SON QUINT
RESTAURANT

Our Menu
PASTA & GOLF

ANTIPASTI

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

VITELLO TONATO
with Arugula Sprouts and Shaved Parmesan
3, 5, 6, 7, 8, 10, 11, 12 20

BEEF CARPACCIO
with Italian Vinaigrette, Pecorino, and Baby Greens
5, 6, 7, 8, 11, 12, 13 22

PASTA E RISI

SHORT AND LONG PASTA WITH OUR SAUCES
(Bolognese, Neapolitan, arrabbiata, pesto, aglio e olio)
1, 3, 5, 6, 7, 8, 9, 11, 12 15

CLASSIC SPAGHETTI ALLA CARBONARA
1, 3, 5, 6, 7, 8, 9, 11, 12 20

TAGLIATELLE with Bolognese ragù
1, 3, 5, 6, 7, 8, 9, 11, 12 20

SEAFOOD RAVIOLI with saffron sauce
1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 12, 14 25

RISOTTOS

PUMPKIN RISOTTO with crispy guanciale
7, 9, 12 18

TRUFFLE RISOTTO with mushroms
7, 9, 12 20

Our seasonal specials

ROASTED PUMPKIN CREAM with blue cheese
7 12

ESCALIVADA with smoked cod and citrus vinaigrette
4, 5, 8, 12, 13 16

TAGGLIATELLE with mushroom sauce
1, 3, 6, 7, 8, 13 18

SPAGHETTI with Mallorcan-style carbonara
1, 3, 5, 7, 8, 13 20

BIANCO RISOTTO with ossobuco
3, 5, 7, 8, 9, 10, 12, 13 25

Pizza & Putt
FRESHLY BAKED PIZZA

PIZZA SEVE - Neapolitan pizza with creamy burrata and fresh basi
Inspired by Severiano Ballesteros, golf legend and winner of the 1990 Open de Baleares at Golf Son Vida.
An essential and authentic pizza, like his game: Neapolitan base, pure ingredients, and perfect balance. The burrata adds creaminess and the fresh basil, a tribute to natural elegance and innate talent that defined an era.
1, 5, 7, 8, 12 14

PIZZA BARRY - White pizza with pistachio mortadella, buffalo stracciatella, and pistachio crumble
Dedicated to Barry Lane, winner of the 1994 Open de Baleares at Golf Son Vida. A refined and technical pizza, like his playing style: white base without tomato, smooth textures, and a crunchy touch that adds depth. Italian tradition reinterpreted with British precision.
1, 5, 7, 8, 12 15

PIZZA ALEXANDRA - Pizza with guanciale, mushrooms, and truffle cream
Inspired by Alexandra Försterling, winner of the 2023 Mallorca Ladies Golf Open at Golf Son Muntaner.
Elegance, precision, and balance. The guanciale brings depth; the mushrooms connect with the earth, and the truffle adds a refined finish. A complex and harmonious pizza, like her strategic and solid game.
1, 5, 7, 8, 12 15

PIZZA YANNIK - Diavola pizza with spicy spianata
The flavor of Yannick Paul, winner of the 2022 Mallorca Golf Open at Golf Son Muntaner.
Character, intensity, and contemporary energy. The spianata's heat reflects his bold and aggressive play: a direct, no-compromise pizza for those who enjoy risk and power.
1, 5, 7, 8, 12 18

PIZZA QUATTRO FORMAGGI - Gorgonzola, mozzarella, smoked scamorza, and goat cheese
1, 5, 7, 8, 12 14

PIZZA MARINARA - Pizza with burrata and anchovies
1, 4, 5, 7, 8, 12 18

PIZZA MARGARITA
1, 5, 7, 8, 12 11

PIZZA CAPRICCIOSA - with prosciutto cotto and mushrooms
1, 5, 7, 8, 12 13

DOLCI

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

SEASONAL FRUIT PLATTER 6

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

BAKED PECORINO CHEESECAKE 1, 3, 7 8

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

VANILLA PANNA COTTA with red berries / caramel / chocolate
1, 3, 5, 6, 7, 8, 11 8

