

OFFER CHRISTMAS 2022

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TAKE AWAY*
Enjoy at home
our menus

CHRISTMAS 25DEC
BOXING DAY 26DEC

Reservation confirmed by 23.12.2022

TO SHARE AT THE TABLE:
1 EVERY 4 PERSONS

- Watercress salad with marinated duck and stewed berry vinaigrette
- Carpaccio of Iberian 'secret' pork confit with pineapple chutney
- Smoked cod with roasted peppers and Kalamata vinaigrette

MENU

- Our traditional Christmas soup with stuffed pasta
- Mallorcan suckling pig roasted with potatoes and peppers
- Warm apple pie with Jijona nougat sauce
- Christmas sweets (nougat and *mantecados*)

€50
/PERSON

NEW YEAR 01JAN

Reservation confirmed by 30.12.2022

TO SHARE AT THE TABLE:
1 EVERY 4 PERSONS

- Octopus with potatoes and Tap de Corti paprika oil
- Scrambled eggs with seasonal mushrooms and Iberian ham shavings
- Smoked salmon mousse with sunflower seed bread toasts

MENU

- Creamy seafood soup with wild rice popcorn
- Fisherman's stew with Agria potatoes
- Toasted cream *ensaimada* pastry
- Christmas sweets (nougat and *mantecados*)

€48
/PERSON

EPIPHANY DAY 06JAN

Reservation confirmed by 05.01.2023

- Sherry poultry consommé with toasted pine nuts
- Crispy cannelloni stuffed with suckling pig confit on roasted sweet potatoes with Madeira sauce
- Traditional *roscón de reyes* pastry
- Christmas sweets

€39
/PERSON



19



64

SON VIDA

RESTAURANT

CHRISTMAS 25DEC BOXING DAY 26DEC

Reservation confirmed by 23.12.2022

TO SHARE AT THE TABLE: | EVERY 4 PERSONS

- Homemade anchovy pâté with tuna toast
- Iberian ham board with Majorcan bread and *ramallet* tomato
- Fried codfish bites with beet aioli

MENU

- Creamy pumpkin soup with shitakes marinated in basil oil
- Hake loin with sundried tomato sauce, almonds, thyme and stewed potatoes
- Chocolate coulant over crème anglaise and nougat ice cream
- Christmas sweets (nougat and *mantecados*)

€45

/PERSON

NEW YEAR 01JAN

Reservation confirmed by 30.12.2022

This menu is also available for take-away on 31.12.2022

TO SHARE AT THE TABLE: | EVERY 4 PERSONS

- Piquillo peppers stuffed with seafood and tomato tapenade
- Acorn-fed Iberian ham board
- Smoked salmon flatbread with sweet and sour gherkins and dill vinaigrette

MENU

- Eggplant cannelloni stuffed with wild mushrooms, spinach and ricotta cheese
- Mallorcan suckling pig roasted with potatoes and peppers
- Dark chocolate brownie with dulce de leche, stewed berries and vanilla ice cream
- Christmas sweets (nougat and *mantecados*)

€48

/PERSON

EPIPHANY DAY 06JAN

Reservation confirmed by 05.01.2023

- Tudela lettuce hearts with Cantabrian anchovies from our pantry and roasted garlic vinaigrette
- John Dory with fried onion on a bed of Mallorcan ratatouille
- Traditional *roscón de reyes* pastry
- Christmas sweets

€35

/PERSON



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SON QUINT

RESTAURANT

CHRISTMAS 25DEC BOXING DAY 26DEC

Reservation confirmed by 23.12.2022

TO SHARE AT THE TABLE: 1 EVERY 4 PERSONS

- Ferrerico *sobrasada* toast with goat cheese au gratin
- Convent croquettes
- White asparagus with Trampó vinaigrette and croutons

MENU

- Steamed prawn salad with cocktail sauce and pineapple brunoise
- Soupy rice with partridge and wild mushrooms
- Pear and blackberry tart with nougat sauce
- Christmas sweets (nougat and *mantecados*)

€45

/PERSON

NEW YEAR 01JAN

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- Piquillo peppers stuffed with seafood and tomato tapenade
- Acorn-fed Iberian ham board
- Smoked salmon flatbread with sweet and sour gherkins and dill vinaigrette

MENU

- Eggplant cannelloni stuffed with wild mushrooms, spinach and ricotta cheese
- Mallorcan suckling pig roasted with potatoes and peppers
- Dark chocolate brownie with dulce de leche, stewed berries and vanilla ice cream
- Christmas sweets (nougat and *mantecados*)

€48

/PERSON



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EPIPHANY DAY 06JAN

Reservation confirmed by 05.01.2023

- Seafood casserole with rice and molluscs
- Beef cheek cooked at a low temperature, chestnut purée and duxelles sauce
- Traditional *roscón de reyes* pastry
- Christmas sweets

€35

/PERSON

