

MENU

# STARTERS


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- ARTICHOKE SALAD** 28 €  
orange Hollandaise, orange gel and sprouts salad (E)
- CARABINERO PRAWN COCKTAIL** 34 €  
carabinero tartare, salad foam, pineapple in syrup, orange confit and prawn mayonnaise (Sf-E)
- SON VIVÓ ONION CREAM SOUP** 26 €  
truffle, pickles, crispbread and mature Mahón-Menorca cheese (G-L)
- OLIAIGU**  24 €  
the soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G)
- RED TUNA TARTARE** 34 €  
spicy tomato jus, labneh and kimchi (F-L)
- ALMOND HUMMUS WITH SON VIVÓ CHICKPEAS** 28 €  
smoked mackerel and pickles (V-Sp-F-N)
- BEETROOT** 28 €  
tomato salad, roasted beetroot, ajoblanco sorbet (N-Sp)
- STEAK TARTARE** 30 €  
toasted pine nut mayonnaise, toasted bread, potato wedges and foyot sauce (E-Ms-G)
- CRAYFISH** 32 €  
crayfish ravioli, boletus mushrooms, hazelnut butter and crustacean blanchette (G-E-Ce-Sf-L)

Son Vell, Son Vivó, Son Pere, Binideufà and Ram Tower are all our own produce providers.

# MAINS

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- CARABINERO XL** 42 €  
creamy carabinero rice, pil pil of its head  
and raw tail (Ms-Ce-Sp-F)
- FISH OF THE DAY** 43 €
- SKATE FISH** 36 €  
grilled, meunière sauce with tomatoes  
(F-L-Sp)
- MENORCAN VERMELLA** 38 €  
sirloin, rosemary potato terrine and glazed  
shallot (L)
- LAMB** 36 €  
filled with 'Barret de Sant Antoni', peach  
purée, carrot and cauliflower pickle. (L-Sp)
- CIUTADELLA SUCKLING PIG** 36 €  
free range, roasted, served with apple  
purée with butter and cinnamon
- FLAME-GRILLED LEEK**  28 €  
with Jerusalem artichoke, black garlic  
mayonnaise and truffle (E)

# DESSERTS

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- CHOCOLATE** 14 €  
white chocolate, caramel, dark with different textures (G-E-L)
- LECHE ASADA** 14 €  
with gunpowder spice and liquorice (G-E-L)
- MATCHA TEA COULANT** 14 €  
fresh cream ice cream (G-E-L)
- CROMATISMO VERDE**  14 €  
frozen apple, fennel, lime gel, avocado and Chartreuse liqueur foam (Sp-E-L)
- SOBAO, BASIL AND PEAR**  14 €  
Savoury sobao pasiego cake, white chocolate ganache, and basil with caramelised pear (G-E-L)
- 2 IN 1** 14 €  
chocolate and chestnut soufflé, chocolate, oranges (L-E)

# SON VELL TASTING MENU

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## OLIAIGU 🍃

the soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G)

## ARTICHOKE SALAD 🍃

orange Hollandaise, orange gel and sprout salad (E)

## CARABINERO PRAWN COCKTAIL

carabinero tartare, salad foam, pineapple in syrup, orange confit and prawn mayonnaise (E-Ce-Sf)

## CRAYFISH

crayfish ravioli, boletus mushrooms, hazelnut butter and crustacean blanchette (G-E-Ce-Sf-L)

## CIUTADELLA SUCKLING PIG

free range, roasted, served with apple purée and cinnamon.

## LECHE ASADA

with gunpowder spice and liquorice (G-E-L)

80 €

# SON VELL TASTING MENU

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## OLIAIGU 🌿

the soup that embodies the essence of Menorcan cuisine, served with a mousse of its soffritto (G)

## ARTICHOKE SALAD 🌿

orange Hollandaise, orange gel and sprout salad (E)

## CARABINERO PRAWN COCKTAIL

carabinero tartare, salad foam, pineapple in syrup, orange confit and prawn mayonnaise (E-Ce-Sf)

## CRAYFISH

crayfish ravioli, boletus mushrooms, hazelnut butter and crustacean blanchette (G-E-Ce-Sf-L)

## ALMOND HUMMUS WITH SON VIVÓ CHICKPEAS

smoked mackerel and pickles (L-F-N)

## CIUTADELLA SUCKLING PIG

free range, roasted, served with apple purée and cinnamon.

## LECHE ASADA

with gunpowder spice and liquorice (G-E-L)

## SOBAO, BASIL AND PEAR

Savoury sobao pasiego cake, white chocolate ganache, and basil with caramelised pear (G-E-L)

115 €

# ALLERGENS KEY

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**G**      **Gluten (G\* can easily be made gluten free)**

**L**      **Lactose**

**E**      **Egg**

**Sp**     **Sulphites**

**S**      **Sesame**

**N**      **Nuts**

**F**      **Fish**

**Sf**     **Seafood**

**Ce**     **Celery**

**Ms**    **Mustard**

**So**    **Soy**

Please contact us in case of doubts or queries.

