NUNA AL SOLE

NUNA AL SOLE

08:30 – 22:00

Nuna al Sole rispecchia lo spirito e il sole di Porto Cervo. È il luogo perfetto per incontrare gli amici in un’atmosfera informale, assaggiare piatti sfiziosi preparati con ingredienti freschissimi e sorseggiare deliziosi drink.

Nuna al Sole reflects the spirit of neighborhood and, in this way, it connects with like-minded souls. It is the perfect spot to socialize in a casual atmosphere while tasting delicious recipes to be shared, prepared with the freshest Mediterranean ingredients and paired with your drinks of choice.

NUNA AL SOLE

NUNA AL SOLE

BREAKFAST

Served from 08:30 – 11:00

Ginger shot 5

Breakfast Mimosa 10
Bollicina, fresh orange juice

Croissant V *(1,3,5,7,8,12)* 3

Cestino Mini Croissant V *(1,3,5,7,8,12)* 8
Cestino di mini croissants, 4 pezzi
Mini croissant basket, 4 pieces

Uova Strapazzate V *(1,3,5)* 16
Uova strapazzate e pane tostato
Scrambled eggs and toasted brown bread
Aggiunta Salmone / *Add Smoked Salmon* 5

Colazione Vegana VG *(1,8,11)* 14
Mozzarella vegana, avocado, pomodorini datterini, pane tostato
Vegan mozzarella, avocado, datterini tomatoes, toasted brown bread

Crushed Avocado V *(1,3,7,8,11,12)* 14
Pane multicereali tostato, avocado, pomodorini
Toasted multigrain bread, avocado, datterini tomatoes
Aggiunta Bresaola / *Add Bresaola* 5

Ham & Cheese *(1,3,5,7,8,11)* 12
Croissant salato, cotto, formaggio
Croissant, ham, cheese

Bagel con Salmone *(1,3,4,5,7,8,11)* 18
Bagel, salmone, formaggio cremoso, erba cipollina
Bagel, smoked salmon, cream cheese, chives

Muesli al cocco VG *(8)* 10
Latte di cocco, semi di chia, fragole
Coconut milk, chia seeds, strawberries

SMOOTHIES

Nuna al Sole 15
Mango, mela, vaniglia, banana
Mango, apple, vanilla, banana

Purple Berries 15
Banana, mirtilli, acqua di cocco, semi di lino, proteine
Banana, blueberries, coconut water, flax seeds,proteins

Red Pool 15
Rapa rossa, ananas, zenzero, acqua di cocco
Beetroot, pineapple, ginger, coconut water

Ever Green 15
Spinaci, cetriolo, mela verde, menta
Spinach, cucumber, green apple, mint

Allergeni / Allergens

(1) Glutine / *Gluten*

(2) Crostacei / *Crustaceans*

(3) Uova / *Eggs*

(4) Pesce / *Fish*

(5) Arachidi / *Peanuts*

(6) Soia / *Soya*

(7) Latticini / *Milk*

(8) Frutta a guscio / *Nuts*

(9) Sedano / *Celery*

(10) Senape / *Mustard*

(11) Sesamo / *Sesame*

(12) Anidride Solforosa/ *Sulphur dioxide*

(13) Lupino / *Lupin*

(14) Molluschi / *Molluscs*

V Piatto vegetariano – *Vegetarian meal*
VG Piatto vegano – *Vegan meal*

PER QUESTO MENU È STATA UTILIZZATA CARTA ECO-FRIENDLY CERTIFICATA FSC
THIS MENU IS PRINTED ON ECO-FRIENDLY PAPER CERTIFIED FSC

I piatti contrassegnati con (*) sono preparati con materia prima congelata o surgelata all'origine.
Items indicated by (*) are made with frozen products

I piatti contrassegnati da asterisco (**) vengono sottoposti ad abbattimento rapido di temperatura sino a -18°C per garantire la qualità e la sicurezza
**The product is subject to a -18°C blast chilling procedure to guarantee quality and safety

