DOMO

MENU



BOCCONEDDUS (NIBBLES)

PANI SENZA FRONTIERAS.....**7.50**
Fresh from the oven, our house-made bread is served warm and ready to tear. Paired with our homemade basil pesto butter. Made for sharing (or not) (N)(V) (VG*)

OLIVE DI BOSANA.....**6.00**
Straight from Alghero, these Bosana olives are living their best life, soaking up chilli, garlic and a glug of bold Sardinian oil. Spicy, punchy, and totally addictive (VG)(GF)

SU CARASAU BRIAGHEDDU DE PECORINO.....**8.00**
The crunch of Sardinia: paper-thin pane carasau, baked to perfection, served with a velvety pecorino cream. Crack, dip, dig in (V)

PIZZE ALL'AGLIO
A Sardinian-style garlic bread, fluffy and golden with a rustic crunch.

Fresh Rosemary and Sea salt (VG).....**7.00**
Marinara-tomato, basil, oregano, chilli (VG).....**7.75**
add anchovies +**1.50** add stracciatella +**3**
Provola affumicata (V).....**8.75**
Provola affumicata & tomato (V).....**9.50**

ACCIUA A SU MODA DE PIETRO.....**12.50**
Premium Cantabrian anchovies, delicately marinated, served on a bed of rocket with thinly sliced shallots, crispy ciabatta and our homemade pesto butter. A true taste of the coast (GF*)(N)

CROSTUS CUN GUSTU
(BRUSCHETTE)
ALL CAN BE MADE GLUTEN FREE

TOMATIKA.....**9.50**
Sweet heritage tomatoes, fragrant garlic oil, and fresh basil. A fresh timeless classic (VG)

BURGOS.....**12.50**
Smoky aubergine cream topped with sweet, caramelised onions, juicy fresh figs, and a crunch of almond flakes. It's smooth, sweet, nutty and a little bit naughty (N)(N*)(VG)

CANTABRICO E BUFALICO.....**13.95**
Artisan toasted ciabatta bread topped with buffalo ricotta delicately infused with basil pesto, crowned with Cantabrian anchovies. Finished with fresh cherry tomatoes, toasted pine nuts, and a dust of bottarga (N)

SA CROCC' ARAGOSTA.....**17.50**
Succulent marinated lobster, a punchy spicy mayo, and delicate sweet peppers drops. It's like a Zia got all fancy with the fisherman's catch

SAPORES DE TERRA
(STARTERS FROM THE LAND)

TRUFFENDI A SA PECORA.....**15.00**
From the hills of Sardinia to your plate: silky lamb prosciutto meets creamy truffled pecorino. Sweet wild honey and a touch of zesty lime (GF)

CARPACCI AJO' MIRTESU.....**16.75**
Raw, paper-thin beef dressed in a creamy myrtle-infused mayo and topped with golden pecorino crisps for that perfect crunch. Delicate, decadent, & wild... like a picnic in the macchia (GF)

FIGOS E STRACCIADAS.....**14.75**
Creamy stracciatella, sweet, caramelised figs, toasted hazelnuts and a drizzle of raspberry balsamic glaze. Simple ingredients, beautifully combined (V)(GF)(N)(N*)

SU CULATELLO INNAMORADU.....**18.00**
Delicate ham from San Nicola meets creamy burrata, a rich truffle sauce, & sweet figs. Silky, earthy, and indulgent, a perfect harmony of north and south (GF)

VITELLU TONNAU.....**17.50**
Thinly sliced veal served with a smooth caper and anchovy mayonnaise, Finished with golden crispy shallots (GF*)

SA VERDURA ARRUSTIDA RIBELLE.....**12.00**
A vibrant medley of grilled aubergines, courgettes, asparagus, and peppers, seasoned with garlic, a kick of chilli, and drizzled with fresh parsley oil. Aromatic and full of flavour (GF)(VG)

TRUFF'ARANCINU.....**10.50**
Crispy arancini stuffed with earthy mushrooms, rich truffle, and creamy buffalo mozzarella. Served with truffle mayo. Crispy on the outside, melting on the inside (V)

