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 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 6.5 + 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, 9, 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 (AMO)

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 MES DE FUM

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 BRAVÍSSIMAS 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 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

CARROT AND COCONUT
MILK SOUP 1, 12 10

BABY LEAF SALAD
WITH MARINATED BABY SARDINES
AND DILL VINAIGRETTE 3, 7, 8, 12 17

GRILLED OCTOPUS
WITH SMOKED PAPRIKA POTATO PURÉE 1, 2, 4, 7, 12, 14 25

SAUTÉED FETTUCCINE
WITH PRAWNS AND TRUFFLE BUTTER 1, 2, 3, 4, 7, 8, 9, 12, 14 22

BROKEN EGGS
WITH SLOW-COOKED PORK BELLY 1, 3, 5, 6, 8, 12 20

GRILLED SALMON
WITH PINK PEPPERCORN SAUCE 1, 2, 4, 7, 8, 12, 14 22

PORK TENDERLOIN
WITH CREAMY MASHED POTATOES,
RED WINE AND ROSEMARY SAUCE 1, 4, 7, 10, 12, 14 24

70% DARK CHOCOLATE BROWNIE
WITH SALTED CARAMEL AND VANILLA ICE CREAM 1, 3, 5, 6, 7, 8, 11 8

WARM APPLE TART
WITH VANILLA SAUCE 1, 3, 5, 6, 7, 8, 11 8

HOMEMADE CUSTARD
WITH CINNAMON 3, 7, 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, 14 8

CLASSIC CATALAN CREAM 1, 3, 7 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
Fruity aromas of citrus fruits and white flower also accompanying roasted hazelnut notes. Long finish with pleasant acid notes. Light flavor and accompanying roasted hazelnut. 39

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
Cherry aromas in a rosé color with a very fruity and floral nose. Long persistence in the mouth. Light flavor and accompanying roasted hazelnut. 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
Fruity aromas of red fruits and spices. Long persistence in the mouth. Light flavor and accompanying roasted hazelnut. 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 INTOLLERANCES. 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 4.5 EUR PER PERSON.
GLUTEN-FREE BREAD +1.5 PER PERSON
PRICES IN EUROS. VAT INCLUDED

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	

All our wines contain sulphites

19 64

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