Il pesce destinato a essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva in conformità delle prescrizioni del Reg. CE 853/2004
The fish destined to be eaten raw has been subjected to a pre-cleaning treatment in compliance with the requirements of EC Reg. 853/2004

NUNA AL SOLE

TAGLIERI



Tagliere misto di salumi e formaggi 22
Charcuterie & cheese board
(1,3,4,5,6,7,8,10,11,12,13)

Tagliere di formaggi *V* 18
Cheese board
(1,3,4,5,6,7,8,10,11,12,13)

Tagliere di salumi 18
Charcuterie board
(1,3,4,5,6,7,8,10,11,12,13)

BRUSCHETTA



Classica *V* 15
Pane tostato, aglio, origano e pomodoro
Toasted bread, garlic, oregano, diced tomato
(1,3,4,5,6,7,8,10,11,12,13)

Moderna 18
Pane tostato, pomodoro, salmone** e avocado
*Toasted bread, tomato, salmon** and avocado*
(1,2,4,5,6,7,8,10,11,12,13,14)

Futura 18
Pane tostato, burrata e mortadella
Toasted bread, burrata and mortadella
(1,3,4,5,6,7,8,10,11,12,13)

DESSERT



Tiramisù *V (1,3,5,7,8)* 10

Mousse al mango con gel al frutto della passione *V (1,3,7)* 10
Mango mousse and passion fruit gel

Tagliata di frutta *VG* 10
Fruit Platter

Torta del giorno 6
Cake of the day

NUNA AL SOLE

BEVANDE CALDE/FREDDE

Hot/Iced beverages

Espresso singolo | doppio 3 | 5
Espresso Single / Double

Ginseng 4

Caffè americano 5
American coffee

Cappuccino | Cappuccino Large 4 | 8

Latte Macchiato (Latte) 6

Marocchino 6

Matcha Latte 8

Shakerati 8
Shaken

Tè ed Infusi 6
Tea and Herb Infusions

Spremuta di arancia/pompelmo 8
Fresh orange/grapefruit juice

Bibite 8
Soft drinks

Acqua Smeraldina 0.50 5
Water

Acqua di cocco 8
Coconut water

KOMBUCHA

Original Blend 8
Black & Green tea

Ginger Bomb 8
Ginger & Lemon

Sgt. Pepper's Mint 8
Peppermint

Strawberry Fields 8
Strawberry & Lime

Mockito 8
Mint & Lime

Peach One 8
Peach & Basil

NUNA AL SOLE

BOLLICINE
Bubbles

	750ml
Bollicina Sarda	65
Imperial Brut *Moët & Chandon*	110
Imperial Rosè *Moët & Chandon*	140
R de Ruinart *Ruinart*	130
Black Edition *Paul Maro*	110

VINO BIANCO
White Wine

	750ml
Audarya Vermentino *Audarya*	55
Solianu *Cantina Ledda*	70
Petrizza *Masone Mannu*	80
Monti di Mola VT *Cantine Surrau*	100
VT *Tenute Capichera*	170

VINO ROSÉ
Rosé Wine

	750ml
Audarya Rosato *Audarya*	55
Gjola *Surrau*	70
Rumor Rosè *Rumor*	120

VINO ROSSO
Red Wine

	750ml
Cavalleggero *Tenuta l'Ariosa*	55
Cagnulari *Santa Maria La Palma*	70
Terre Rare *Sella & Mosca*	70
Ripassa Valpolicella *Zenato*	80
Buio Buio *Cantina Mesa*	110

BY THE GLASS

Bollicina Sarda *Italia*	14
Moët Chandon Brut *Champagne*	22
Moët & Chandon Rosè *Champagne*	25
Villafranciacorta Rosè *Rosè Sparkling wine*	18
Emozione Brut *Sparkling wine*	18
Audarya Rosato *Rosè wine*	10
Gjola *Rosè wine*	15
Cavalleggero *Red wine*	11
Cagnulari *Red wine*	15
Audarya Vermentino *White wine*	10
Solianu *White wine*	15

