

BAULINA

by hotel son baulo

STARTERS

TEMPURA PRAWNS WITH THAI SAUCE 13.5-

Crispy tempura prawns served with sweet and chili thai sauce.



TOMATO AND BURRATA SALAD 12.5-

Candied cherry tomatos as a base, fresh tomato & fresh burrata on top of the plate.



OUR CROQUETTES 11.5-

Choose between baby squid in thei own ink, oxtail or "cocido". Or ask for a mix! 6uds.



ROAST BEEF TAQUITOS 11-

Roast beef on corn taquitos with guacamole and pickled red onion.



GRILLED QUEEN SCALLOPS 17-

Grilled queen scallops seasoned with a saffron and cava reduction. 6 uds.



DEEP FRIED SQUID RINGS 11.7-

Hand sliced and floured just before cooking. Served with a orange based mayo.



DEEP FRIED BABY SQUID 12.7-

Floured by hand and deep fried in high tempera-
ture to achieve this crispy texture.



GRILLED OCTOPUS WITH PARMENTIER POTATO PUREÉ 18-

Grilled octopus leg served on a parmentier pota-
to pureé.



"BROKEN EGGS" WITH POTATO, FOIE AND TRUFFLE 14-

"Broken eggs" on candied fried potatoes, foie and
truffle.



SALADS

CÉSAR SALAD 12.5-

Romanie lettuce, grilled chicken breast & bread
croutons seasoned in its césar sauce.



AVOCADO AND CURRY GRILLED PRAWNS COCKTAIL 16-

Creamy avocado mixed with crunchy lettuce
served with grilled curry prawns.



GREEK SALAD WITH SMOKED COD 14.5-

Greek salad with smoked cod & feta cheese
cubes seasoned with a caper vinagrette.



"TRAMPÓ" AND QUINOA SALAD 11.5-

Fresh quinoa salad with "trampó", quail eggs
garnished with raspberry vinagrette.



SIGNATURE DISHES

The classics, never miss...

MIXED PAELLA 16.5-

"Bomb rice" cooked in its broth with meat, seafood and some veggies.



SQUID INK PAELLA 19.5-

Arroz bomba cocinado en su caldo tintado de calamar con marisco variado.



...but we also want to give it a twist.

"DEL SENYORET" RICE WITH SQUID INK 25-

"Bomb rice" without shells, served with grilled squid, deep fried baby squid and "all i oli".



OUR MEAT PAELLA 19.5-

"Bomb rice" cooked in its meat broth served with grilled entrecotte on top.



Recomendamos por encargo 24h antes. *Precio por pers.

SEAFOOD PAELLA 18.5-

"Bomb rice" cooked in its broth with a selection of seafood.



LOBSTER PAELLA 24-

"Bomb rice" cooked in its seafood broth with fresh lobster pieces.



DRY THIN NOODLE WITH CUTTLEFISH 19.5-

Dry thin noodles served with cuttle fish, queen scallops and sea urchin "all i oli".



"BROKEN EGGS", POTATO, LOBSTER AND TRUFFLE 39-

Fried "Broken eggs", fried potato and lobster garnished with truffle.



PASTA

ITALIAN CARBONARA SPAGHETTI 17-

Spaghetti with creamy traditional carbonara sauce made out of pecorino, parmesan, egg and guanciale.



CREAMY SALMON FAGOTTINI 17-

Fagottini served with a light salmon and tomato sauce.



BOLOGNESE PARPADELLE 15-

Parpadelle with homemade meat bolognese sauce.



CUTTLEFISH INK TAGLIATELLE WITH PRAWNS AND CLAMS 18-

Cuttlefish ink based pasta with prawns and grilled clams.



UN POCO DE POR ÁSIA

BEEF, CHICKEN OR VEG WOK 12-

Wok style noodles with vegetables and your favourite protein. Or maybe just vegetables :)



CHEF'S THAI NOODLES 14- 🌶️🌶️

Noodles with red curry, soy sauce, coconut milk, pepper and freshly sliced red chilli.



MEAT

35 DAYS DRY AGED RIBEYE

(1KG) MÍN. 59- suggestion to share!

Dry Aged ribeye served with a hot stone to give the final desired "doneness".

BEEF SIRLOIN 22-

Beef sirloin served with sautéed vegetables and potato.

GRILLED CHICKEN BREAST 15-

Grilled chicken breast served with basmati rice and herbs.

30 DAYS DRY AGED ENTRECOTTE 21-

Tasty dry aged entrecotte served with sautéed vegetables and potato.

GORGONZOLA PORK TENDERLOIN 22-

Grilled tenderloin served with a special gorgonzola based sauce.



MALLORCAN FRIED LAMB CHOPS WITH FRIED GARLIC AND POTATOS 19.5-

Traditional Mallorcan dish based of fried lamb chops, potato and garlic.

All dishes are served with its specific garnish.

**Blue cheese sauce ●●, curry sauce ●●, Pedro Ximénez reduction ●● o pepper sauce ●● to choose for 1.5-*

FISH

GRILLED SALMÓN SUPREME 19-

Grilled salmón supreme served with its daily fresh garnish.



FRIED JOHN DORY WITH CRISPY ONION 19.7-

Fried John Dory fillet with crispy onion and potato.



All dishes are served with its specific garnish.

TUNA TATAKI 19-

Tataki style tuna fillet served with avocado and a crunchy.



GRILLED JOHN DORY 18.7-

Grilled John Dory fillet with sautéed vegetables and potato



GRILLED SQUID WITH "TRAMPÓ" 19-

Grilled national squid served with fresh trampó.



