

Entrées

Welcome to Son Palou. Our passion for the product and love for our land is reflected in our dishes, we hope you enjoy them. Appetizers and dishes for sharing:

- Marinated Salmon and citrus, Vietnamese salad and avocado 15.00€
- Son Palou vegetable salad  13.00€
- Grandmother's croquettes 13.00€
- Crystal glass bread with Sun-dried tomato truffle pecorino cheese and cecina 14.00€
- Boletus cream soup with scallops and truffle oil. 15.00€
- " Arros brut" (spiced rice broth). Sobrasada, octopus and mushrooms 14.50€
- Tuna tartar, creamy tomato and capers froth 15.50€
- Prawns and green asparagus in tempura with a soy air foam 14.50€
- Beetroot ravioli cured mahon cheese and liquefied watercress 14.80€



Suitable for vegetarians

Please choose before 17.30. Thank you.

Prices including 10% VAT

From the sea

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| - Confit Hake, crabmeat, yellow curry and citronella | 24.50€ |
| - Roasted monkfish, mussels with romesco with Peruvian cause | 25.50€ |
| - Scallops with black rice, nori seaweed alioli | 24.80€ |
| - Seabass, creamy fregula sarda and Carabineros shrimps | 25.50€ |

From the land

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| - Veal Entrecote with chimichurri and purple potato | 25.00€ |
| - Lamb shank with cous cous, aubergine humus and sumac | 22.90€ |
| - Suckling pig terrine, fried polenta and chipotle sauce | 23.50€ |
| - Dry age galician entrecote with roasted redpeppers and rustic potatoes | 25.00€ |
- (Half Board extra charge, 2€)

Prices including 10% VAT

From the kitchen garden

- Stewed rice with mediterranean vegetables with a flavour of roasted black garlic  16.00€
- Tagliatelle with green asparagus, soy sprouts, courgette and tamarind sauce  18.00€
- Tender wheat salad with feta cheese, Kalamata olives and basil pesto  16.50€
- Sautéed mushrooms, artichoke, edamame and truffle sauce  17.00€

Suitable for vegetarians

Desserts

- Mini chocolate bombs with vanilla ice cream 7.80€
- Hazelnut soufflé with hazelnut ice cream (allow 15 mins for preparation) 8.10€
- Selection of Spanish Cheeses 8.50€
- Carrot, white chocolate and yogurt cake 7.50€
- Puff pastry with apple, mint cream and mascarpone ice cream 8.10€
- Our Lemon Pie with orange sorbet 7.80€

Prices including 10% VAT

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| - Lemon sorbet with vodka | 5.75€ |
| - Orange sorbet with Mallorcan dry herbs liquor | 5.75€ |
| - Red berries sorbet with whisky | 5.75€ |
| - Dessert wine | 3.50€ |
| - Limoncello (4cl) | 3.50€ |
| - Grappa (4 cl.) | 3.50€ |
| - Carajillo | 3.50€ |

Prices including 10% VAT