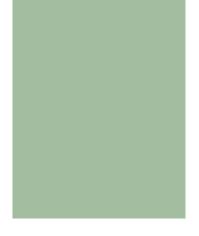


CHRISTMAS

EVENTS

ARABELLAGOLF



CHRISTMAS 2023





SON VIDA



SON QUINT





RESTAURANT MENU (prior confirmed reservation until 23.12.2023)

CHRISTMAS AND BOXING DAY

TO SHARE AT THE TABLE

- / Grilled vegetable toast with smoked cod and Kalamata vinaigrette
- / Cebón carpaccio with mustard vinaigrette and Parmesan

/ Homemade "Stracciatella" cheese with candied cherries, basil, and onion jam

MENU

- / Our traditional Christmas Soup with stuffed galets
- / Roasted Mallorcan suckling pig with "patató" and peppers
- / Almond Gató with Jijona nougat ice cream
- / Christmas sweets (nougat and butter cookie)

RESTAURANT MENU (prior confirmed reservation until 29.12.2023)

JANUARY 1

TO SHARE AT THE TABLE

- / Confit artichokes with Iberian ham gratin
- / Scrambled free-range eggs with lightly spicy prawns
- / Salmon bites with fine herbs cheese and dill foam

MENU

- / Beef consommé with truffle-filled meat ravioli
- / Monkfish medallion with almond sauce and confit potato
- / Warm apple pie with pear wine sauce
- / Christmas sweets (nougat and butter cookie)



50€



RESTAURANT MENU (prior confirmed reservation until 04.01.2024)

EPIPHANY DAY

MENU

/ Seafood risotto with fresh arugula and cured Parmesan shavings

/ Crispy confit suckling pig cannelloni on creamed potatoes and apricot bechamel

- / Traditional roscón de reyes pastry
- / Christmas sweets (nougat and butter cookie)







RESTAURANT MENU (prior confirmed reservation until 23.12.2023)

CHRISTMAS AND BOXING DAY

TO SHARE AT THE TABLE

- / Red tuna tartare with wasabi mayonnaise and cereal toasts
- / Plate of field-grazed Iberian ham
- / Fried cod bites with roasted garlic aioli

MENU

- / Pumpkin cream with shiitake mushrooms marinated in basil oil
- / Fried Jhon Dory with fondant onion in seafood sauce
- / Chocolate Coulant with Bourbon vanilla ice cream
- / Christmas sweets (nougat and butter cookie)



RESTAURANT MENU (prior confirmed reservation until 29.12.2023)

JANUARY 1

TO SHARE AT THE TABLE

- / Local cheese platter
- / Sardine coca with roasted peppers
- / Avocado salad with smoked salmon and dill vinaigrette

MENU

- / Eggplant cannelloni stuffed with seafood in Mornay sauce
- / Roasted Mallorcan suckling pig with "patató" and peppers
- / Baked pears filled with nougat and clove sauce
- / Christmas sweets (nougat and butter cookie)





RESTAURANT MENU (prior confirmed reservation until 04.01.2024)

EPIPHANY DAY

MENU

- / Avocado mille-feuille with tuna belly and black olive vinaigrette
- / Confit Iberian pork cheek with truffled gnocchi
- / Traditional roscón de reyes pastry
- / Christmas sweets (nougat and butter cookie)







RESTAURANT MENU (prior confirmed reservation until 23.12.2023)

CHRISTMAS AND BOXING DAY

TO SHARE AT THE TABLE

- / Smoked cheese and winter truffle mille-feuille
- / Traditional seafood fry
- / White asparagus with "Trampó" vinaigrette and bread soup tile

MENU

- / Steamed shrimp salad with cocktail sauce and pineapple brunoise
- / Spiced rice soup
- / Cold mango and coconut cream
- / Christmas sweets (nougat and butter cookie)

RESTAURANT MENU (prior confirmed reservation until 29.12.2023)

JANUARY 1

TO SHARE AT THE TABLE

- / Curry mussels casserole
- / Field-grazed Iberian ham platter
- / Smoked salmon coca with sweet and sour pickles and dill vinaigrette

MENU

- / Eggplant stuffed with seafood and Mahon cheese gratin
- / Mallorcan lamb ribs on roasted garlic Parmentier and rosemary sauce
- / Dark chocolate tart with dulce de leche, stewed red berries, and vanilla ice cream
- / Christmas sweets (nougat and butter cookie)



48€

RESTAURANT MENU (prior confirmed reservation until 04.01.2024)

EPIPHANY DAY

MENU

- / Fish and shellfish rice stew
- / Suckling pig terrine with sweet potato puree and black mantle sauce
- / Traditional roscón de reyes pastry
- / Christmas sweets (nougat and butter cookie)







CHRISTMAS AND BOXING DAY

MENU

- / Our traditional Christmas Soup with stuffed galets
- / Roasted Mallorcan suckling pig with roasted potatoes and peppers
- / Almond cake with creamy nougat ice cream

DECEMBER 31 / JANUARY 1

MENU

- / Beef consommé with truffle-filled meat ravioli
- / Monkfish medallion with almond sauce and confit potato
- / Warm apple pie with pear wine sauce

EPIPHANY DAY

MENU

- / Free-range chicken velouté with olive bread
- / Confit suckling pig cannelloni on roasted sweet potato and foie truffle bechamel
- / Traditional roscón de reyes pastry













CHRISTMAS AND BOXING DAY

MENU

- / Steamed shrimp salad with sweet and sour sauce and pineapple chips
- / Slow-cooked veal cheek with potato mille-feuille and Oporto sauce
- / Cold mango and coconut cream
- / Bottle of cava

DECEMBER 31 / JANUARY 1

MENU

- / Eggplant stuffed with seafood and Mahon cheese gratin
- / Mallorcan lamb ribs on roasted garlic Parmentier and rosemary sauce
- / Dark chocolate tart with dulce de leche, stewed red berries, and vanilla ice cream

/ Bottle of cava

EPIPHANY DAY

MENU

- / Seafood rice casserole
- / Roast suckling pig terrine with sweet potato puree and black truffle sauce
- / Traditional roscón de reyes pastry
- / Bottle of cava



**Drinks according to consumption. Prices with VAT. 1 bottle of sparkling wine for every 2 menus. All prices are per person.





