



19

64

## SON VIDA

RESTAURANT

## WELCOME

## Menu

## Tapas

## CANNED GOODS AND PICKLES\*



Anchovy gilda from Santoña	5
Spicy skewers (4 units)	6
White anchovies in vinegar (8 - 10 units)	10
Mussels in pickled sauce "Ria de Arosa" 10/14	12
Sardines in dressing "La Cala de Albert Adrià" 16/22	14

Double Anchovy Gildas "Codesa"	6
Marriages (2 anchovies + 2 white anchovies)	7
Sardines in olive oil "La Brújula" 16/20	10
Cantabrian anchovy fillets (6 units)	12
Yellowfin tuna belly "La Brújula" 115g	12
Cockles OL-120 35/45 "Espinaler"	16



\*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.

## STARTERS

Grilled nachos with cheese, smoked bacon, and Shiracha mayonnaise	12
Andalusian-style fried squid served with homemade aioli	15
Cheese platter with caramelized onions and Mallorcan crackers	17
Hand-carved acorn-fed Iberian ham D.O. Guijuelo with Mallorcan bread, extra virgin olive oil Na Capitana, and olives	30

Caesar salad, iceberg lettuce leaves, parmesan shavings, bread croutons, and homemade Caesar dressing. Prawns +5 / Chicken +3	13
Chicken wings served with lightly spicy BBQ sauce	16
Prawn casserole with garlic and chili	18



Es Fum Sandwich. Lacquered pork belly sandwich, horseradish mayonnaise, and pickled onions

Tuna salad sandwich with french fries	15
Classic Club Sandwich served with French fries	18

Pasta (spaghetti &amp; penne). Choose one of our homemade sauces: bolognese, Napolitana, Arrabiata, or Pesto sauce with basil from our garden and Mahon cheese

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

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\*Product of balearic origin

## EGGS

Classic Potato Omelette	12
Homemade Mallorcan tumbet with egg	14
Fried eggs with foie gras and truffle oil	16

Potato omelette with organic sobrasada from Sencelles	12
Fried eggs with prawns and cayenne pepper	15
Confit bread with egg and diced iberian ham	18

\*The eggs come from free-range chickens, and our potatoes are locally sourced (KMO).

## SON VIDA SPECIALS

Soup of the Day - Ask about our daily soup or cream	9
Sa Pobla's potatoes "bravisimas" with our homemade spicy sauce	10
Tomato from our Garden with Cantabrian tuna belly and roasted garlic vinaigrette	15
Home-Confit pork roast with Rosemary honey and Alsatian-style Puree	21

Padron peppers with Mediterranean sea salt crystals	10
Iberian ham croquettes	12
Classic Caprese salad with Na Capitana pesto	15
Homemade veal meatballs with cuttlefish and botifarrón	15
Cod Supreme on Vegetable Timbale with Aioli Gratin	24

## CHILDREN'S MENU UNDER 12 YEARS OLD

Pasta (Neapolitan, butter, or Bolognese)	9
Hake fingers with french fries or salad	9

Breaded chicken tears with french fries or salad	9
Chicken burger with cheddar cheese and french fries or salad	10

## DESSERTS

Ask about our homemade cakes and desserts	7
Seasonal fruit plate	5
Our homemade coconut rice pudding	6

Handcrafted ice cream by scoop	3
Orange and vanilla Arabella pudding	7



Prices in euros. VAT included.

This establishment has 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 fresh products on our menu come from local producers and/or suppliers.

Only one bill is presented per table.

Bread with aioli 2.50 per person.

## WINE MENU

## WHITE WINE

			Glass	Bottle
Ari Goitia	Verdejo	Rueda		25
Biurko - eco	Sauvignon blanc Organic	Rioja		28
3404	Chardonnay / Gewürztraminer	Somontano	7	28
El Columpio Blanc	Sauvignon blanc / Chardonnay	Mallorca		33
La trucha	Albariño	Galicia		38
Viore (Magnum)	Verdejo	Rueda	7	45

## ROSE WINE

4 Llaunes	Monastell / Syrah	España	7	25
3404	Chardonnay / Gewürztraminer	Somontano	7	28
Vinea Museum	Tempranillo	Castilla y León		28
Petit Valent	Merlot / Giró Ros	Mallorca		33

## RED WINE

Pago de Senda Misa	Tempranillo	Ribera del Duero	7	30
Arbanta	Tempranillo vegano sin sulfitos	Rioja		31
Pittacum	Mencia	Bierzo		35
Bobal Icon	Bobal	Manchuela		40
Pago de Capellanes Joven Roble	Tempranillo	Ribera del Duero		40

## CAVAS &amp; CHAMPAGNES

Blau de Mar	Brut Nature	Cataluña	7	28
bertha		Cataluña		40
Murviedro Art's de Lluna	Rosé	Valencia	8	40
Môet Chandon		Francia		95
Veve Cliquot		Francia		120

