Menu

Food



SABOR AND SABOR AND SABOR AND SABOR

Bocconeddus

(Nibbles)

Pani senza frontieras / 7.5

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) (N*) (V) (VG*)

Olive di Bosana / 6.0

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 / 8.0

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

Acciua a su moda de Pietro / 12.5

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)

Pizze all'aglio

A Sardinian-style garlic bread. Fluffy and golden with a rustic crunch.

> Fresh Rosemary and Sea salt (V) / 8.0
>
> Marinara-tomato, basil, oregano, chilli (V) / 7.75
> Add anchovies (+1.5) Add stracciatella (+3)
>
> Provola affumicata (V) / 8.75
>
> Provola affumicata & tomato (V) / 9.5

N'duja in sa caddara / 13.5

Spicy, smoky, and dangerously spreadable – our warm, creamy n'duja is served bubbling in a terracotta dish. Topped with cool, whipped buffalo ricotta to soothe the fire. Rustic, rich, and ready to scoop. (GF*)

Crostus cun gustu

(Bruschetta)

All can be made gluten free.

Tomatika / 9.5

Sweet heritage tomatoes, fragrant garlic oil, and fresh basil. a fresh timeless classic. (VG)

Burgos / 12.5

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

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 / 17.5

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

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 / 17.5

Raw, paper-thin beef dressed in a creamy myrtle-infused mayo and topped with golden pecorino crisps for that perfect crunch. Delicate, decadent, and 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. (N) (N*) (GF) (V)

Su culatello innamoradu / 18

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

Su ossu & sa tartara / 18.5

Melt-in-your-mouth beef tartare resting on tender, oven roasted ossobuco, topped with pecorino cream and shards of crispy Sardinian carasau for the perfect crunch. (GF*)

Crocchettas di vitello "a ballu tundu" / 14.5

This veal croquette is slow-cooked and hand-rolled for a rich, tender bite beneath its crunchy shell. Resting on a tangy salsa tonnata and topped with a pistachio crumble. A small bite, big on flavour. (N)

Sa verdura arrustida ribelle / 12

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 / 10.5

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)

Burrata fumada in sa fogu de pistoccu / 15

Creamy smoked burrata drizzled with sweet Sardinian honey, topped with crunchy pistachio and bright orange zest. Smoky, sweet, and citrusy. (V) (N) (N*) (GF)*

Carrellata di antipasti di terra / 42

A selection of 5 of our antipasti di terra with: crocchettas di vitello, 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

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 emulsion that adds depth and a taste of the sea. (GF)

Triu de su mari chi cantat / 16.5

Smoked tuna, swordfish, and halibut carpaccio served with a zesty citrus sauce and a vibrant tropical fruit tartare. (GF)

Su granciu tropicale / 14.5

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)

Cozze e arselle a su ballu de San Marzano / 13.5

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*)

Calamarittus frittus & contentus / 12

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

Su casu in biccu a sa razza / 15.5

Tender skate wings, delicately cooked and topped with a rich pecorino cheese, drizzled with clarified parsley butter, and finished with a touch of lemon zest. Indulgent but fresh. (GF*)

Gamberu in frac de carasau / 16.5

Succulent king prawns, lightly fried and coated in crispy carasau bread, served on a velvety bed of creamy aubergines.

Sa capasanta in spiaggetta / 17 / 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 / 48.5

A selection of 5 of our antipasti di mare with: involtini di tonnu, calamarittus frittus, sa capasanta in spiaggetta, gamberu in frac de carasau, su casu in bicu a su razza. perfect for those who can't decide on one!

Ortus in conca

(Salads)

Avocapresa sardigna / 16.5

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

Burrata de istadi / 17.5

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 / 17.5

Bbq'd cauliflower steak, smokey baked aubergines, grilled courgettes, and crunchy veggie tempura served with homemade houmous. 100% plant-based deliciousness. (GF) (VG)

A manzigare in cumpagnia (Sharing plates)

Sa tia e s'ortu / 19.5

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 / 37.5

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 / 35.5

A sharing plate of Sardinia's best 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 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 moisture 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 balanced 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 Northern 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 to 30 days with a very creamy, semi-soft texture and a delicate flavour with sweet aftertaste.

