

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:

Tapas and Salads

Grandmother's croquettes (ham or chicken)	11.00€
Prawns and green asparagus in tempura with a kimchee mayonnaise	12.00€
Potato samosas with yogurt sauce	11.00€
Crystal glass bread with Sun-dried tomato truffle pecorino cheese and cecina	11.50€
Plate of Iberian Ham	15.00€
Half portion of grilled octopus with peruvian Cause and paprika dressing	12.00€
Marinated Salmon and citrus, Vietnamese salad and avocado	13.30€
Nuts salate with, sun-dried tomatoe and goat cheese	13.50€
Grilled vegetable salad with romescu sauce	13.30€
Selection of Tapas	16.00€

Please choose before 17.30. Thank you.

Prices including 10% VAT

Entrées

Tuna Tataki, creamy tomato and Pesto tagliatelle	16.50€
Home made smoked salmon taco with wakame and ponzu sauce	15.50€
Roasted pumpkin ravioli, mascarpone and fennel foam	14.50€
Cod brandade, pea cream, warm yolk	15.50€
Poulard terrine, pistachios and argan oil	16.00€
Seafood creamsoup	14.00€
Ceps creamsoup with eggplant ravioli and red olive	14.00€

From the kitchen garden

Vegetarian meatballs, basmati rice, curry sauce	16.50€
Buckwheat stew with mushrooms and roasted vegetables	16.00€
Brothy rice with vegetables and black garlic	18.00€
Courgette and artichoke lasagne	17.00€

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From the sea

Fried monkfish, to the Majorcan taste	26.00€
Steamed Hake with sauce clam, asparagus and edamame	25.00€
Seabass with fregula sarda and Txangurro	26.00€
Dried rice with scallops and prawns (2 person minimum)	21.00€
Grilled octopus with peruvian Cause and paprika dressing	24.00€

From the land

Dry age galician entrecote with roasted redpeppers and rustic potatoes (Half Board extra charge, 2€)	25.50€
Grilled Picaña von Angus (veal) with fried polenta and Chimichurri sauce	25.50€
Glazed Mallorcan lamb shank with fried vegetables	23.90€
Stewed Iberian pork cheeks, sautéé cauliflower	23.00€

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Prices including 10% VAT

Desserts

Hazelnut soufflé with hazelnut ice cream (allow 15 mins for preparation)	8.50€
Mini chocolate bombs with vanilla ice cream	8.10€
Our homemade Lemon Pie	8.10€
Mango Pannacotta with macerated fruit with a vainilla taste	7.00€
Homemade cheesecake	7.00€
Selection of Spanish Cheeses	8.80€

Digestif

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€

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