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

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 €6 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

WARM TRUFFLE-SCENTED INFUSED
WITH TRUFFLE 7, 9, 12 10

VEGETABLE TIMBALE
WITH MOZZARELLA AND RED PESTO 3, 7, 8, 12 17

SCRAMBLED EGGS
WITH ARTICHOKES AND HAM 3, 12 17

SAUTÉED CUTTLEFISH WITH ONIONS,
RAISINS AND SOBRASADA POWDER 1, 2, 3, 4, 7, 8, 9, 12, 14 22

PORK RIBS CONFIT
IN THEIR OWN JUICES ON SWEET POTATO PURÉE
1, 5, 6, 8, 10, 11, 12 ..... **24**

TUNA LOIN
VIZCAÍNA STYLE 1, 5, 6, 8, 10, 11, 12 ..... **25**

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

ALMOND CAKE
WITH VANILLA ICE CREAM 1, 3, 5, 6, 7, 8, 11 ..... **8**

CHOCOLATE AND ALMOND CAKE
1, 3, 5, 6, 7, 8, 11 ..... **8**

VODKA-MARINATED STRAWBERRIES
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

HOMBRE ELEFANTE ECO
VERDEJO
RUEDA ..... **7 / 25**

BLA BLA BLANC
PRENSAL
MALLORCA ..... **7 / 27**

ZORZAL
CHARDONNAY
NAVARRA ..... **7 / 29**

EMINA SOBRE LIAS
VERDEJO
RUEDA **30**

BLANCO NIEVA
SAUVIGNON BLANC
RUEDA **30**

MONTECILLO BARRICA
SAUVIGNON BLANC, VIURA, TEMPRANILLO
RIOJA **32**

BICO DA RAN
ALBARIÑO
GALICIA **38**

CERCLE BLANC MACIÁ BATLE
PRENSAL
MALLORCA **39**

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

O LUAR DO SIL
GODELLO
VALDEORRAS 39

SON VICH VIOGNER
VIOGNER
MALLORCA 40

ROSÉ WINES

4 LLAUNES
CABERNET SAUVIGNON, MANTONEGRO
MALLORCA ..... 7 / 28

DOMINIO DE UNX
GARNACHA
NAVARRA 28

EXCELLENS ROSÉ
TEMPRANILLO, GARNACHA
RIOJA 29

LE BIJOU DE SOPHIE
CINSAULT, GANACHA, CALADOC, SYRAH
CÔTES DE PROVENÇE 32

CERCLE ROSAT MACIÁ BATLE
MONTENEGRO/CABERNET

MALLORCA

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

39

RED WINES

VIÑA ALCORTA CRIANZA
TEMPRANILLO
RIOJA ..... **7 / 26**

MUAC
CALLET, MANTONEGRO, CABERNET
MALLORCA ..... **7 / 28**

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

VIÑA PEDROSA CEPA GAVILÁN
TEMPRANILLO
RIBERA DEL DUERO **35**

CERCLE MACI BATLE TINTO
MANTONEGO, CABERNET, MERLOT
MALLORCA

Cercle, el primer vino circular de Mallorca: uvas autóctonas cultivadas con compost procedente de los residuos orgánicos de nuestros hoteles. Sabor local y sostenibilidad en equilibrio.

39

PAGO DE CAPELLANES JOVEN ROBLE
TEMPRANILLO
RIBERA DEL DUERO **40**

CAVAS & CHAMPAGNES

BLAU DE MAR BRUT
MACABEU, XARELLO, PARELLADA
CATALUÑA ..... **7 / 28**

ARTS DE LLUNA ROSÉ
GARNACHA
CATALUÑA ..... **8 / 40**

MÖET CHANDON
PINOT NOIR, CHARDONNAY,PINOT MEUNIER
FRANCIA **95**

VEUVE CLICQUOT
PINOT NOIR,PINOT MEUNIER, CHARDONNAY
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.
GLUTEN-FREE BREAD +1.5 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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