# 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)

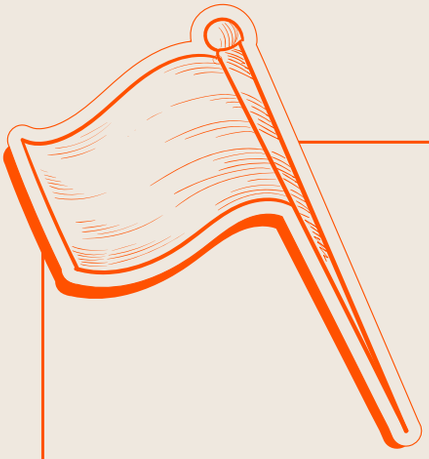
1, 3, 5, 6, 7, 8, 9, 11, 12 ..... 21

# 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

**THIN CHEESE FOCACCIA**
with Na Capitana olive oil (10 min.)
1, 5, 6, 7, 8 ..... 12

**MONKFISH AND PRAWN CROQUETTES**

with seafood mayonnaise
1, 2, 3, 4, 5, 7, 8, 13, 14 ..... 14

**BAKED PROVOLONE** with confit cherry tomatoes and pesto
1, 5, 7, 8, 12, 13 ..... 14

**VEGETABLE RISOTTO** with pecorino powder
5, 6, 7, 8, 11, 12 ..... 20

**COD FRITTERS "A LA CAPUCHINA"**
with baked potato base
1, 2, 4, 7, 12, 14 ..... 20

**BEEF TAGLIATA** with mushrooms
1, 7, 12 ..... 26

**NEAPOLITAN-STYLE OCTOPUS**
with black olives and crushed potato
2, 4, 12, 14 ..... 28

**FRUIT TARTLET** with pastry cream
1, 3, 7 ..... 7

**CHOCOLATE TEXTURES** with sea salt flakes
1, 3, 5, 7, 8 ..... 7

**CREAM ICE CREAM TULIP**
with crumble and salted caramel
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

**75% IBERIAN BREED HAM** 1, 4, 5, 7, 10 ..... **30€**
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** ..... **6**

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

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

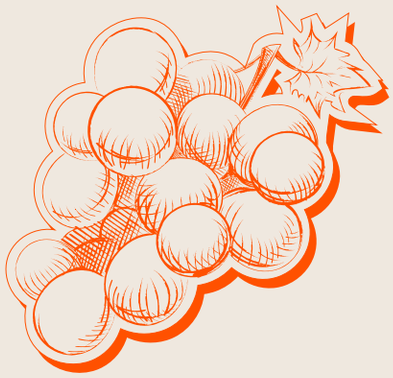
# Per il piccolini

**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**<br>Prensal/Chardonnay/Moscatel -MALLORCA- | 7 | 27 |
| **BIURKO - ECO**<br>Sauvignon Blanc Organic -RIOJA- | | 28 |

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

# ROSÉ WINE

| | | |
|---|---|---|
| **ARI GOITIA**<br>Garnacha -RIOJA- | 7 | 25 |
| **3404**<br>Tempranillo / Cabernet -SOMONTANO- | | 28 |
| **SON CALÓ ROSAT**<br>Callet/Fogoneu -PLA I LLEVANT- | 7 | 29 |
| **CERCLE ROSAT MACIÁ BATLE**<br>Mantonegro / Cabernet -MALLORCA- | | 39 |

# RED WINE

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

# CAVA & CHAMPAGNE

| | | |
|---|---|---|
| **BLAU DE MAR**<br>Brut Nature -CATALUÑA- | 7 | 28 |
| **BERTHA**<br>-CATALUÑA- | | 40 |
| **MURVIEDRO ART'S DE LLUNA**<br>Rosé -VALENCIA- | 8 | 40 |
| **MOËT CHANDON**<br>-FRANCIA- | | 95 |
| **VEUVE CLICQUOT**<br>-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.