SON QUINT

RESTAURANT

Our Menu

PASTA & GOLF

ANTIPASTI

CREAM OF THE DAY 1, 5, 6, 7, 8, 9, 12 ..... **9**

BELUGA LENTIL SALAD
with Mozzarella, Avocado Cream, and
Fig-Tahini Vinaigrette
5, 6, 7, 8, 11, 12, 13 ..... **18**

VITELLO TONATO
with Arugula Sprouts and Shaved Parmesan

3, 5, 6, 7, 8, 10, 11, 12 23

BEFF CARPACCIO
with Italian Vinaigrette, Pecorino, and Baby Greens 5, 6, 7, 8, 11, 12, 13 25

PASTA E RISI

SHORT AND LONG PASTA with Our Homemade Sauces (Bolognese, Neapolitan, Arrabbiata, Pesto, Aglio e Olio)
1, 3, 5, 6, 7, 8, 9, 11, 12 15

TAGLIATELLE with Mushroom and Truffle Sauce
1, 7, 9, 12 17

FRESH PASTA RAVIOLI Stuffed with Goat Cheese and Figs served with a light mint velouté
1, 3, 5, 6, 7, 8, 9, 11, 12 18

HOMEMADE EGGPLANT PARMIGIANA with Buffalo Mozzarella (10 min.) (baked eggplant and mozzarella mille-feuille)
1, 5, 6, 7, 8, 9, 11, 12 19

RISOTTO DI FUNGI with Truffle Aroma (tuber aestivium) (risotto with mixed mushrooms and truffle oil)
7, 9, 12 20

TAGLIATELLE CARBONARA with Guanciale and Pecorino Romano
1, 3, 5, 6, 7, 8, 9, 11, 12 20

PORCINI MUSHROOM MEZZELUNE with Fresh Truffle Shavings (Tuber aestivium) (filled pasta with cep mushrooms in truffle sauce)

1, 3, 5, 6, 7, 8, 9, 11, 12 21

MARE E MONTAGNA

POLPETTE AL SUGO WITH SPAGHETTI (Sicilian Meatballs) (bed of spaghetti with meatballs in tomato and basil sauce)
1, 3, 5, 6, 7, 8, 9, 10, 11, 12 19

LOW-TEMPERATURE COD Livornese on Rustic Potatoes (confit cod with cherry tomato pesto sauce and caramelized onions)
2, 4, 7, 9, 12, 14 25

MILANESE-STYLE OSSOBUCO over Saffron Risotto
7, 9, 12 25

Our seasonal specials

EGGPLANT AND PROVOLONE CROQUETTES
with horseradish sauce
1, 2, 3, 4, 5, 6, 7, 8, 10, 11, 12, 13, 14 14

BAKED PROVOLONE
with garden tomato sauce

5, 6, 7, 8, 11, 12 14

MUSSELS IN RED CURRY with coconut milk
2, 4, 7, 8, 11, 12, 14 18

PENNE all'amatriciana
1, 2, 3, 4, 5, 6, 7, 8, 9, 12, 14 18

RISOTTO with sobrasada from Porreres
1, 5, 6, 7, 8, 11, 12 20

BEEF STEW
with seasonal vegetables from our garden
1, 12 24

FRIED JOHN DORY with herb butter
and lemon sauce, served with mashed potatoes
1, 2, 4, 5, 6, 7, 9, 11, 12, 14 26

CHIA CREAM
with seasonal fruit and caramelized walnuts
1, 3, 5, 6, 7, 8, 11, 13 7

PINEAPPLE CARPACCIO with rum and coconut ice cream
3, 7 7

MANDARIN SORBET with grenadine
12 7

Golf Corner

PORTION OF FRIES 1 ..... **8€**

PADRÓN PEPPERS ..... **10€**
with Na Capitana salt flakes

IBERIAN HAM CROQUETTES 1, 4, 5, 6, 7, 8, 9, 11 ..... **12€**
with tartar sauce

CAESAR SALAD 1, 2, 3, 6, 9, 11, 12, 14 ..... **13€**
Iceberg lettuce, parmesan shavings, croutons, and homemade Caesar dressing.
Add prawns: +€6, chicken: +€3, avocado: +€4

CLASSIC CAPRESE SALAD 4, 5, 6, 7, 10 11, 12 ..... **15€**
Mozzarella IGP with homemade pesto sauce

PASTA (SPAGUETTI & PENNE) 1, 2, 3, 4,, 5, 6, 7, 8, 10, 14 ..... **15€**
Choose from our homemade sauces: Bolognese, Napolitana, Arrabbiata, Pesto, Cacio e Pepe, or Aglio e Olio

ANDALUSIAN-STYLE CALAMARI 1, 3, 4, 6, 7, 10, 11, 13, 14 ..... **15€**
served with homemade aioli

TUNA SALAD SANDWICH 1, 2, 3, 8, 11, 14 ..... **15€**
served with fries

SOUP & SANDWICH 1, 4, 5, 6, 7, 8, 10, 11, 1214 ..... **16€**

CRISPY CHICKEN WINGS 1, 4, 5, 6, 7, 8, 9, 10, 11, 14 ..... **17€**
served with our duo of sauces
(spicy barbecue and tartar)

CHEESE PLATTER 1, 5, 6 ..... **17€**

served with caramelised onions and Mallorcan crackers

CLASSIC CLUB SANDWICH 1, 4, 5, 6, 7, 9, 10, 11, 14 ..... **18€**
with fries and our special seasoning

