



Postcard Series

Cagliari (Sardegna)

Wednesday 18th February 2026

PECORINO E FAVA

Pecorino Sardo, fresh broad beans, lardo, mint

PANE

Wholemeal organic bread, Rio Vista extra virgin olive oil

POLPO ALL'AGLIATA

Fremantle octopus cooked in garlic and tomato sugo, parsley

Octopus features prominently in Sardinian cooking as it has always been abundant, easy to catch and inexpensive - a simple fisherman's dish rooted in tradition rather than luxury.

FREGOLA MARINARA

Fregola with Southern calamari, king prawns, mussels, Pila bottarga

Fregola is a traditional Sardinian pasta made from semolina rolled into little pearls and lightly toasted, giving it a chewy texture that's different from typical pastas.

CAPRETTO AL FORNO

Roasted baby goat, Sardinian artichoke

Garlic and rosemary roasted potatoes

Goat's rich flavour is softened by artichoke's gentle bitterness, creating balance while expressing Sardinia's seasonal, land-driven culinary philosophy.

SEADAS SARDA

Ricotta, pecorino, honey, orange zest

This dessert originated in Sardinia's rural, shepherding communities. It was often made to nourish hardworking shepherds after long days in the hills, using simple local ingredients like sheep's cheese, semolina and honey.

Each of these dishes tells the story of Sardegna's rich culinary history and cultural exchanges over the centuries, often brought to you by our team's friends and families, reminding them of their culture and heritage.

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Menu is subject to change without notice. A processing fee applies to all cards.