 0,75 L - <i>F.Ili Porcu winery - Magomadas (OR)</i> | 5,00/25,00 |
| DOC Moscato di Sardegna sweet Passito >glass 50 ml/bottle 0,375 L - <i>Dolianova winery - Dolianova (SU)</i> | 6,00/32,00 |

STARTERS

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| Octopus salad with potatoes and pickled Sardinian olives * ° 12-14 | 12,00 |
| Clams and mussels soup from the Gulf of Oristano ^ ° 12-14 | 14,00 |
| Mullet merca from the pond of Cabras ° 4 <i>(Typical local dish made with boiled and salted mullet flavoured with aromatic, local herbs)</i> | 10,00 |
| Mullet bottarga from Cabras and celery salad flavoured with a drizzle of extra-virgin olive oil ° 4 <i>(Typical local dish made with salted, cured and sliced grey mullet roe)</i> | 12,00 |
| Mullet bottarga and Sardinian artichoke salad flavoured ° 4 <i>(Typical local dish made with salted, cured and sliced grey mullet roe)</i> | 12,00 |
| Artisan cold cuts from Gonnosfanadiga ° 1 <i>(Typical thin and crisp Sardinian bread)</i> | 12,00 |
| Bortigalesa beef carpaccio with rocket and shredded Gran Pecorino cheese ° 7 | 12,00 |
| Impanatine from Montiferru * ° 1-3-7 <i>(Typical local dish consisting in homemade pies stuffed with fried mixed seasonal vegetables and meat)</i> | 12,00 |

FIRST COURSES

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| Spaghetti flavoured with bottarga and clams from Marceddi ^ ° 1-4-12-14 <i>(Spaghetti flavoured with typical local clams and dusted with grated cured mullet roe)</i> | 14,00 |
| Paccheri flavoured with local seafood * ° 1-2-4-12-14 | 14,00 |
| Lorghittas flavoured with artichokes and red shrimp * ° 1-2 <i>(Typical Sardinian special pasta made of two thin pasta wires wound together to form a ring)</i> | 14,00 |
| Fregola soup flavoured with clams and mussels from the Gulf of Oristano ° 1-12-14 <i>(Typical Sardinian dish made with handmade round-shaped pasta)</i> | 12,00 |
| King oyster mushrooms and Sardinian saffron risotto ° 7 | 12,00 |
| Culurgiones flavoured with tomato sauce* ° 1-7 <i>(Typical Sardinian dish from Ogliastra made with fresh handmade pasta stuffed with cheese, garlic and mint)</i> | 12,00 |
| Soup of the day ° 9 | 8,00 |

SECOND COURSES

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| Local fresh sea fish prepared (as desired) ° 2-4-14 | 50,00/kg |
| Fish fry of the day* ° 1-2-4-14 | 16,00 |
| Roasted mullet from Cabras ° 4 | 10,00 |
| Burridda a sa Crabarissa * ° 4-12 <i>(Typical local dish made with boiled ray prepared with tomato sauce, capers and chilli pepper)</i> | 10,00 |
| Beefsteak Florentine style or grilled Bortigalesa beef cuts | 40,00/kg |
| Sardinian roasted piglet (minimum 2 people) | 14,00 |
| Local lamb braised at low temperature and flavoured with artichokes | 14,00 |

SALADS AND ONE COURSES

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| Maxi salad prepared as desired ° 1-3-4-7 | 12,00 |
| Artisan mozzarella with tomato and row ham ° 7 | 14,00 |
| Sardinian beef hamburger with Casizolu cheese, French fries and mixed salad ° 1-3-7 | 16,00 |

SIDE DISHES

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| Fresh French fries | 4,00 |
| Mixed salad of the day | 4,00 |
| Steamed, sautéed or grilled seasonal vegetables | 4,00 |

CHEESE

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| Roasted <i>Pecorino Sardo</i> cheese ° 7 (Typical Sardinian sheep milk cheese) | 6,00 |
| Roasted Casizolu cheese from Santu Lussurgiu ° 7 (Typical Sardinian cow milk cheese) | 6,00 |
| Mixed cow sheep goat milk cheeses ° 7 | 10,00 |

FRUIT AND DESSERT

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| Seasonal fruit tray or fruit salad | 4,00 |
| <i>Seada</i> with Sardinian honey * ° 1-7 (Typical Sardinian dessert consisting in a handmade fritter stuffed with lemon-flavoured cheese) | 4,00 |
| Dessert of the day ° 1-3-7-8 | 4,00 |

DRINKS

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|---|------------|
| 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> (Typical Sardinian grappa) | 4,00 |
| Whisky and special grappas | 5,00/10,00 |

BEERS

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|--|-----------|
| Ichnusa beer da 0,25/0,66 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

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OPEN EVERY DAY

LUNCH 12.30 > 14.30

DINNER 19.30 > 22.30



AZIENDA CERTIFICATA



Mistral Hotel Ristorante



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