19 64

SON VIDA

RESTAURANT

OUR MENU

meals and tapas

CANNED GOODS AND PICKLES*

CANTABRIAN ANCHOVY
"CASA SANTOÑA" GILDA 2 PCS **5**

DOUBLE ANCHOVY GILDA "CODESA" 2 PCS 6

SPICY BANDERILLAS 4 PCS 6

MATRIMONIOS 2 ANCHOVIES + 2 MARINATED ANCHOVIES 7

SMALL SARDINES
IN OLIVE OIL "LA BRÚJULA" 16/20 10

MARINATED ANCHOVIES 8-10 PCS 10

BABY SQUID IN OLIVE OIL "LA BRÚJULA" 6/8 11

CANTABRIAN ANCHOVY FILLETS 6 PCS 12

PICKLED MUSSELS "LA BRÚJULA" 6/8 12

YELLOWFIN TUNA BELLY
"LA BRÚJULA" 115 GR 12

MARINATED SARDINES
"LA CALA DE ALBERT ADRIÀ" 16/22 14

NATURAL COCKLES
FROM GALICIAN RÍAS "LA BRÚJULA" 30/35 16

*SERVED WITH POTATO CRISPS
OUR CANNED GOODS SUPPLIERS PURCHASE FISH AND SEAFOOD EXCLUSIVELY DURING PEAK SEASONS, ENSURING THE HIGHEST QUALITY. THEY SUPPORT SUSTAINABLE FISHING PRACTICES AND RESPECT CLOSED SEASONS AND CATCH LIMITS.
FOR ALLERGEN INFORMATION, PLEASE CHECK THE LABELING ON EACH CAN AND FROM EACH MANUFACTURER.
PACKAGING IS AVAILABLE FOR CUSTOMERS UPON REQUEST.

To Start

PORTION OF FRENCH FRIES 2, 4, 12, 14 ..... **8**

CAESAR SALAD,
ICEBERG LETTUCE LEAVES, SHAVED PARMESAN,
CROUTONS, AND HOUSE-MADE CAESAR DRESSING
+ PRAWNS €6 + CHICKEN €3 + EXTRA AVOCADO €4 1, 2, 3, 4, 7, 10, 12, 13 **13**

ANDALUSIAN-STYLE FRIED CALAMARI
WITH HOMEMADE AIOLI 1, 3, 4, 5, 7, 8, 11, 12, 14 ..... **15**

CRISPY CHICKEN WINGS
WITH OUR DUO OF SAUCES SPICY BARBECUE AND TARTAR
1, 3, 5, 6, 7, 8, 9, 10, 11, 12 ..... **16**

CHEESE BOARD WITH CARAMELIZED ONION
AND MALLORCAN CRACKERS 1, 6, 7 ..... **17**

PRAWN CASSEROLE
WITH GARLIC AND CHILI 2, 4, 12, 14 ..... **18**

HAND-CARVED 75% IBERIAN BREED HAM
WITH MALLORCAN BREAD,
NA CAPITANA EXTRA VIRGIN OLIVE OIL,
AND TRENCADES OLIVES 1, 5, 6, 8, 11 ..... **30**

EGG DISHES*

BROKEN EGGS WITH PRAWNS
AND CAYENNE PEPPER 2, 3, 4, 14 ..... **15**

BROKEN EGGS WITH FOIE AND TRUFFLE OIL 3, 12 ..... **16**

*THE EGGS COME FROM FREE-RANGE HENS, AND OUR POTATOES ARE LOCALLY SOURCED (KM0)

Something Informal

PASTA (SPAGHETTI & PENNE)
CHOOSE ONE OF OUR HOMEMADE SAUCES:
BOLOGNESE, NEAPOLITAN, ARRABBIATA, PESTO,
OR AGLIO E OLIO 1, 2, 3, 4, 5, 6, 7, 8, 9, 11 ..... **15**

