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 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

CREAM OF SPINACH SOUP with Cream Cheese
7 10

WARM ROASTED PEPPER SALAD with Tuna Belly, Parmesan and Lemon Vinaigrette
5, 7, 8, 12 14

AUBERGINE AND PROVOLONE CROQUETTES with Horseradish Sauce
1, 3, 5, 7, 8, 13 16

SPINACH AND PECORINO RISOTTO
5, 7, 8, 12, 13 18

PENNE all'Amatriciana
1, 3, 5, 6, 8, 12, 13 20

SPAGHETTI with Slow-Roasted Cherry Tomatoes and Burrata
1, 3, 5, 6, 7, 8, 12, 13 20

IBERIAN PORK TENDERLOIN with Cacio e Pepe Pasta
1, 3, 5, 6, 7, 8, 13 22

VANILLA PANNA COTTA
with Chocolate Sauce 1, 3, 5, 6, 7, 8, 11 8

LEMON TIRAMISU
1, 3, 5, 6, 7, 8, 11, 13 8

YOGURT PARFAIT with Red Berries and Pistachio
5, 7, 8, 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)

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

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 8
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 9
with Cheddar and Fries or Salad

10

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

	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

All our wines contain sulphites

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.