# SIGNATURE COCKTAILS

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<b>NEGRONI MENORQUÍN</b> Sipsmith, Carpano Antica Formula, Campari, butter and thyme (L)	18 €
<b>SWEET GAZPACHO</b> Curado Tequila, Mount Gay, strawberry and tomato cordial, agave, lime (L)	20 €
<b>CANTARITO</b> Tequila Arraigo, smoked chipotle liqueur, grapefruit and pepper cordial, lime, grapefruit soda	18 €
<b>OLD FASHIONED SOBRASADA</b> Buffalo Trace Bourbon infusionado con sobrasada, sirope de miel y bitters de naranja (G)	20 €
<b>BASIL POMADA</b> Xoriguer Gin, lemon, basil, topped off with lemon soda	16 €
<b>SON VELL 75</b> Zacapa 23, mint and blackberry cordial, lemon, topped off with bubbles	20 €
<b>MONJE CUBANO</b> Havana 3, Frangelico, lima (Fs)	18 €
<b>MENORUKA</b> Stolichnaya, sake, oriental mix, tomato juice, lemon (So-Mz-P)	19 €
<b>COCKTAIL OF THE DAY</b>	17 €



# CLASSIC COCKTAILS

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**NEGRONI** 18 €  
Campari, Gin, Red Vermouth

**PALOMA** 18 €  
Tequila, smoked liqueur, lime juice, agave, grapefruit soda

**MOSCOW MULE** 18 €  
Vodka, lemon juice, ginger beer

**PIÑA COLADA** 18 €  
Rum, pineapple juice, lime juice, coconut purée (L)

**DAIQUIRI** 18 €  
Rum, lime, sugar

**BLOODY MARY** 18 €  
Vodka, lemon, Bloody mix, tomato juice (P)

**MARGARITA** 18 €  
Tequila, Cointreau, lime

**MARTINI COCKTAIL** 18 €  
Gin or Vodka, Dry Vermouth

**COSMOPOLITAN** 18 €  
Vodka, Cointreau, lime, cranberry juice

# ALCOHOL FREE AND LEMONADES

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**SON VELL SPRITZ** 12 €  
Alcohol-free cava, cucumber cordial

**ROSE MELO** 12 €  
Grapefruit soda, rosemary syrup, lemon,  
grapefruit and pepper cordial

**MOONSHINE** 12 €  
Orange juice, lime juice, honey syrup,  
ginger beer

**LAVENDAR & ROSEMARY  
LEMONADE** 12 €  
Lavendar and rosemary syrup, lemon  
juice, sparkling water

**MINT & GINGER LEMONADE** 12 €  
Ginger syrup, sparkling water, lemon

## SMOOTHIES

(available from noon to 18:00pm)

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**TROPICAL SMOOTHIE** 12 €  
Carrot, orange, lemon and turmeric

**DETOX SMOOTHIE** 12 €  
Celery, cucumber, apple and ginger

**SUMMER SMOOTHIE** 12 €  
Strawberry, watermelon, lemon

# SANGRIAS

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	50ml	Pitcher 1.5L
<b>WINE SANGRÍA</b> Red wine, rum, brandy, lemon, Cointreau, orange juice	15 €	55 €
<b>CAVA SANGRIA</b> Pisco, Tío Pepe sherry, St. Germain, orange juice, Mestre cava	18 €	70 €
<b>ALCOHOL-FREE SANGRÍA</b> Martini Floreale, alcohol-free Prosecco, fruit, citrus fruit, grapefruit and pepper cordial	12 €	40 €

# APERITIFS AND LIQUEURS

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	50ml
<b>NEGRE BINITORD VERMUT</b>	7 €
<b>CARPANO BIANCO</b>	7 €
<b>CARPANO DRY</b>	7 €
<b>CARPANO ROSSO</b>	7 €
<b>CAMPARI</b>	7 €
<b>CYNAR</b>	7 €
<b>AMARO MONTENEGRO</b>	8 €
<b>FERNET BRANCA</b>	7 €
<b>LICOR DE HIERBAS XORIGUER</b>	6 €
<b>LICOR DE CAMOMILA XORIGUER</b>	7 €
<b>DOWN'S RUBY PORT</b>	8 €
<b>TÍO PEPE</b>	6 €
<b>GRAPPA</b>	8 €

