



19



64

SON VIDA

RESTAURANT

WELCOME

Menu

Tapas

Kitchen hours: 11:00 am - 4:00 pm

CANNED GOODS AND PICKLES*

Mussels in escabeche 'Ria de Arosa' 10/14	12
Sardines in olive oil 'La Brújula' 16/20	10
Squid in its own ink 'La Brújula' 6/8	11
Anchovies in vinegar (8-10 pieces)	10
Matrimonios (2 Anchovies + 2 Boquerones)	7
Gilda with Cantabrian Anchovy from Santoña	5

Cockles OL-120 35/45 'Espinaler'	16
Sardines in marinade 'La Cala de Albert Adrià' 16/22	14
Cantabrian Anchovy fillets (6 pieces)	12
Yellowfin Tuna belly variety 'La Brújula' 115g	12
Spicy skewers (4 pieces)	6
Gildas with double Anchovy 'Codesa'	6

*Served with potato chips.

*Our canned goods suppliers only purchase fish and seafood during the season and times of highest quality. They support sustainable fishing, respect fishing restrictions, and catch limits.

*Check the labeling of each can and the manufacturer's information for allergens. The packaging is available for customers to review.

TO SHARE

Sa Pobla's spicy bravas potatoes with our homemade spicy sauce	10
Seasonal croquettes	14
Padrón peppers with Mediterranean salt crystals	10
Cheese platter with caramelized onions and Mallorcan biscuits	17

Roasted pepper salad with tuna belly and toast	14
Homemade veal meatballs in garden-style sauce	15
Hand-carved acorn-fed Iberian ham D.O. Gijuelo with Mallorcan bread, extra virgin olive oil Na Capitana, and olives trencades	30

TASTE OF THE SEA

Andalusian-style fried calamari with homemade all-i-oli	15
Casserole of prawns with garlic and chili	18

Grilled octopus leg with smoked paprika	28
---	----

*Product of Balearic origin

EGGS AND POTATO TORTILLAS MADE TO ORDER*

Classic potato omelette	12
Eggs with broken langoustines and cayenne pepper	15

Potato omelette with Iberian ham shavings	15
Eggs with broken foie gras and truffle oil	16

*Eggs are sourced from free-range hens, and our potatoes are locally sourced (KMO).

MAIN COURSES*

Confit cod with oven-baked potatoes and gratinized all-i-oli	19
--	----

*All our meats and fish are served with cherry tomatoes, fried padrón peppers, and potatoes.

Slow-cooked pork roast with rosemary honey and Alsatian-style purée	21
---	----

CHILDREN'S MENU

UNDER 12 YEARS

Chicken burger with cheddar cheese and French fries or salad	10
Pasta (Napolitana, butter or Bolognese)	9

Breaded chicken tears with French fries or salad	9
Hake fingers with French fries or salad	9

DESSERTS

Ask for our homemade cakes and desserts	7
Seasonal fruit plate	5

Artisanal ice creams (See packaging for allergens)	3
Orange and vanilla Arabella pudding	6
Murmui Mallorcan ice cream cups 212 ml (See packaging for allergens)	8

Price in euros. VAT included.

This establishment provides information on allergies and food intolerances. Please ask our staff for additional information.

At Arabella Golf Mallorca, we care about the environment. That's why all the fresh products on our menu come from local producers and/or suppliers.

Only one bill is presented per table.

Pbread with all-i-oli €2.50 per person.

19



64

SON VIDA

RESTAURANT

GOLF CORNER + TAPAS

AVAILABLE ALL DAY

Club sandwich "12 Bajo Par" with fries*	18
---	----

Classic Caesar salad (extras: chicken +3 l prawns +5)	13
---	----

Es Fum Sandwich. Glazed pork belly sandwich with horseradish mayonnaise and pickled onions	18
--	----

Hand-carved acorn-fed Iberian ham D.O. Gijuelo with Mallorcan bread, extra virgin olive oil "Na Capitana," and olives "trencades"	30
---	----

Cheese selection with caramelised onion and Mallorcan crackers	17
--	----

Portion of French fries	8
-------------------------	---

Tuna sandwich salad with fries	15
--------------------------------	----

Chicken wings with slightly spicy BBQ sauce	16
---	----

Arabella Burger, 180g of 100% Angus beef with bone suckin' mustard (probably the best mustard in the world)	20
---	----



Casserole of prawns with garlic and chili	18
---	----

Andalusian-style fried calamari with homemade all-i-oli	15
---	----

Pasta (spaghetti & penne). Choose one of our homemade sauces. (Bolognese, Napolitana, Arrabiata, or basil pesto sauce with Mahón cheese from our garden)	15
--	----

*€1 is allocated to our charitable program 12 Bajo Par.