CARRELLATA DI ANTIPASTI DI TERRA.....**42.00**
A selection of 5 of our antipasti di terra with: vitellu tonnau, carpacci ajo' mirtesu, truff'arancinu, truffendi a sa pecora, figos e stracciadas (N)



SAPORES DE SU MARI
(STARTERS FROM THE SEA)

INVOLTINI DE TONNU EN FUMU ROCCA'JA.....16.00
Delicately house smoked tuna carpaccio rolled around creamy buffalo ricotta and sweet, caramelised figs. A perfect balance of smoky, rich, and sweet (GF)

SU PURPU E SA PATATA CASTELLANESE.....17.25
Tender grilled octopus, perfectly charred, paired with crispy roast potatoes, garlic, and a fragrant parsley oil. Finished with a rich octopus's emulsion that adds depth and a taste of the sea (GF)

LOBST'ARRANCINU.....13.50
Golden saffron arancino filled with delicate Sardinian lobster, served with a silky crustacean mayonnaise.

TRIU DE SU MARI CHI CANTAT.....16.50
Smoked tuna, swordfish, and halibut carpaccio served with a zesty citrus sauce and a vibrant tropical fruit tartare (GF)

SU GRANCIU TROPICALE.....14.50
Delicate white crab meat, folded with creamy avocado and crunchy green apple, finished with a light citrus crustacean mayonnaise and a dust of bottarga (GF)

CALAMARITTUS FRITTUS & CONTENTUS....12.00
Crispy, golden baby squid, lightly fried to perfection, served with a rich and tangy homemade tartare sauce. Sardinia in every salty bite.

COZZE E ARSELLE A SU BALLU DE SAN MARZANO.....13.50
Fresh Shetland mussels and Menai strait cockles simmered in a fragrant stew of San Marzano tomatoes, garlic, and basil. Served with toasted ciabatta bread to soak up every drop (GF*)

GAMBERU IN FRAC DE CARASAU.....16.50
Succulent king prawns, lightly fried and coated in crispy carasau bread, served on a velvety bed of creamy aubergines.

SA CAPASANTA IN SPIAGGETTA....17.00 / 28.50
Perfectly seared king scallops, nestled on the shell, topped with fragrant parsley butter, zesty lemon garlic breadcrumbs, and a pecorino crumble

CARRELLATA DI ANTIPASTI DI MARE.....48.50
A selection of 5 of our antipasti di mare with: Involtini di tonnu, Calamarittus frittus, Gamberu in frac de carasau, Sa capasanta in spiaggetta and Triu de su mari chi canta't. Perfect for those who can't decide on one!

ALLERGENS

Please always inform your server of any allergies before placing your order as not all ingredients can be listed & we cannot guarantee the absence of allergens in our dishes. Detailed allergen information is available on request.

(V) Vegetarian (VG) Vegan (VG*) Vegan option available
(N) Contains nuts (N*) Nut free option available
(GF) Gluten free (GF*) Gluten free option available

A MANZIGARE IN CUMPANGIA
(SHARING PLATES)

SA TIA E S'ORTU.....19.50
A vibrant selection of grilled courgette, aubergine, artichokes, peppers, and asparagus, all marinated in zesty garlic, chilli, and parsley oil (VG) (GF)

FRI'TTUSU TOTU MARI..... 37.50
A crispy, golden mix of fried calamari, fresh fish of the day, and succulent king Argentine prawns, served with tangy homemade tartare sauce and a rich agliata* sauce.

*"Agliata" is a typical sauce from Castelsardo prepared with tomato passata, garlic and red wine vinegar. Perfect with fried fish.