Pastas de Domo

(Homemade pasta)

Tortellonis de su parmigiana / 19.5

Bright red beetroot tortelloni stuffed with smoky aubergines, zesty sundried tomatoes, vegan parmesan and basil pesto. Served with a smooth tomato coulis, semi-dried cherry tomatoes and a crunch of 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. Classic Sardinian comfort food. (V)

Su raviolu de conillu / 22

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

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*)

Su risottu de iscampis / 25

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 and a touch of grated bottarga. (GF)

Scrig'astice / 33.5

Golden ravioli hiding a treasure of lobster, glazed with a sweet ciliegino tomato coulis and crowned by its own rich bisque. A bite of the sea, Sardinian style.

Ricci in su sole / 23.95

Homemade silky linguine tossed in a light garlic and olive oil emulsion, lifted with fresh lemon zest, enriched with sweet sea urchin, and finished with a delicate shaving of bottarga. Clean, briny, and deeply expressive of the sea. (GF*)

Pacch' e pistoccu / 20.5

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

Su mari in Fregula Castellanese / 24.5

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 / 23.5

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

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*)

Burrida castiddaia / 23.5

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)

Su re e sa regina de su mare / 36.5

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*)

Sogliola d'incantu / 49

Dover sole bathed in a velvety garlic and lemon butter sauce with baby capers and delicate fresh parsley adding their delicate note. Light & bright, like a gentle sea breeze. (GF*)

NOTE: Served on the bone, please ask if you would like it to be deboned.

Ippoglosso San Teodoro / 32.5

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

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

Dive into the ultimate seafood extravaganza. Jumbo king prawns, langoustines, Argentine king prawns, tender king scallops, Shetland mussels, Menai Strait cockles, grilled and served with a 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 25-30 minutes to cook.

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

Fried battered courgettes, cauliflower and artichokes. (VG)

Frittas de luxu / 6.5

Truffle fries with pecorino. (V)

Insalada de tomatiga e cibudda / 5.5

Ripened cherry tomatoes, onion. (VG) (GF)

Su Spinaciu / 5

Sauteed garlic and chilli spinach. (VG)

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 Fae / 37.5

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. (GF*)

Cassa su conillu / 25.5

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

Sa fiorentina de ziu Dario / 48.5

16oz this 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. (GF)

Suggested cooking temperature:
Rare/medium rare.

Includes one sauce from below:

- Gorgonzola
- Peppercorn
- Porcini mushroom.

Add extra for a £2 supplement.

Su filettu de casa nostra / 38.5

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
- Porcini mushroom

Add extra for a £2 supplement.

La milanesa s'arrabbiat / 33.5

Golden crusted veal cutlet, topped with creamy burrata and dressed with our secret spicy sauce. A Sardinian spin on the Milanese classic.

Costata manna de cumpartzire / 85

32oz dry-aged, bone-in Tomahawk steak, expertly grilled and served for sharing, accompanied by roasted vegetables and crispy potatoes. This prime cut is rich, tender and full of flavour — a celebration of quality beef and the joy of eating together. (GF)

Includes 2 sauces from below:

Gorgonzola
Peppercorn
Porcini Mushrooms
Sardinian BBQ Sauce

CENA SARDA IN AGRITURISMO CON PORCETTO

70 per person

The ultimate authentic Sardinian feast.

A Selection of Sardinian cured meat and cheese served with basket of warm bread.

Gnocchetti alla Sarda and culurgiones con fonduta di pecorino e tartufo (+£10).

6-hours slow-cooked whole suckling pig with roast potatoes.

A Selection of Sardinian mini biscuits and your choice of a shot of Mirto or Limoncello.

