OSIRIS

RISTORANTE

MENÚ ESPAÑOL

OSIRIS

There are places that preserve a story.

And there are stories that deserve to be reborn.

More than sixty years ago, right here, a fire destroyed what was then a meeting place for the community.

The flames swept away walls, memories and dreams, leaving only ashes and the silence of time. For decades this place waited, until determination, passion and the desire to bring it back to life gave rise to a new beginning.

This is how Osiris was born, a name that embodies the deepest meaning of rebirth.

In Egyptian mythology, Osiris is the god of life, regeneration and the eternal cycle. After being destroyed, he is reassembled and returns to life, becoming a symbol of hope, strength and the ability to be reborn even after the hardest trials.

The same idea lives within these walls today.

Where fire once ended a story, a completely renewed place now takes shape, transforming the past into a new future. Like Osiris, this space rises from its own ashes, preserving the memory of what it was and turning it into energy, hospitality and sharing.

Every detail tells a story of rebirth.

Every table is an invitation to create new memories. Every dish celebrates time, roots and the ability to begin again.

Osiris is not just a restaurant.

It is the symbol of a story that never truly ended, and that today returns to life with a new soul, ready to welcome anyone who wishes to be part of it.

Because from the ashes, something even more beautiful can be born.

ENTRANTES

Pulpo ahumado **18€**

pulpo BBQ, col fermentada y rábano

Rulo de conejo **20€**

rulo de conejo, jugo blanco y esfera de patata - maridaje recomendado: Italiano

Sashimi de serviola **22€**

serviola, ortiga, katsuobushi, leche de tigre - maridaje recomendado: Gin Tonic de tomate

Mariscos a la brasa **22€**

mariscos a la brasa y salicornia ahumada

Tataki de ternera **22€**

reducción de shiitake y rábano picante

PRIMEROS PLATOS

Caramella de caza, demi-glace y puerro silvestre **20€**

conejo, pato

Linguine con bisque de bogavante y caparazones deshidratados **25€**

Carnaroli, mantequilla ácida, hierbas silvestres, polvo de col y tuétano **25€**

Linguine con mariscos y salicornia **22€**
linguine, navaja, almejas y salicornia

Malloreddus, flor de calabacín, almendra, tomate confitado y mantequilla de mirto blanco **22€**

Fregola, hinojo silvestre, pino mediterráneo y piñones **24€**

PLATOS PRINCIPALES

Pechuga de pato, zanahorias baby, naranja y chocolate **25€**

Solomillo de ternera, regaliz, lavanda y miel de madroño **25€**

Tataki de ternera, sésamo, frutos rojos e higo negro **22€**

Rodaballo con salsa pizzaiola **27€**
tomate, alcaparra, anchoa y orégano

Pimentón **25€**
pulpo, pimentón, col negra y aceite de higo

Sepia rellena **25€**
tomate seco, patata, mejorana y shiitake

Bruciato **25€**

medallón de serviola, patata violeta con tinta de sepia y salicornia

Atún oscuro **25€**

atún, alga nori, mostaza de Dijon, salsa ponzu y fondo marino

Chuletón **€**

corte seleccionado según disponibilidad - precio por 100 g

T-Bone **€**

corte seleccionado según disponibilidad - precio por 100 g

Pescado local **8€**

precio por 100 g

POSTRES

Tiramisú **7€**

Tartaleta de merengue y piña en ósmosis **9€**

Namelaka de chocolate, coulis de higo negro **9€**

Selección de quesos franceses, miel sarda y confituras **14€**

Helado artesanal según disponibilidad **9€**

CARTA DE CÓCTELES

Italiano — 12€
Italicus bergamot rosolio, lemon bitter, homemade mint soda

Pina de Tigre — 12€
butter rum, leche de tigre, lime and pineapple

Maledetta Primavera — 12€
mango vodka, sea-salt cordial, basil and pink grapefruit soda

Margarita all'olio di oliva — 15€
100% agave tequila, triple sec, lime, myrtle salt

Russian Fusetti — 15€
Fusetti cacao, Black Sinner 100% Arabica, vegan cream, passion fruit and vanilla

Mare profumo di mare — 15€
London dry gin, bottarga liqueur, sugar, lime, soda

Verdemare — 15€
oyster-leaf liqueur, sea-fennel cordial, Tribute olive lemonade

SIN ALCOHOL

Rosa di Budelli **9€**
mango and lemongrass infusion, cherry soda

Foll'e figu **9€**
Roots Divino, fig-leaf soda

BEBIDAS

Agua natural Smeraldina 0,75 L **3€**

Agua con gas Smeraldina 0,75 L **3€**

Coca-Cola botella de vidrio 0,33 L **4€**

Coca-Cola Zero botella de vidrio 0,33 L **4€**

Fanta botella de vidrio 0,33 L **4€**

Sprite botella de vidrio 0,33 L **4€**

CERVEZAS

DE BARRIL

Heineken 0.5 L	**6€**
Heineken 0.2 L	**3€**
Ichnusa unfiltered 0.5 L	**6€**
Ichnusa unfiltered 0.2 L	**3€**

EN BOTELLA

Tuborg 0.33 L	**3,5€**
Nastro Azzurro 0.25 L	**3€**
Ichnusa 0.33 L	**3,5€**
Corona 0.33 L	**5€**

ARTESANALES

Pils 50 cl (Dolmen)	**9€**
IPA 50 cl (Dolmen)	**9€**
Bock (Dolmen)	**9€**

CARTA DE VINOS

ESPUMOSOS

Vènt Trento DOC Extra Brut millesimato **45€**
Chardonnay

Crémant de Bourgogne Coquard **40€**
Chardonnay

Franciacorta Sullali Blanc de Noirs **45€**
Pinot Nero

Prosecco Biancavigna Conegliano Valdobbiadene DOCG **30€**

VINOS BLANCOS

Sienda Vermentino di Gallura Sup. DOCG Mura **40€**

Prisma Vermentino di Sardegna DOC Mura **25€**

Milleluci Nuragus di Cagliari DOC Pala **25€**

Chardonnay Tiefenbrunner Alto Adige **27€**

La Rasina **35€**
Rosso di Montalcino

El Sartù Parusso **37€**
Nebbiolo Langhe

Dourthe N°1 Bordeaux Rouge **30€**
75% Merlot, 20% Cabernet Sauvignon, 5% Petit Verdot

Bordeaux La Closerie des Eyrins **75€**
Cabernet Sauvignon, Merlot

ESPUMOSO POR COPA

Calice (Giavi collezione Brut) **5€**

BLANCOS POR COPA

Prisma (DOC Mura) **6€**

Chardonnay (Alto Adige) **7€**

TINTOS POR COPA

Cannonau (DOC Pala) **6€**

Pinot Nero (Oltrepò Pavese Frecciarossa) **7€**

VINOS BLANCOS

Chablis Vieilles Vignes **55€**
100% Chardonnay (Alain Geoffroy)

Bourgogne Blanc **65€**
100% Chardonnay (Vincent Girardin)

Sauvignon Blanc Neta Ada Nada Piemonte **28€**

Gewürztraminer Tiefenbrunner Alto Adige **30€**

ROSADO

Chiaro di stelle (Monica e Cannonau) Pala **25€**

Rosato di Puglia Frisino Susumaniello **27€**

VINOS TINTOS

Cannonau di Sardegna DOC Pala **25€**

Oltreluna Monica di Sardegna DOC Pala **25€**

Pinot Nero Oltrepò Pavese Carillo Frecciarossa **27€**

Mazzi **27€**
Valpolicella Classico