TAGLIERE A TRALLALLERA DOMO.....35.50
A sharing plate of Sardinia's finest cured meats and robust cheeses, served with marinated artichokes, sweet borettane onions, crunchy walnuts, and a drizzle of truffle honey. It's rustic, it's rich, it's ridiculously moreish. (GF* extra **1.50**) (N)(N*)

PROSCIUTTO SARDO: Made from high-quality Sardinian pork meat that is brined for two weeks before it is seasoned in Mediterranean herbs and aromatic spices

COPPA SARDA: Our Coppa is rich and creamy with a ruby red colour and buttery fat. It's cured for at least 4-6 months, washed in Nuragus white wine and seasoned with Sardinian Sea salt, cinnamon, ground pepper and a mix of (secret) local spices from Turri, South Sardinia

PROSCIUTTO DI PECORA: Lamb prosciutto or Prosciutto d'Agnello is very fine dry cured ham. A unique product traditionally served as antipasto, delicate and intense with a very good length. The producer is based in the mountain of Muravera 20 miles from Cagliari in the South of Sardinia Island

SALAME DOLCE: Our Salame Dolce is a coarse-grained salami, made with selected cuts of meat and a low percentage of fat, giving it a rm texture that slices neatly. The combination of Mediterranean herbs and spices is a top-secret recipe that gives this product a unique harmony of flavours

SALSICCIA AL MIRTO: Made with local myrtle leaves. The leaves are dried naturally and mixed to the ground meat in the making process, the moist from the meat and fat release all the myrtle flavour. It's a very herby aromatic salami with a lovely myrtle smell

ZAFIRO BLUE: Rindless and buttery with a well balance acidity. Aged at least 45 days in controlled temperature. It is mellower and less salty than the rest of blue cheeses. It has a creamy texture with veins and a strong aromatic flavour, with a sweet aftertaste.

ORGANIC PECORINO SARDO: Made with organic unpasteurized raw whole sheep's milk from Northen Sardinia. it's aged from 60 to 90 days. The texture, which can be white or slightly straw-coloured, is hard and compact with sparse holes and an aromatic fruity taste

CREMA DEL PASTORE: Crema del pastore is the young version of our pecorino sardo made with thermised sheep's milk. It is a caciotta-pecorino cheese aged for 20 30 days with a very creamy, semi-soft texture and a delicate flavour with sweet aftertaste.

ORTUS IN CONCA
(SALADS)

AVOCAPRESA SARDIGNA.....16.50
Creamy burrata, juicy heirloom tomatoes, and perfectly ripe avocado. Lunch at the beach vibes (V)(GF)

BURRATA DE ISTADI.....17.50
Creamy burrata served with grilled peaches and fresh figs, crisp cucumber and radicchio, topped with pomegranate seeds and toasted pine nuts, finished with a raspberry balsamic reduction. A vibrant balance of sweetness, freshness and gentle acidity (V)(GF)(N)(N*)

SA VEGGIE DE MAMMA ELSIE.....17.50
BBQ'd cauliflower steak, Smokey baked aubergines, grilled courgettes, and crunchy veggie tempura served with homemade humous. 100% plant-based deliciousness (GF)(VG)



PASTAS DE DOMO
(HOMEMADE PASTA)

TORTELLONIS DE SU PARMIGIANU.....19.50
Bright red beetroot tortelloni stuffed with smoky aubergines, zesty sundried tomatoes, vegan parmesan, basil pesto. Served with a smooth tomato coulis, semi-dried cherry tomatoes and crunchy almond flakes (VG)(N)(N*)

CULURGIONES CHI TISTIMONIAT SU TARTUFU.....23.75
Traditional handmade Sardinian potato dumplings, stuffed with creamy pecorino and a refreshing hit of mint. Served with a velvety cheese fondue, and a luxurious drizzle of truffle. Sardinian comfort food (V)

SU RAVIOLU DE CONILLU.....22.00
Large cappellacci stuffed with slow-braised rabbit cacciatora, served with sage butter, pecorino fondue and a deep, flavourful rabbit demi-glace

SU RISOTTU DE ISCAMPIS.....25.00
7-year acquerello carnaroli rice gets the royal treatment. A luxurious langoustine risotto topped with delicate scampi tartare and finished with a cloud of Parmesan foam

IS MALLOREDDUS DE SU RE.....17.75
These perfect little shells are packed with the heart and soul of Sardegna, slow-cooked sausage ragu, rich pecorino cheese, and sweet ciliegino tomato confit (GF*)