This is more than just a meal...
it's a celebration of Sardinian tradition!

(NOT AVAILABLE ON SATURDAY NIGHTS)

Pizza

We craft our pizzas using the finest petra 3 flour, made from 100% Italian wheat and stone-ground to preserve all the essential nutrients. All pizzas on a classic margherita base.

Vegan mozzarella is available on request.

Choose your pizza crust dip / 1.5

- Gorgonzola Sauce
- N'duja mayo
- Truffle mayo
- Hot honey

PIZZE CLASSICHE

Margherita / 13.9
San Marzano tomato, basil, fiordilatte mozzarella. (V) (VG)

4 stagioni / 16.75
Porchetta, artichokes, olives & mushrooms.

Capricciosa / 16.75
Artichokes, olives, capers, mushrooms. (V) (VG*)

Macomer / 16.5
Porchetta & grilled antunna mushrooms.

Sarda / 16.5
Sardinian dried sausage, sauteed onions & olives.

Ortolana / 16.5
Grilled vegetables, ricotta, garlic & parsley oil. (VG*)

Diavolo / 16.75
Salame picante, nduja & peppers.

Nostromo / 14.95
Tuna, sauteed onions, capers & olives.

Talana / 18.5
Talana ham (parma ham from Sardinia) gorgonzola, pecorino shavings, rocket.

Norman / 21
Sautéed mussels, prawns, calamari, cockles and garlic parsley and chilli oil.

PIZZE SPECIALI

Logudoro / 18
Sardinian fresh sausage, oyster mushrooms, sauteed onions & pecorino shavings.

Lucifero / 17.5
Spicy salami, gorgonzola & caramelised onions.

Urzulei / 16.75
Sardinian speck & pecorino cream cheese.

Sorso / 17.5
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 / 15.5
Sliced hotdog & chips.

Kiks / 15.5
Sardinian fresh sausage, chips, garlic chilli & parsley oil.

Mamuthones / 17.5
Crispy guanciale, rosemary roast potatoes, garlic parsley & chilli oil.

Sarah / 18.5
Sauteed mushrooms, sauteed onions, gorgonzola & speck.

PIZZE GOURMET (all bianco, 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 / 18.5
Mozzarella, smoked provola, gorgonzola, pecorino, peretta sarda and parmigiano. (V)

Porchetta / 18.5
Porchetta, peretta Sarda (caciocavallo), pecorino cream, sauted garlic and parsley oyster mushrooms.

CALZONE

Domo / 17.5
Buffalo ricotta, Sardinian salame & olives, tomato & mozzarella.

Classico / 16.5
Porchetta, sautéed garlic mushrooms, tomato & mozzarella.

Stromboli / 18.5
Rolled pizza (not a calzone) with n'duja, gorgonzola, spicy salame, sauteed onions, tomato & mozzarella.

Carnivoro / 18.95
Porchetta, salame, salsiccia, n'duja, spicy salame, tomato & mozzarella.

Vegetariano / 16.5
Grilled courgettes, aubergines, peppers, olives & artichokes, tomato & mozzarella. (V) (VG*)

Our service charge

A little extra for the talented people behind the magic.

We add a discretionary 12.5% 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

domorestaurant.co.uk
leeds@domorestaurant.co.uk
@domo.restaurant

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:

domoleeds.co.uk/gift-card

LARGE PARTIES & EVENTS

Whether you are planning a birthday celebration, corporate gathering, family occasion, engagement dinner, or festive party, our team will help create a memorable experience tailored to your group.

Enjoy authentic flavours, handcrafted drinks, and warm hospitality in a vibrant setting designed for sharing great food and great moments together.

We can accommodate group bookings of various sizes and work with you to arrange seating, menus, and special requests.

Contact our team today to discuss availability and make your next event unforgettable.

SCAN THE QR CODE OR VISIT:

domoleeds.co.uk/contact

DOMO