



DESSERTS

SWEET WINE

Ben Ryé Passito di Pantelleria, Donnafugata • 4000
Kakhani, Gevorkian • 3000
Otima Tawny 10 YO, Warres • 3500

DIGESTIF

Fernet-Branca • 3000
Amaro, Montenegro • 3500
Limoncello, Villa Massa • 2500
Grappa Il Moscato di Nonino • 4000
Ararat Apricot • 3000
Ararat Coffee • 3000
Apricot vodka • 2000

COGNAC

Ararat 10 Akhtamar • 3000
Ararat 15 Vaspurakan • 5200
Ararat 20 Nairi • 9000
Ararat 25 Charles Aznavour Signature Blend • 16500

COFFEE

Espresso • 1000
Americano • 1000
Cappuccino • 1000
Latte • 1100
Corretto, espresso with Grappa Tradizionale • 1100
Cappuccino or Latte with coconut or almond milk • 1200

TEA

A pot of delicious tea 0,4 L • 1000
Mina Signature tea
Assam Harmutty
Earl Grey
Sencha
Green Jasmine tea
Milk Oolong
Mint-cardamon

Pizza with nutella and pistachios,
for the whole table • 6200

Panna cotta with strawberries • 2700

Tiramisu • 4000

Semifreddo • 3200

Our special Mina nut cake • 3900

Aristocrats meringue cake according
to Grandma Teresa's recipe • 3900

Apricots, stewed in the oven,
with a tender mascarpone mousse • 3200

Homemade chocolate & rosemary truffle • 1300

White chocolate candy
with pistachio and orange ganache filling • 1300

Sgroppino • 3900

Affogato • 3900

HOMEMADE ICE-CREAM AND SORBETS • 1200

Please ask your waiter what is available today.

FORMAGGI

We provide delicious local cheese served with honey
and traditional Sardinian bread, Carta di Musica.
Please ask your waiter what is available today.