LINGUINAS GRANCIUS E BUTARIGA.....23.95
A vibrant coastal dish of sweet crab linguine, garlic and chilli, brightened with lemon and enriched with Sardinian bottarga, where sea breeze and tradition meet on the plate (GF*)

PACCH' E PISTOCCU.....20.50
Half-tube pasta, drizzled with a rich pistachio & pecorino cream. A zesty hint of lemon keeps it fresh. Nutty, cheesy, and all kinds of delicious (V)(VG*)(N)(N*)(GF*)

IS TORTELLO DE ASTICE.....33.50
Delicate handmade tortelloni generously filled with tender lobster, immersed in a silky lobster bisque crafted from its own shells. Intensely rich, beautifully balanced and irresistibly indulgent - pure ocean luxury in every bite.

SU MARI IN FREGULA CASTELLANESE.....24.50
This isn't your average couscous it's fregola with fins! Dive into Menai strait cockles, Shetland mussels mixed fish ragu' all swimming in a rich crustacean broth and rich tomato sauce (GF*)

SU BOTTINU DE SU PESCADORI
(MAINS FROM THE SEA):

SU SPADONI IN VERNACCIA.....27.00
Oven-baked swordfish smothered in Vernaccia white wine, capers, olives, and sweet shallots, crowned with roasted cherry tomatoes and black garlic confit (GF)

POLPO DI PAPA'..... 31.00
My beloved Dad's favourite: tender octopus in a rich, spicy tomato sauce with garlic, chilli and olives. Served with homemade crusty bread. Soulful, and full of love (GF*)

SU RE E SA REGINA DE SU MARE.....36.50
Gratin of jumbo king prawns and hand-dived scallops in a classic Thermidor sauce with Dijon mustard and brandy, topped with a light panko and pecorino crust, gratinéed to golden perfection and finished with a hint of lemon (GF*)

BURRIDA CASTIDDAIA.....23.50
An ancient Sardinian fishermen's recipe of slow-cooked white fish(dogfish) in a creamy walnut and garlic sauce, delicately sharpened with vinegar and enriched with Vernaccia wine. Deep, comforting flavours from Cagliari, where sea and tradition meet on the plate (GF)(N)

SOGLIOLA D'INCANTU.....49.00
Dover sole bathed in a velvety garlic and lemon butter sauce with baby capers and delicate fresh parsley add their delicate notes, Light & bright like a gentle sea breeze.

*Served on the bone, please ask if you would like it to be deboned

IPPOGLOSSO SAN TEODORO.....32.50
Crispy halibut meets spicy Sardinian sausage, king prawns, and piquant dried olives, all drenched in a rich lobster sauce. Perfect mix of sea & spice (GF)

CASSOLA "ZU RAFFELLU".....38.00
A hearty medley of the freshest catch, slow simmered in a rich, Savory broth with tomatoes, garlic, and a touch of spice. A true celebration of the sea (GF*)

REGNU DE CRUSTACCIU:SU MARE SARDU IN TRONU.....90.00
Dive into the ultimate seafood extravaganza with jumbo king prawns, langoustines, Argentine king prawns, tender king scallops, Shetland mussels, Menai Strait cockles, grilled and served with rich garlic buttery crustacean sauce.

Perfect for sharing, this plate is accompanied by crusty bread to mop up every drop. An unforgettable oceanic feast (GF*) Please allow at least 30 minutes to cook

SA MESA DE SU PASTORE
(MAINS FROM THE LAND)

LA PARMIGIANA DE MAMMA ANGELA.....17.95
Layered tender aubergine, enveloped in rich tomato sauce, fiordilatte and parmesan cheese, baked to golden perfection. Paired with crusty ciabatta. Comforting, soulful, and timeless, just like Mamma Angela's kitchen (V)

ANZONE CUN FAAS.....37.50
Herb-crusted rack of tender lamb (served pink) with silky fava bean puree, oven-baked aubergine, sauteed broad beans and crispy pancetta, finished with a rich lamb jus

