



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

✓ Tomatoes from our garden & Grimalt Reserva cheese



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. Eggplant from our garden
Catch of the day from the Balearic Mediterranean Sea “a la mallorquina”

✓ “Tumbet” with zucchini from our garden



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.