# SPIRITS

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## VODKA (50ML) 50ml

STOLICHNAYA 16 €

BELVEDERE 20 €

BELUGA 20 €

GREY GOOSE 18 €

## GIN (50ML) 50ml

MG 16 €

BOMBAY SAPPHIRE 16 €

BOTANIST 18 €

BULLDOG 16 €

CITADELLE 18 €

SIPSMITH 18 €

G VINE 18 €

GIN MARE 16 €

XORIGUER 14 €

INNAT 16 €

HENDRICK'S 18 €

MARTIN MILLER 16 €

TANQUERAY 16 €

TANQUERAY TEN 18 €

MG ROSA 16 €

MONKEY 47 18 €

NORDES 18 €

TEQUILA & MEZCAL 50ml

TEQUILA CURADO CUPREATRA 18 €

TEQUILA REPOSADO PATRÓN 22 €

TEQUILA BLANCO 8 18 €

TEQUILA BLANCO ARRAIGO 16 €

MEZCAL BRUXO N.º X 16 €

MEZCAL UNIÓN JOVEN  
ENSAMBLE 16 €

MEZCAL BRUXO N.º 1 18 €

TEQUILA HERRADURA PLATA 20 €

TEQUILA HERRADURA REPOSADO 22 €

MEZCAL VIDA 22 €

PISCO & CACHAÇA 50ml

CACHAÇA CAPUCANA 16 €

CACHAÇA ABELHA GOLD 18 €

PISCO MONTESIERPE 16 €

<u>RUM</u>	50ml
PLANTATION 3 STARS	16 €
PLANTATION ORIGINAL	16 €
BACARDÍ	16 €
BARCELÓ	16 €
BARCELÓ IMPERIAL	18 €
BRUGAL EXTRA VIEJO	16 €
HAVANA 7	16 €
DIPLOMÁTICO MANTUANO	16 €
ZACAPA 23	22 €
KRAKEN	16 €
SANTÍSIMA TRINIDAD 7	16 €
RON MOUNT GAY	18 €
RON CLEMENT	18 €

<u>BRANDY &amp; COGNAC</u>	50ml
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CARLOS I	16 €
REMY MARTIN V.S.O.P	18 €
CALVADOS V.S.O.P	22 €
COGNAC LOUIS XIII	550 €

## BLENDDED WHISKIES 50ml

JOHNNIE WALKER  
RED LABEL 16 €

JOHNNIE WALKER  
BLACK LABEL 18 €

DEWARD'S 12 16 €

DEWARD'S CARIBBEAN  
SMOOTH 14 €

CHIVAS 12 16 €

## AMERICAN WHISKIES & BOURBON 50ml

BUFFALO TRACE 16 €

JACK DANIEL'S 14 €

## SINGLE MALTS 50ml

BRUICHLADDICH CLASSIC 22 €

ARDBEG 10 22 €

MACALLAN 12 DOUBLE CASK 25 €

MACALLAN SHERRY OAK 28 €

LAGAVULIN 42 €

TALISKER 10 28 €

## IRISH WHISKY 50ml

FLAMING PIG 16 €

JAMESON 14 €

# WINES

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## SPARKLING WINES

	Glass	Bottle
D.O CHAMPAGNE AGAPANE BLANC DE NOIRS EXTRA BRUT Pinot Meunier, Pinot Noir	20 €	85 €
D.O CAVA MESTRES COQUET BRUT Xarel.lo, Macabeo, Parellada	12 €	50 €
CATALONIA NATUREO SPARKLING 0.0 Moscatel	10 €	40 €

## WHITE WINES

	Glass	Bottle
V.T MALLORCA CAN AXARTELL BLANC Premsal, Malvasía	10 €	40 €
D.O VALDEORRAS GODEVAL Godello	11 €	45 €
D.O RUEDA ALSOCAYO Sauvignon Blanc	9 €	35 €

## RED WINES

	Glass	Bottle
D.O BINISSALEM SUPERNOVA Mantonegro	12 €	50 €
I.G.P VALDEJALÓN MICROCÓSMICO Grenache	10 €	45 €
D.O RIBERA DEL DUERO NOBBIS Tempranillo	10 €	45 €

## ROSÉ WINES

	Glass	Bottle
V.T MALLORCA CAN AXARTELL ROSÉ Pinot Noir, Syrah, Merlot, Callet	10 €	45 €
D.O CÔTES DE PROVENCE PEYRASSOL #LOU Grenache, Cinsault, Syrah, Monastrell, Vermentino	11 €	45 €



# BEERS

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CAÑA ESTRELLA DAMM	4 €
ESTRELLA DAMM	4,5 €
GRAHAM PERCE LAGER	8 €
CORONITA	7 €
FREE DAMM	4,5 €
DAURA (GLUTEN FREE)	4,5 €

# WATER AND SOFT DRINKS

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FONT MAJOR 0.5L	4 €
FONT MAJOR CON GAS 0.5L	4 €
SAN PELLEGRINO	5,5 €
COCA COLA / COCA COLA ZERO	4 €
SPRITE / FANTA ORANGE / FANTA LEMON	4 €
FUZE TEA	4 €
AQUARIUS	4 €
SOFT DRINKS ROYAL BLISS	5 €
JUICES – PEACH/TOMATO/PINEAPPLE/APPLE	4 €
TONICA LE TRIBUTE	6 €

# COFFEE & TEA

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ESPRESSO	3,5 €
DOUBLE ESPRESSO	4 €
MACCHIATO	3,5 €
DECAF COFFEE	3,5 €
LATTE	4,5 €
CAPPUCCINO	4,5 €
TEAS & INFUSIONS	5 €
Earl grey, rooibos citrus, mint, chamomile, breakfast tea, green, red	
MATCHA LATTE	6 €