LA MILANESA S'ARRABBIAT.....29.50
Golden crusted veal cutlet, topped with creamy burrata and dressed with our secret spicy sauce, a Sardinian spin on the Milanese classic

CASSA SU CONILLU.....25.50
10-hour slow-braised rabbit with white wine. butter, carrots, onions, Leccino olives and finished with aromatic Mediterranean herbs. Delicately rich and beautifully tender (GF)

SA FIORENTINA DE ZIU DARIO.....48.50
This 16oz T-bone's got island swagger, flame-seared and drizzled with garlic & rosemary oil, just like Ziu Dario would do in the hills of Barbagia. Served with roast potatoes.

Suggested cooking temperature rare/medium rare (GF)

INCLUDES ONE SAUCE FROM BELOW

Gorgonzola, Peppercorn or Porcini mushroom. Add extra for a £2 supplement

SU FILETTU DE CASA NOSTRA.....38.50
This 8oz fillet is tender perfection, cooked to your liking and finished with Sardinian olive oil. Served with chips

INCLUDES ONE SAUCE FROM BELOW

Gorgonzola, Peppercorn or Porcini mushroom. Add extra for a £2 supplement

FILETTO MARE MONTI A SA SARDA.....42.50
Tender 8oz beef fillet paired with perfectly seared scallops on a bed of spinach, served with a rich garlic butter sauce infused with parsley and a touch of lemon.

A harmonious balance of land and sea, combining depth, freshness and delicate citrus notes (GF)

CENA SARDA IN AGRITURISMO CON PORCETTO
(Not available Saturday nights)



THE ULTIMATE AUTHENTIC SARDINIAN FEAST

A Selection of Sardinian cured meat and cheese served with basket of warm bread.
Gnocchetti alla sarda & culurgiones con fonduta di pecorino e tartufo (+£10).

6 hours slow cooked whole suckling pig with roast potatoes. A Selection of Sardinian mini biscuits & your choice of a shot of mirto or limoncello

This is more than just a meal,
IT'S A CELEBRATION OF SARDINIAN TRADITION!

A BANDASA
(SIDE ORDERS)

PATATAS FRITTAS **4.95**
Skin on chips (VG)

PATATAS ARRUSTIDAS **4.95**
Roast sauteed potatoes (VG)(GF*)

ARROCULA E CASU PECORINU **5.25**
Rocket & pecorino (GF)(V)

FRITTURINA DE ORTU **6.00**
Fried battered courgettes, cauliflower & artichokes (VG)

FRITTAS DE LUXU **6.50**
Truffle fries with pecorino (V)

INSALADA DE TOMATIGA E CIBUDDA **5.50**
Ripened cherry tomatoes, onion, oregano basil & evo oil (GF)(VG)

We craft our pizzas using the finest Petra 3 flour, made from 100% Italian wheat and stone-ground to preserve all the essential nutrients. Vegan mozzarella available on request.

CHOOSE YOUR PIZZA CRUST DIP FOR +1.50:
Gorgonzola sauce, N'duja mayo, Truffle mayo, Hot honey

PIZZA CLASSICHE
ALL PIZZAS ON MARGHERITA BASE

MARGHERITA **13.90**
San Marzano tomato, basil, fior di latte mozzarella (V)(VG*)

4 STAGIONI **16.75**
Porchetta, artichokes, olives & mushrooms

CAPRICCIOSA **16.75**
Artichokes, olives, capers, mushrooms (V)(VG*)

MACOMER **16.50**
Porchetta & grilled antunna mushrooms

SARDA **16.50**
Sardinian dried sausage, sauteed onions & olives

ORTOLANA **16.50**
Grilled vegetables, ricotta, garlic & parsley oil (VG*)

DIAVOLO **16.75**
Salame picante, nduja & peppers

NOSTROMO **14.95**
Tuna, sauteed onions, capers & olives

TALANA **18.50**
Talana ham (Parma ham from Sardinia) gorgonzola, Pecorino shavings, rocket

NORMAN **21.00**
Sautéed mussels, prawns, calamari, clams and garlic parsley and chilli oil

