



FRADIS MINORIS  
CULTURA E SAPORI DEL MARE  
NELLA LAGUNA DI NORA  
SARDECNA

## I NOSTRI MENU DEGUSTAZIONE

<b><i>LAGUNA E DINTORNI</i></b>	<b>95</b>
OYSTER, ASPARAGOUS, GOLDEN SAMPHIRE	
GREY MULLET, GARLIC, PARSLEY	
OCTOPUS, CHILI PEPPERS, BLACK RICE	
LINGUINA, OUR OWN BOTTARGA, AXRIDDA	
FENNEL, POMPIÀ, SESAME	
<b><i>DA-MARE</i></b>	<b>110</b>
7 SEA FOOD COURSES CREATED BY THE CHEF	
<b><i>ORTO IN LAGUNA</i></b>	<b>95</b>
SA RAMADURA	
BROAD BEANS, YOLK, FIORE SARDO	
CARROT, BLACK PEPPER, SEA ROCKET	
CULURGIONES, RENNET, CANNONAU	
FENNEL, POMPIÀ, SESAME	
<b><i>VERDE-MARE</i></b>	<b>110</b>
7 VEGETARIAN COURSES CREATED BY THE CHEF	
<b><i>MARE NOSTRUM</i></b>	<b>130</b>
OUR INTERPRETATION OF THE SEA AND VEGETABLE WORLD AS PER THE SEASON IN 10 COURSES	
<b><i>WINE PAIRING</i></b>	
10 GLASSES	<b>100</b>
7 GLASSES	<b>80</b>
5 GLASSES	<b>60</b>



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SARDEGNA

*A cuisine that is constantly evolving day by day.  
It evolves, adapting and showcasing the produce given by the sea  
and the land*

**LAGUNA ORE DODICI 60**

DAILY 3 COURSES MENU CREATED BY THE CHEF

*(Thursday and Friday at lunch)*