GARLIC PRAWNS 1, 4, 5, 6, 7, 8, 9, 10, 11, 14 ..... **18€**
in a sizzling dish with chilli

ES FUM SANDWICH 1, 4, 5, 6, 7, 8, 9, 10, 11, 14 ..... **18€**
Glazed pork belly, horseradish mayonnaise and pickled onion

12 BAJO UNDER UNTER PAR

THE EVOLUTION BURGER 1, 4, 5, 6, 7, 9, 10, 11, 14 ..... **20€**
100% Angus beef, brioche bun, lettuce, tomato, bacon, cheese, onion chutney, and our signature sauce served with fries

CHICKEN STROGANOFF 1, 4, 5, 6, 7, 8, 9, 10, 11 ..... **20€**
with mushroom sauce and sautéed rice

IBERIAN BELLOTA HAM D.O. 1, 4, 5, 7, 10 ..... **30€**
Guijuelo, hand-carved, served with Mallorcan bread, Na Capitana extra virgin olive oil and "trencades" olives

DOLCI

ARTISANAL ICE CREAMS 1, 5, 6, 7, 8, 11 ..... **3**

SEASONAL FRUIT PLATE **5**

HOMEMADE TIRAMISÚ 1, 3, 5, 6, 7, 8, 11 ..... **8**

CAPRESE CAKE 1, 3, 5, 6, 7, 8, 11
(almond and chocolate sponge) **8**

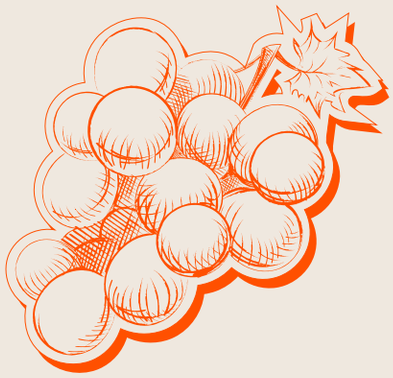
Per il piccolini

BREADED CHICKEN STRIPS 1,3,5,6,7,8,11 9
with fries or salad

PASTA 1,3,5,6,7,8,11 9
(Neapolitan, Butter, or Bolognese)

HAKE FINGERS 1,2,3,4,5,6,7,8,11,14 9
with fries or salad

CHICKEN BURGER 1,3,5,6,7,8,11 10
with Cheddar and Fries or Salad



Wine List

WHITE WINE

PIEDRA PAPEL TIJERA Prensal/Chardonnay/Moscatel -MALLORCA-	7	27
BIURKO - ECO Sauvignon Blanc Organic -RIOJA-		28

3404 Chardonnay /Gewürtzraminer -SOMONTANO-	7	28
EMINA SOBRE LIAS Verdejo -RUEDA-		29
BICO DA RAN Albariño -RIAS BAIXAS-		39
VALDESIL MONTENOVO Godello -VALDEORRAS-		39
CERCLE BLANC MACIÁ BATLE Premsal blanc -MALLORCA-		39
VIORE Magnum Verdejo -RUEDA-	7	49

ROSÉ WINE

ARI GOITIA Garnacha -RIOJA-	7	25
3404 Tempranillo / Cabernet -SOMONTANO-		28
SON CALÓ ROSAT Callet/Fogoneu -MALLORCA-	7	29
CERCLE ROSAT MACIÁ BATLE Mantonegro / Cabernet -MALLORCA-		39

RED WINE

MONTE OCIJO Tempranillo -RIOJA-	6	26
PICCINI Sangiovese / Ciliegiolo / Canaiolo -CHIANTI-		28
DOS MARÍAS ROBLE Mantonegro/Cabernet;Merlot -MALLORCA-	7	29
COMENGE BIBERUS ROBLE Tempranillo -RIBERA DEL DUERO-	7	30
XIII LUNAS Tempranillo -RIOJA-		32
FATTORIA DEL CERRO CHIANTI Sangiovese/Merlot -CHIANTI-		38
CERCLE MACIÁ BATLE Mantonegro / Cabernet / Merlot -MALLORCA-		39
PAGO DE CAPELLANES JOVEN ROBLE Tempranillo -RIBERA DEL DUERO-		40
TIANNA BOCCHORIS Syrah / Manto negro / Merlot / Callet / Cabernet Sauvignon -MALLORCA-		42

CAVA & CHAMPAGNE

BLAU DE MAR Brut Nature -CATALUÑA-	7	28
BERTHA -CATALUÑA-		40
MURVIEDRO ART'S DE LLUNA Rosé -VALENCIA-	8	40
MOËT CHANDON -FRANCIA-		95
VEUVE CLICQUOT -FRANCIA-		120

Product of Balearic origin

	3 **EGG**	6 **SOY**	9 **CELERY**	12 **SULPHITES**
1 **GLUTEN**	4 **FISH**	7 **MILK**	10 **MUSTARD**	13 **LUPINS**
2 **CRUSTACEANS**	5 **PEANUTS**	8 **TREE NUTS**	11 **SESAME**	14 **MOLLUSCS**

This establishment provides information on allergens and food intolerances. Please ask our staff for more details.
At Arabella Golf Mallorca, we care about the environment. All fresh ingredients on our menu come from local producers and/or suppliers.
Only one bill is issued per table.
Bread with aioli €2.50 per person.

Prices in euros. VAT included

€1 is allocated to '12 bajo par' for social purposes.