PIZZE SPECIALI

LOGUDORO **18.00**
Sardinian fresh sausage, oyster mushrooms, sauteed onions & pecorino shavings

LUCIFERO **17.50**
Spicy salami, gorgonzola & caramelised onions

URZULEI **16.75**
Sardinian speck & pecorino cream cheese

SORSO **17.50**
Fried cubed aubergines, sauteed onions, gorgonzola & porchetta

BRACCIO DI FERRO 'POPEYE' **14.75**
Spinach, buffalo ricotta & a fried egg (V)

PETER **15.95**
Capers, anchovies & gorgonzola

FIN **15.50**
Sliced hotdog & chips

KIKS **16.50**
Sardinian fresh sausage, chips, garlic chilli & parsley oil

MAMUTHONES **17.50**
Crispy pancetta, rosemary roast potatoes, garlic parsley & chilli oil

SARAH **18.50**
Sauteed mushrooms, sauteed onions, gorgonzola & speck

PIZZE GOURMET
ALL BIANCA – NO TOMATO

PISTACCHIO **20.95**
Talana ham, stracciatella, pistacchio cream & crushed pistachios (N)

DEL PASTORE **17.95**
Smoked provola, cream of pecorino, Sardinian dry sausage & roasted garlic confit

TORTOLI **17.95**
Mozzarella, buffalo ricotta, rocket, cherry tomatoes, speck & pesto (N)(N*)

6 FORMAGGI **18.50**
Mozzarella, smoked provola, gorgonzola, pecorino, peretta sarda and parmigiano (V)

PORCHETTA **18.50**
Porchetta, Peretta Sarda (caciocavallo), pecorino cream, roast potatoes

CALZONE

DOMO **17.50**
Buffalo ricotta, salame sardo & olives, tomato & mozzarella

CLASSICO **16.50**
Porchetta, sautéed garlic mushrooms, mozzarella & tomato sauce

STROMBOLI **18.50**
Rolled pizza (not a calzone) with nduja, gorgonzola, spicy salame & sauteed onions

CARNIVORO **18.95**
Porchetta, salame, salsiccia, nduja, spicy salame, mozzarella & tomato

VEGETARIANO **16.50**
Grilled courgettes, aubergines, peppers, olives & artichokes (VG*)

OUR SERVICE CHARGE

A LITTLE EXTRA FOR THE PEOPLE BEHIND THE MAGIC

We add a discretionary 10% service charge to your bill, and here's the deal: every single penny goes straight into the pockets of our amazing front-of-house and back-of-house teams.

Think of it as a little thank you to the folks making sure your meal is unforgettable, from the ones crafting it to the ones serving it with a smile.

Of course, it's totally up to you, but we promise they'll appreciate it more than you know!

Thank you in advance,

TEAM DOMO

GIFT CARDS

Whether it's for that first date you've been nervous about, an overdue catch-up with old friends, or just a treat for someone who could really use a delicious break, our gift cards are here to save the day!

Available in both digital and physical form, they're the perfect way to share a little slice of Sardinia. Dinner, drinks, or just a reason to spend time together, it's all on the card and guaranteed to put a smile on their face (and maybe yours too!).

SCAN THE QR CODE OR VISIT
domorestaurant.co.uk/gift-card

PRIVATE HIRE & EVENTS

Just around the corner in Krynkl, our sister bar Kelu offers a laid-back space where we host all sorts of seasonal happenings, from wine tastings and wreath-making to yoga sessions and beyond.

It's the perfect place to catch something a little different throughout the year. And if you've got an event, special occasion, or even a wedding in mind, Kelu is available for private hire ready to bring your ideas to life in its own unique, unpretentious style.

SCAN THE QR CODE OR VISIT
kelu.co.uk

INFO@DOMORESTAURANT.CO.UK
DOMORESTAURANT.CO.UK

INSTAGRAM: @DOMO.RESTAURANT
FACEBOOK: DOMO.KELHAMISLAND

“SA DOMO EST MINORE, SU CORO EST MANNU”

– The house is small, the heart is big.

