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 RIAS "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 1, 4, 12, 14 8

CAESAR SALAD
ICEBERG LETTUCE LEAVES, SHAVED PARMESAN, CROUTONS, AND HOUSE-MADE CAESAR DRESSING
+ PRAWNS 6€ + CHICKEN 6€ + 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, 9, 11 30

EGG DISHES*

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

BROKEN EGGS WITH FOIE AND TRUFFLE OIL 1, 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 MONTHS AGE

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, 14 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 BOTIFARRON 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

SCRAMBLED EGGS
WITH ARTICHOKES AND SHAVED IBÉRICO HAM 3, 12 14

WILD MUSHROOM CREAM
WITH FOIE GRAS 7, 9, 12 16

TAGLIATELLE
WITH SAUTÉED PRAWNS 1, 2, 3, 4, 7, 8, 12, 14 18

CHICKEN WRAP
WITH SALAD AND CLUB-STYLE SAUCE 1, 3, 5, 6, 7, 8, 9, 10, 11, 12 20

GRATINATED COD LOIN
WITH ALL I OLI 2, 3, 4, 7, 12, 14 24

SALMON SUPREME
WITH CAJUN SAUCE AND MARKET VEGETABLES
1, 2, 4, 5, 6, 8, 11, 12, 14 25

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

WARM MANGO PUFF PASTRY
WITH YOGURT ICE CREAM 1, 3, 5, 6, 7, 11 8

POTATO COCA WITH ALMOND ICE CREAM
1, 3, 5, 6, 7, 8, 11 8

BANANA AND CHOCOLATE PUDDING
WITH RED BERRIES 1, 3, 5, 6, 7, 8, 11 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

Dessertes

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

CLASSIC CATALAN CREAM 1, 3, 7 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 / 1 Cycle Maria Batle Estate Fund and Cycle Maria Batle Estate Fund organic
MALLORCA / 1 wine generated in our hotel, Local flavor and sustainability, in perfect balance 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

1 Cycle Maria Batle Estate Fund and Cycle Maria Batle Estate Fund organic
MALLORCA / 1 wine generated in our hotel, Local flavor and sustainability, in perfect balance

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
MENCÍA
BIERZO 35

BICICLETAS Y PECES
SYRAH
MALLORCA 36

CERCLE MACI BATLE TINTO
MANTONEGO, CABERNET, MERLOT
MALLORCA / 1 Cycle Maria Batle Estate Fund and Cycle Maria Batle Estate Fund organic
MALLORCA / 1 wine generated in our hotel, Local flavor and sustainability, in perfect balance 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 PARE * €1 is allocated to "12 bajo pare" 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	

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