ALMOND CAKE 1, 3, 5, 6, 7, 8, 13 8

..... 9

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 10
with fries or salad

CHICKEN BURGER 1,3,5,6,7,8,11 .....
with Cheddar and Fries or Salad

Golf Corner

PORTION OF FRIES 1	8
PADRÓN PEPPERS with Na Capitana salt flakes	10
IBERIAN HAM CROQUETTES 1,4,5,6,7,8,9,11 with tartar sauce	12
CAESAR SALAD 1,2,3,6,9,11,12,14 Iceberg lettuce, parmesan shavings, croutons, and homemade Caesar dressing. Add prawns: +€6, chicken: +€3, avocado: +€6	13
CLASSIC CAPRESE SALAD 4,5,6,7,10 11, 12 Mozzarella IGP with homemade pesto sauce	15
PASTA (SPAGUETTI & PENNE) 1,2,3,4,5,6,7,8,10,14 Choose from our homemade sauces: Bolognese, Napolitana, Arrabbiata, Pesto or Aglio e Olio	15
ANDALUSIAN-STYLE CALAMARI 1,3,4,6,7,10,11,13,14 served with homemade aioli	15
TUNA SALAD SANDWICH 1,2,3,8,11,14 served with fries	15
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 served with our duo of sauces (spicy barbecue and tartar)	16
CLASSIC CLUB SANDWICH 1,4,5,6,7, 9,10, 11, 14 with fries and our special seasoning	18
GARLIC PRAWNS 1,4,5,6,7,8,9,10,11,14 in a sizzling dish with chilli	18
ES FUM SANDWICH 1,4,5,6,7,8,9,10,11,14 Glazed pork belly, horseradish mayonnaise and pickled onion	18
THE EVOLUTION BURGER 1,4,5,6,7, 9,10, 11, 14 100% Angus beef, brioche bun, lettuce, tomato, bacon, cheese, onion chutney, and our signature sauce served with fries	20
75% IBERIAN BREED HAM 1,4, 5, 7,10 hand-carved, served with Mallorcan bread, Na Capitana extra virgin olive oil and "trencades" olives	30

Wine List

WHITE WINE

MELIOR Verdejo -RUEDA-	7	25
BLA BLA BLANC Prensal -MALLORCA-	7	27
ZORZAL Chardonnay -NAVARRA-	7	29
EXCELLENS SAUVIGNON Sauvignon blanc -RUEDA-		30
LA CAPRICHOSA SOBRE LÍAS VERDEJO -RUEDA-		32
BICO DA RAN Albariño -GALICIA-		38
MONTENOVO Godello -MALLORCA-		39
CERCLE BLANC MACIÁ BATLE' Premsal blanc -MALLORCA-		39

ROSÉ WINE

4 LLAUNES Cabernet Sauvignon,Mantonegro -MALLORCA-	7	28
DOMINIO DE UNX Garnacha -NAVARRA-	7	28
EXCELLENS ROSÉ Tempranillo,Garnacha -RIOJA-		29
L´ESCARELLE RUMMEURS Cinsault, Garnacha, Syrah -IGP MEDITERANEÉ-		32
CERCLE ROSAT MACIÁ BATLE' Mantonegro / Cabernet -MALLORCA-		39

RED WINE

EDULIS CRIANZA Tempranillo -RIOJA-	7	26
MUAC Callet,Mantonegro,cabernet -MALLORCA-	7	28
PICCINI Sangiovese/Ciliegiolo /Canaiolo -CHIANTI-		28
FLORES DE CALLEJO Tempranillo -RIBERA DEL DUERO-	7	32
FATTORIA DEL CERRO CHIANTI Sangiovese/Merlot -CHIANTI-		38
CERCLE MACIÁ BATLE' Mantonegro / Cabernet / Merlot -MALLORCA-		39
CARRAMIMBRE Tempranillo -RIBERA DEL DUERO-		40
ORIGEN RESALTE CRIANZA Tempranillo -RIBERA DEL DUERO-		45

CAVA & CHAMPAGNE

BLAU DE MAR BRUT Macabeu, Xarello,Parellada -CATALUÑA-	7	28
ARTS DE LLUNA ROSÉ Garnacha -REQUENA-	8	40
MOËT CHANDON Pinot Noir, Chardonnay,Pinot meunier -FRANCIA-		95
VEUVE CLICQUOT Pinot Noir,Pinot meunier, Chardonnay -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

1 GLUTEN
2 CRUSTACEANS
3 EGG
4 FISH
5 PEANUTS
6 SOY
7 MILK
8 TREE NUTS
9 CELERY
10 MUSTARD
11 SESAME
12 SULPHITES
13 LUPINS
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.