



ELIANTOS  
BOUTIQUE HOTEL AND SPA  
★ ★ ★ ★

*Welcome to Luca's Restaurant*  
*“Refined flavours in a unique atmosphere”*

*A journey through the flavours of Sardinia,  
where the sea meets the land and every dish  
tells a story made of memory, passion, and respect for the finest ingredi-  
ents.*

*Our menus celebrate the flavours and soul of **traditional Sardinian  
cuisine**, featuring fresh, local products in keeping with the island's  
culinary heritage.*

*You can also combine our menus with countless wines from the region and  
across Italy.*

*Chef*  
*Pietro Corgiòlu*

## Starters

- Seafood Selection** € 28,00 p.p  
*4 Cold Starters and 1 Hot Starter. (min. 2 portions)*  
*Our **Seafood Selection** is a small journey to share: tasting bites that tell the story of the Mediterranean and turn every bite into a seaside memory.*  
(2-14)
- Octopus Trap Catch** € 18,00  
*A story that changes every day, where octopus is cooked based on the Chef's inspiration, between tender textures and the essence of the sea.*  
(2-14)
- Catalan-Style Skate** € 17,00  
*Freshness and delicacy meet in a harmony of tomatoes, onions, and mixed greens, finished with a touch of lemon.*  
(4)
- Burridda (Cagliari-style catshark)** € 16,00  
*A Cagliari classic brought to life: local catshark, chicken livers, and walnuts—an old world balance that tastes like home.*  
(4,8)
- Cuttlefish Salad** € 17,00  
*Freshness at its best: tender cuttlefish, crunchy fennel, orange, and mint which evoke the Mediterranean summer.*  
(14)
- Spicy Mussel Soup** € 15,00  
*The sea turns intense, with a spicy kick and golden croutons ready to soak up every drop of flavour.*  
(1,14)
- Scallops with Mediterranean Aromas** € 7,00 cad.  
*Sweetness and sea breeze come together in an aromatic embrace of herbs and Mediterranean scents.*  
(14)
- The “Plateau” Maison (3 langoustines, 3 red prawns, 2 oysters and its tartare)** € 40,00  
*A raw and pure experience: langoustines, red prawns, oysters and tartare for a journey into the noblest seabeds.*  
(2,14)
- Myrtle-Scented Tuna Tartare** € 19,00  
*Tuna dressed in Sardinian style, scented with myrtle, served on a panzanella that speaks of simplicity and character.*  
(4,1)
- Sulcis-Style Aubergine** € 16,00  
*A tribute to the land: baked aubergine gratin, pecorino, tomato and carasau bread in a warm embrace.*  
(1,7)
- A Taste of the Countryside** € 16,00  
*Authentic flavours of cured meats, cheeses and the sweetness of preserves: Sardinia at its most genuine on the plate.*  
(1,7)
- Oyster (each)** € 4,00 p.p  
(14)



## ***First Courses***

<b>Tagliolini with Red Prawn</b>	€ 22,00
<i>Fresh pasta that welcomes the sea, with the sweetness of red prawn and the fragrance of basil.</i>	
(1,2)	
<b>Fisherman's Risotto</b>	€ 24,00 p.p
<i>Creamy and enveloping, capturing the best of the sea in every spoonful. (min. 2 portions)</i>	
(2,14)	
<b>Carloforte-Style Malloreddus</b>	€ 20,00
<i>Bluefin tuna, lemon, and basil tell the soul of the Island of San Pietro.</i>	
(1,4)	
<b>Culurgiones with Clams and Bottarga</b>	€ 22,00
<i>Tradition meets the sea in a refined balance of flavours and textures.</i>	
(1,14,4)	
<b>Campidanese Malloreddus</b>	€ 18,00
<i>A timeless classic: sausage and saffron—warm and comforting, like tradition itself.</i>	
(1)	
<b>Ogliastra-Style Culurgiones</b>	€ 20,00
<i>Authentic simplicity, where potatoes, mint, and pecorino come together in harmony.</i>	
(1,7)	
<b>Kids' Pasta</b>	€ 10,00
<i>A simple dish, made especially for children.</i>	
(1)	



## ***Main Courses***

**Sea Bass in Vernaccia Wine Sauce** € 24,00  
*The sea meets wine in an elegant, fragrant dish.*  
(4,12)

**Grilled Calamari** € 22,00  
*Perfect simplicity, served with a caponata that tells the story of the land.*  
(14)

**Meagre Fillet** € 25,00  
*Absolute freshness, enhanced by Taggiasca olives, cherry tomatoes, and a touch of Vermentino.*  
(4,12)

**Imperial Red Prawns** € 18,00/etto  
*The luxury of the sea, in its purest and most intense form.*  
(2)

**Sliced Tuna Steak** € 24,00  
*A balance of delicacy and character, enriched with bottarga.*  
(4)

**Sardinian Young Beef Entrecôte** € 26,00  
*Tender, juicy meat, served with roast potatoes and a 'Carignano del Sulcis' reduction.*

**Lobster** € 22 x 100g  
*An exclusive experience to be booked in advance. (Subject to availability)*  
(2)

**Spiny Lobster** € 18 x 100g  
*An exclusive experience to be booked in advance. (Subject to availability)*  
(2)

**Sardinian Suckling Pig** Pre-order only  
*Deep-rooted tradition, slow-cooked and fragrant*

## ***Side Dishes***

**Rustic thyme potatoes** € 8,00

**Mixed salad** € 8,00

**Sautéed vegetables with rosemary** € 8,00



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## *House Desserts*

### **Espresso tiramisù**

€ 9,00

*A classic made to order.*

(1,3,7)

### **Wild berry mille-feuille**

€ 9,00

*Crisp and sweet in perfect balance.*

(1,3,7)

### **Dolce Eliantos**

€ 9,00

*The Chef's dessert of the day.*

(1,3,7)

### **Traditional seadas**

€ 11,00

*The warm heart of Sardinia, with cheese and honey.*

(1,7)

### **Strawberries, lemon and mint**

€ 10,00

*Pure freshness, light and fragrant.*

### **Gluten-free dessert**

#### **Chocolate single portion (gluten-free)**

€ 9,00

(3,7)

#### **Peanut single portion (gluten-free)**

€ 9,00

(8,5,7)

### **Lactose-free dessert**

#### **Tiramisù single portion (lactose-free)**

€ 9,00

(3,7)



## ALLERGEN LEGEND

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and dairy products
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupins
14. Molluscs

Please inform staff of any allergies.

**\*Some products, if fresh ones are not available, may be frozen.  
For any clarification, our dining-room staff is at your disposal.**

**\*Frozen products may be used if fresh ones are not available.  
The staff is at your disposal for any further information you may need**