NUNA AL SOLE

PINSA

Regina V *(1,6,7,8,11)* 17
Pomodoro e mozzarella
Tomato, mozzarella

Napulè *(1,4,6,7,8,11)* 19
Pomodoro, mozzarella, capperi, acciughe e origano
Tomato, mozzarella, capers, anchovies and oregano

Shardana *(1,6,7,8,11)* 19
Pomodoro, mozzarella, salsiccia secca e pecorino
Tomato, mozzarella, dried sausage and pecorino cheese

Diabla *(1,6,7,8,11,12)* 19
Pomodoro, mozzarella, salsiccia piccante
Tomato, mozzarella, spicy salami

Agricola V *(1,5,6,7,8,11)* 18
Zucchine, mozzarella, melanzane, pomodori secchi
Courgettes, mozzarella, aubergines, dried tomatoes

Fab Four V *(1,6,7,8,11,12)* 20
Mozzarella, gorgonzola, pecorino, taleggio
Mozzarella, gorgonzola cheese, pecorino cheese and Taleggio cheese

Valtellina *(1,6,7,8,11,12)* 23
Mozzarella di bufala, rucola, bresaola, scaglie di pecorino
Buffalo mozzarella, arugula, bresaola, pecorino cheese flakes

Salmone *(1,4,6,7,10)* 22
Salmone affimicato, burrata, aneto
Smoked salmon, burrata, dill

Tartufata V *(1,2,3,4,5,6,7,8,9,10,12,13)* 24
Tartufo, mozzarella
Truffle, mozzarella

Focaccia VG *(1,6,8,11)* 16
Olio extravergine di oliva, sale
EVO oil, salt

INSALATE



Mediterranea V *(1,7,8)* 18
Burrata, pomodorini e olive taggiasche
Burrata cheese, cherry tomato, taggiasca olives

Caesar Salad *(1,3,4,5,6,7,8,9,10,11,12,13)* 20
Insalata romana, pollo, crostini, parmigiano e bacon
Salad, chicken breast, bread croutons, parmesan and bacon

Italiana V *(1,3,5,6,7,8,10,11)* 16
Pomodori, cetrioli, carote, soncino, radicchio
Tomatoes, cucumbers, carrots, corn salad and radish

Colorata V *(1,2,3,4,5,6,7,8,9,10,11,12,13,14)* 20
Cavolo rosso, mozzarella, lime, avocado, salmone e capperi
Red cabbage, mozzarella, lime, avocado, salmon, and capers

NUNA AL SOLE

FOOD MENU

Served from
12:00 – 15:30 / 17:00 – 21:30

SMALL BITES

Served from 17:00 – 21:30

Bastoncini di pollo (4 pieces) *(3,12)* 20
Bastoncini di pollo alla Mediterranea con salsa vergine
Mediterranean chicken skewers with virgin dressing

Tacos (2 pieces) *(1,7,8,11,12)* 22
Carne di manzo cipolla rossa, insalata, coriandolo, lime, maionese
Pulled beef, red onion, salad, coriander, lime, mayo

OR

Avocado, pomodoro, insalata, salsa yogurt, cetriolo *VG*
Avocado, tomato, salad, yogurt, coriander

Noodles *V (1,3,6,11,12)* 18
Noodles con verdure teriyaki e maionese al lime
Noodles with teriyaki vegetables and lime mayonnaise

Tortillas & Guacamole *V (5,7)* 12

BURGER



Classico 20
Hamburger* di scottona con insalata, pomodoro e formaggio
Beef burger with salad, tomato & cheese
(1,3,5,6,7,8,9,10,11,12,13)

The Caesar 20
Pollo, insalata, pomodoro e formaggio
Chicken burger with tomato, salad & cheese
(1,3,5,6,7,8,9,10,11,12,13)

Veg-Boom *V* 18
Burger vegetale, insalata, pomodoro e formaggio
Veggy burger with salad, tomato & cheese
(1,3,5,6,7,8,9,10,11,12,13)

