365 · SON BRULL

The land of Mallorca inspires us and sets the course.
Carlos, from the kitchen, and Joan, from the dining room, invite you on a journey of honest flavours, crafted with respect and love for our culture and local produce.
We hope you enjoy the experience.

Almond from Mallorca – Olive "Trencada"

Mallorcan appetizers

Freshly baked bread – Sobrasada – Son Brull olive oil

Starter to choose from...

Guinea fowl "Escabetxo"
"Frit mallorquí" Red prawn from the Balearic Mediterranean Sea
"Frit mallorquí" Autumn mushrooms

Rice "Bombeta de Sa Pobla" to choose from...

"Brut" with pigeon
"Negre" with squid from the Balearic Mediterranean Sea
"Gotzeto" with Careta-beans

Traditional dish to choose from...

"Xot" Mallorcan lamb loin. Sweet potato
Catch of the day from the Balearic Mediterranean Sea "a la mallorquina"
"Sopes". Cabbage, cauliflower & quail egg

Lemon slush with "Herbes de Son Brull"

Dessert to choose from...

"Gató" Coulant & roasted almond ice cream
"Ensaimada" Chantilly cream & chocolate Maüa
"Robiol de brossat", honey from our bees & orange

Petit-fours

Menu per person 120€
Mallorcan wines pairing per person 45€

Prices in € per person with VAT included.
We have at your disposal detailed information concerning the presence of allergens.
Suitable for vegetarians.