SON QUINT
RESTAURANT

Our Menu
PASTA & GOLF

ANTIPASTI

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

BELUGA LENTIL SALAD
with Mozzorella, 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 aestivum) (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 aestivum) (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

BAKED PROVOLONE with pesto-confited cherry tomatoes
5, 6, 7, 8, 11, 13 10

CARROT AND COCONUT SOUP
with curry croutons
1, 5, 6, 7, 8, 11 12

BEEF RIBS with oven-baked potatoes and wine reduction
5, 6, 10, 13 24

SALT COD CROQUETTES
with horseradish sauce
1, 2, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14 14

OCTOPUS RISOTTO with onion
2, 4, 7, 12, 14 18

TAGLIATELLE with mushroom sauce
1, 3, 5, 6, 7, 8, 10, 11, 12 17

CONFIT OSSOBUCO with pasta and gremolata
1, 3, 6, 7, 8, 11, 12 24

TOBLERONE CAKE with vanilla ice cream
3, 5, 6, 7, 8, 11 8

SANTIAGO ALMOND CAKE with toasted almond ice cream
1, 3, 4, 5, 6, 7, 8, 11, 13 8

CUSTARD TART with fresh strawberries
1, 3, 5, 6, 7, 8, 11, 13 8

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: +6€

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, Napolitano, Arrabbiata, Pesto 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, 12 14 ..... 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

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

ARTISAN ICE CREAMS 1, 5, 6, 7, 8, 11 3

SEASONAL FRUIT PLATE 6

CARROT CAKE with mascarpone cream
1, 3, 5, 6, 7, 8, 13 8

BAKED PECORINO CHEESECAKE 1, 3, 7 8

HOMEMADE TIRAMISÙ 1, 3, 5, 6, 7, 8, 11 8

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

APPLE TART with sliced almonds
1, 3, 5, 6, 7, 8, 13 8

HOMEMADE BROWNIE with salted peanuts
1, 3, 5, 6, 7, 8, 13 8

ALMOND CAKE 1, 3, 5, 6, 7, 8, 13 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
EXCELLENS Sauvignon -VERDEJO-		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 -PLA I LLEVANT-	7	29
CERCLE ROSAT MACIÁ BATLE* Mantonegro / Cabernet -MALLORCA-		39

RED WINE

EDULIS CRIANZA Tempranillo -RIOJA-	7	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

*Cercle, Mallorca's first circular wine: native grapes grown using compost made from organic waste generated in our hotels. Local flavour and sustainability in perfect balance.

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.
Gluten-free bread +1.5 per person
Prices in euros. VAT included

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