TUNA SALAD SANDWICH
WITH FRENCH FRIES 1, 2, 3 , 4, 9, 12 ..... **15**

SOUP & SANDWICH

1, 3, 5, 6, 7, 8, 9, 11, 12, 13 16

SANDWICH ES FUM GLAZED PORK BELLY SANDWICH WITH HORSERADISH MAYO AND PICKLED ONION* 1, 3, 5, 6, 7, 8, 9, 10, 11, 12 18

12 BAJO UNDER UNTER PAR

CLASSIC CLUB SANDWICH
WITH FRENCH FRIES AND OUR SPECIAL DRESSING 1, 3, 5, 6, 7, 8, 10, 11, 12 18

THE EVOLUTION BURGER
100% ANGUS BEEF, BRIOCHE BUN, LETTUCE, TOMATO, BACON, CHEESE, ONION CHUTNEY WITH OUR SPECIAL SAUCE, SERVED WITH FRENCH FRIES 1, 3, 5, 6, 7, 8, 10, 11, 12 20

SON VIDA *Specials*

SOUP OF THE DAY
ASK ABOUT OUR CREAMS OR SOUPS OF THE DAY 1, 5, 6, 7, 8, 9, 12 9

PATATAS BRAVÍSSSIMAS FROM SA POBLA WITH OUR SPICY HOUSE SAUCE 1, 5, 6, 8, 10 10

PADRON PEPPERS
WITH MEDITERRANEAN SEA SALT CRYSTALS 1 10

IBERIAN HAM CROQUETTES
WITH TARTAR SAUCE 1, 2, 3, 4, 5, 6, 7, 8, 11, 12, 14 12

TOMATO FROM OUR GARDEN WITH CANTABRIAN TUNA

BELLY AND ROASTED GARLIC VINAIGRETTE 2, 4, 10, 12 15

CLASSIC CAPRESE SALAD
WITH IGP MOZZARELLA AND
HOMEMADE PESTO SAUCE 5, 6, 7, 8, 11, 12, 13 15

HOMEMADE BEEF MEATBALLS WITH CUTTLEFISH
AND BOTIFARRÓN SAUSAGE 1, 2, 4, 5, 6, 8, 9, 10, 11, 12, 14 15

CHICKEN STROGANOFF WITH MUSHROOM
SAUCE AND STIR-FRIED RICE 1, 5, 6, 7, 8, 9, 10, 11, 12 20

HOUSE-MADE ROASTED PORK WITH
ROSEMARY HONEY AND ALSATIAN-STYLE PURÉE 12 21

Our SEASONAL SPECIALS

GREEN ASPARAGUS CREAM
WITH PARMESAN 1, 7, 9, 12 10

CASTILIAN LENTIL STEW
WITH CHORIZO AND HAM 5, 6, 8, 12 12

EGGPLANT AND ZUCCHINI CARPACCIO
WITH BURRATA AND OREGANO 6, 7, 8, 10, 12 20

BROKEN EGGS
WITH IBERIAN HAM 1, 3, 5, 6, 10, 12 22

GRILLED GILTHEAD FILLETS WITH
MALLORCAN TRAMPÓ SALAD AND PARSLEY OIL 1, 3, 4, 5, 6, 8, 11, 12, 14 ..... **24**

OVEN-BRAISED PORK CHEEK
WITH SWEET POTATO PURÉE AND TRUFFLE SAUCE
1, 3, 5, 6, 8, 11, 12 ..... **24**

GRILLED OCTOPUS
WITH SMOKED PAPRIKA
POTATO PARMENTIER 1, 4, 7, 10, 12, 14 ..... **28**

APPLE TART
WITH VANILLA SAUCE 1, 3, 5, 6, 7, 8, 12 ..... **8**

MARBLED PUMPKIN AND CHOCOLATE SPONGE CAKE
1, 3, 5, 6, 7, 8, 11, 12, 13 ..... **8**

"NA CAPITANA" PUDDING
WITH SWEET HERBAL SYRUP 1, 3, 5, 7, 8, 11, 12 ..... **8**

Children's menu

