

Baia DELLE Ninfe

RESTAURANT - ALGHERO

PROPOSAL OF THE SEASON

STARTERS

OCTOPUS "CARPACCIO" WITH CHOPPED TOMATOES, PINK PEPPER, AND LIME

(All: 8-4) € 13,00

FISH EGGS "BOTTARGA" WITH CELERY HEARTS

(All: 7-3) € 15,00

MARINED TUNA "CARPACCIO" IN CITRUS FRUIT

(All: 7-4-6) € 15,00

MIXED SEAFOOD SALAD

(All: 8-11) € 13,00

MUSSELS SOUP WITH TOASTED AROMATIC BREAD

(All: 1-8-6) € 12,00

CURLED OCTOPUS ON CREAMED CHICKPEAS AND MINT

(All: 8-6) € 13,00

PASTA DISHES

BLACK "TAGLIOLINO" PASTA WITH MUSSELS ON PUMPKIN VELVET CREAM

(All: 1-8-6-10-12) € 15,00

POTATOE "GNOCCHI" PASTA WITH SLICED CUTTLFISH AND MULLET SAUTÉ WITH BRANDY

(All: 1-8-7-6) € 17,00

"FETTUCCINE" EGG PASTA WITH PORCHINI MUSHROOMS AND "BOTTARGA"

(All: 1-7-14-6) € 17,00

"FREGOLA SARDA" PASTA WITH SHRIMPS, ARTICHOKE AND TOASTED ALMONDS SAUTÉ

WITH "MIRTO" LIQUOR

(All: 1-11-6-2) € 17,00

"GARGANELLI" EGG PASTA WITH TUNA AND WILD ASPARAGUS RAGOUT

(All: 1-7-6) € 17,00

SEASONAL FRESH VEGETABLES SOUP

(All: 3) € 10,00



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FROM OUR SEA

LOBSTER

(ON REQUEST) gr. 100 (All: 11) € 16,00

FRESH FISH OF THE DAY

gr. 100 (All: 7) € 7,00

POPPY SEEDS-CRUSTED SALMON FILLETS WITH ZUCCHINI, PEPPERONI AND GINGER "MISTICANZA"

(All: 1-7-6) € 20,00

SWORDFISH WITH THYME FLAVOUR CITRON SAUCE AND AUBERGINE "CAPONATINA"

(All: 7) € 20,00

MIXED FRIED FISH WITH TARTAR SAUCE

(All: 1-11-8-7) € 18,00

GRILLED RED PRAWNS

(All: 11) € 23,00

SEA BASS FILLET BREADED WITH PISTACCHIO AND CRISPY RED CABBAGE

(All: 1-7-2) € 20,00

FROM THE LAND

GRILLED PORC CHOP

€ 15,00

GRILLED ROSEMARY LAMB* CHOP

€ 20,00

GRILLED VEAL PAILLARD IN "MAÎTRE STYLE"

(All: 10) € 18,00

GRILLED VEAL SIRLOIN WITH BLACK PEPPER SAUCE

€ 20,00



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SARDINIAN SPECIALITY

CODFISH BITES WITH GARLIC SAUCE IN "ALGHERESE" STYLE

(All: 1-7-6) € 15,00

SELECTION OF LOCAL COLD CUTS SERVED ON "CARASAU" BREAD

€ 13,00

WILD BOAR RAW HAM

€ 13,00

"CHITARRA" SPAGHETTI IN "ALGHERESE" STYLE

(All: 1-6-14) € 15,00

"MACARRONES DE PUNZU" TRADITIONAL SARDINIAN PASTA DAMPLINGS IN "BARBARICINA" STYLE

(All: 1-6-14) € 13,00

"CULURGIONES" SARDINIAN POTATOE AND MINT PASTA WITH FRESH TOMATOES AND "GRANA" CHEESE

(All: 1-10) € 16,00

BACON-WRAPPED BEEF TENDERLOIN WITH PORTO WINE CREAM, "PORCINI" MUSHROOMS AND COFFEE FOAM

(All: 6-12) € 22,00

SPIT-ROASTED SUCKLING PIG WITH NOTES OF MYRTHLE

(ON REQUEST FROM 4 PERSONS) € 20,00

"SEBADAS" DEEP-FRIED PASTRY FILLED WITH CHEESE AND LEMON, SERVED WITH WARM HONEY

(All: 1-10-14) € 6,00

SIDE DISHES

SIDE DISHES AND SALADS

€ 6,00

SPECIAL MIXED SALADS

€12,00

DESSERT

PASTRY CHEF SWEET OF THE DAY

(All: 1-2-10-14) € 6,00

NOUGAT PARFAIT WITH "LIMONCELLO" SCENT

(All: 2-6-14) € 6,00

CHEF'S CHEESE SELECTION FROM THE ISLAND

(All: 10) € 13,00

SEASONAL FRESH FRUIT

€ 6,00

* Failing of fresh product, we could use deep frozen products