Hot Dog 15
Cipolla caramellata, lattuga, salsa BBQ, würstel di pollo
Caramelized onion, lettuce, BBQ sauce, chicken würstel
(1,3,5,6,7,8,9,10,11,12,13)

French Fries 10
(1,5,6,7,8,10,11,12,13)

NUNA AL SOLE

COCKTAILS

Spritz 14
Aperol/Campari,Prosecco

Hugo 14
Hugo liquore al sambuco, Bollicina Italiana
Elderflowers liqueur, Italian bubble

Paloma 16
Tequila, sale, succo di lime, soda al pomplemo rosa
Tequila, pinch of salt, lime juice, grapefruit soda

Mojito 16
Rum bianco, menta, succo di lime, zucchero, soda
White rum, mint leaves, lime juice, soda water

Moscow Mule 15
Vodka, zenzero, succo di lime, ginger beer
Sapling vodka, ginger, lime juice, ginger beer

Floradora 15
Gin, lamponi, liquore al lampone, succo di lime, ginger ale
Gin, raspberries, creme de framboise, lime juice, ginger ale

Americano 15
Vermouth rosso, bitter, soda
Sweet vermouth, bitter, soda water

Mint Julep 15
Bourbon whiskey, zucchero liquido, menta
Bourbon, sugar syrup, mint leaves

Bloody Mary 15
Vodka, Worcestershire sauce, limone, succo di pomodoro, sale, pepe, tabasco
Vodka, Worcestershire sauce, lemon juice, tomato juice, salt, pepper, tabasco

Bramble 15
Gin, succo di limone, liquore di more
Gin, lemon juice, creme de mure

MOCKTAILS

Isola Viva 12
Kombucha Mirto verde, succo di pesca, agave, salvia
Green Myrtle Kombucha, peach juice, agave, sage

Solar Punch 12
Frutta fresca mista
Fresh mixed fruit

Golden Echo 12
Gin analcolico, sciroppo passion fruit e mango affumicato, aceto di mango e lime
Non-alcoholic Gin, passion fruit & smoked mango syrup, lime and mango vinegar

NUNA AL SOLE

BIRRA

Beer	500ml	330ml
Ichnusa *Lager*		8
Ichnusa non filtrata *Unfiltered Lager*	14	10
Heineken 0.0 *Non-alcoholic*		8
Heineken Importazione *Lager*		10
Corona Extra *Lager*		10
Birra alla spina *Draft Beer*	**400ml**	10

GIN O'CLOCK

Gin Sapling 20
Lamponi, acqua tonica
Rospberries, Mediterranena tonic water

Monkey 47 22
Mirtilli, acqua tonica
Blueberries, tonic water

Nicey Gin 18
Timo limone, acqua tonica
Lemon thyme, tonic water

Premium Sardinian Gin 22
Rosmarino, acqua tonica
Rosemary, tonic water

DISTILLATI E LIQUORI

Spirits and Liqueurs

Liquori | Amari nazionali 8
National amari liqueurs

Liquori | Amari esteri 8
Overseas amari liqueurs

NUNA AL SOLE

WHISKEYS

Macallan 12 Yrs	32
Oban 14 Yrs	28
Hibiki	28
Laphroaig 10 Yrs	28
Maker's Mark	18
Woodford Reserve	18
Talisker 10 Yrs	18
Chivas Regal 12 Yrs	18
Jameson	18

TEQUILA

Clase Azul Reposado	80
Don Julio 1942	64
Clase Azul Plata	50
Don Julio Blanco	24
Don Julio Reposado	24
Patron XO Café	24
Patron Anejo	24
Jose Cuervo	16
Mezcal Casamigos	24
Mezcal Ilegal Joven	24

VODKA

Grey Goose	24
Beluga	24
Belvedere	20

RUM

Zacapa 23 Yrs	28
Botran 15 Yrs	25
Botran Bianco	16

COGNAC

Remy Martin Cognac Fine VSOP	32
Courvoiseur VS	20

GIN

Monkey 47	18
Hendricks	18
Tanqueray 10	18
Tanqueray O.O	16
Bombay	16