PASTA NEAPOLITAN, BUTTER, OR BOLOGNESE 1, 3, 5, 6, 7, 8, 11 ..... **9**

BREADED CHICKEN TENDERS
WITH FRENCH FRIES OR SALAD 1, 3, 5, 6, 7, 8, 11 ..... **9**

BREADED HAKE FINGERS
WITH FRENCH FRIES OR SALAD 1, 2, 3, 4, 5, 6, 7, 8, 11, 14 ..... **9**

CHICKEN BURGER WITH CHEDDAR CHEESE
AND FRENCH FRIES OR SALAD 1, 3, 5, 6, 7, 8, 11 ..... **10**

Desserts

MALLORCAN ICE CREAM (PER SCOOP) 1, 5, 6, 7, 11 ..... **3**

SEASONAL FRUIT PLATE **6**

CAKE OF THE DAY 1, 3, 5, 6, 7, 8, 11, 12 ..... **8**

WINE LIST

WHITE WINES

PIEDRA PAPEL TIJERA
PRENSAL/CHARDONNAY/MOSCATEL
MALLORCA ..... **7 / 27**

3404
CHARDONNAY/GEWÜRZTRAMINER
SOMONTANO ..... **7 / 28**

BLANCO NIEVA
SAUVIGNON BLANC
RUEDA **28**

EMINA SOBRE LIAS
VERDEJO
RUEDA **29**

EL COLUMPIO BLANC
SAUVIGNON BLANC / CHARDONNAY
MALLORCA **33**

BIDO DA RAN
ALBARIÑO
RIAS BAIXAS **39**

CERCLE BLANC MACIÁ BATLE
PRENSAL
MALLORCA **39**

VIORE (MAGNUM)
VERDEJO
RUEDA ..... **7 / 49**

ROSÉ WINES

4 LLAUNES
MONASTELL/SYRAH
ESPAÑA ..... **7 / 26**

3404
TEMPRANILLO/CABERNET
SOMONTANO **28**

SON CALÓ ROSAT
CALLET/FOGONEU
PLA I LLEVANT **28**

CERCLE ROSAT MACIÁ BATLE
MONTENEGRO/CABERNET
MALLORCA **39**

RED WINES

MONTE OCIJO
TEMPRANILLO
RIOJA ..... **6 / 26**

DOS MARÍAS ROBLE
TEMPRANILLO
MALLORCA ..... **7 / 29**

COMENGE BIBERUS ROBLE
TEMPRANILLO
RIBERA DEL DUERO ..... **7 / 30**

FINCA SAN MARTIN CRIANZA
TEMPRANILLO
RIOJA **32**

PITTACUM
MENCIA
BIERZO **35**

BICICLETAS Y PECES
SYRAH
MALLORCA **36**

CERCLE MACI BATLE TINTO
MANTONEGO, CABERNET, MERLOT
MALLORCA **39**

PAGO DE CAPELLANES JOVEN ROBLE
TEMPRANILLO

RIBERA DEL DUERO 40

CAVAS & CHAMPAGNES

BLAU DE MAR
BRUT NATURE
CATALUÑA ..... 7 / 28

BERTHA
CATALUÑA 40

MURVIEDRO ART'S DE LLUNA
ROSÉ
VALENCIA ..... 8 / 40

MÖET CHANDON
FRANCIA 95

VEUVE CLICQUOT
FRANCIA 120

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

12 BAJO UNDER UNTER PAR *€1 is allocated to '12 bajo par' for social purposes.

*Product of Balearic origin

1 gluten	6 soy	11 sesame
2 crustaceans	7 milk	12 sulphites
3 egg	8 tree nuts	13 lupins
4 fish	9 celery	14 molluscs
5 peanuts	10 mustard	

19 64

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