BURGER

THE CLASSIC 14.5-

180gr. beef meat 100%, lettuce, tomato, onion, bacon, fried egg & ketchup in its delicious brioche bread.



SON BAULÓ BURGER 15-

180gr. beef meat 100%, lettuce, foie & caramelized onion in its brioche bread.



BBQ BACON CHEESEBURGER 14-

Double smash burger 200 gr., crunchy bacon, cheddar & BBQ sauce in its brioche bread.



FANCY CRISPY CHICKEN 15-

Crispy chicken, lettuce, tomato, pickled red onion & mayo in its brioche bread.



"BEL'S" BURGER 14.5-

180gr. beef meat 100%, goat cheese, & caramelized onion in its brioche bread.



AWESOME VEGGIE BURGER 14.5-

100% vegan burger (veg. certificated), lettuce, tomato, caramelized onion & guacamole in its sesame seeds bread.



LA TRUFITA (MY FAV) 15.5-

Double smash burger 200 gr., cheddar, crunchy bacon, fried egg & truffled mayo in its brioche bread.



GUACABACON 14.5-

180gr. beef meat 100%, cheddar, guacamole & crispy bacon in its brioche bread



DIPPER POTATO OR SWEET POTATO to give your burger an extra detail for 1e.

DESSERT

CHEF'S CHEESECAKE 8- suggestion to share!

Creamy cheesecake handmade by our chef, served in a clay pot.



CARROT CAKE 5.5-

Delicious and fluffy carrot cake.



HOMEMADE TIRAMISÚ 6-

Biscuit, mascarpone cream & coffee café are the bases of Pol's Tiramisú, served in glass pot.



BROWNIE WITH JOP ICE CREAM 5.5-

Brownie templadito servido con una bola de helado de vainilla JOP.



BAULINA'S SUNDAE 5.5-

Three "JOP" ice cream balls of the day, ask the flavours :).



HOMEMADE BANOFFEE 6-

Sweet cookie and caramel sauce, mascarpone and banana served in individual portions.



"CARDINAL" FROM LLOSETA 5.5-

Traditional Mallorcan dessert, handmade in "es Forn de Baix", in Lloseta (town in mallorca).



"GATÓ" WITH ALMOND JOP ICE CREAM 5.5-

"Gató" made of almond served with "JOP" ice cream.



FRESH FRUIT OF THE DAY 7-

Freshly sliced fruit plate of the day.

*JOP is a very traditional ice cream brand from Mallorca!

CAVAS & CHAMPAGNE



COPA DE CAVA DE LA CASA

D. O. Cava

3.5-

CODORNIU BENJAMÍN 3/4

D. O. Cava



6.5-

FREIXENET CARTA NEVADA, SEMISECO

D. O. Cava



15.5-

FREIXENET CORDON NEGRO, BRUT

D. O. Cava



19.5-

JUVÉ & CAMPS, BRUT

D. O. Cava



24-

ANNA CODORNIU, BRUT

D. O. Cava



22-

BICICLETTA E PESCI, PROSECCO

D. O. Prosecco (Italia)



4.5-

19-

FREIXENET ICE, CUVEÉ

D. O. Champagne A.O.C



5-

19-

MOËT & CHANDON, BRUT

D. O. Champagne A.O.C



59-

SANGRÍA

WINE SANGRÍA GLASS 4.5-

JUG (1L.) 12-

JUG (2L.) 18-

CAVA SANGRÍA GLASS 7.5-

JUG (1L.) 18-

JUG (2L.) 22-

VINOS BLANCOS



EL COTO 3/8

D. O. Rioja



8-

GATAO, VINHO VERDE

D. O. DOC Vinho Verde (Portugal)



13-

EL COTO, RIOJA

D. O. Rioja



14-

BICICLETAS Y PECES, SAUVIGNON

D. O. Rueda



4.5-

17-

NAIROA, RIBEIRO

D. O. Ribeiro



15-

FINCA FABIÁN, CHARDONNAY

D. O. V.T. de Castilla



14-

PROTOS, VERDEJO

D. O. Rueda



4-

16-

JOSÉ PARIENTE, VERDEJO

D. O. Rueda



19-

SANGARIDA, GODELLO

D. O. Bierzo



23-

MARTÍN CÔDAX, ALBARIÑO

D. O. Rias Baixas



22-

MAR DE FRADES, ALBARIÑO

D. O. Rias Baixas



32-

TERRAS GAUDA, ALBARIÑO

D. O. Rias Baixas



28-

VINOS TINTOS



EL COTO 3/8

D. O. Cava



9.5-

EL COTO

D. O. Rioja



17.5-

JOSÉ L. FERRER

D. O. Binissalem (Mallorca)



24-

OBAC BINIGRAU

D. O. Binissalem (Mallorca)



35-

RAMÓN BILBAO

D. O. Rioja



5.5- 20-

LUIS CAÑAS

D. O. Rioja



26-

VIÑA POMAL RESERVA CENTENARIO

D. O. Rioja



34-

JUPITER CARMÉ

D. O. Rioja



23.5-

MATARROMERA

D. O. Ribera del Duero



41-

PAGO DE CARROVEJAS

D. O. Ribera del Duero



60-

VINOS ROSADOS



BACH VIÑA EXTRÍSSIMA ROSADO 3/8

D. O. Catalunya



6-

MATEUS ROSÉ

D. O. Douro



12-

EL COTO ROSADO

D. O. Rioja



14-

L'ESCARELLE ROSÉ "PALM" ECO

Vinos de Cotes de Provence (Francia)



18.5-

RAMÓN BILBAO

D. O. Rioja



17-

TIANNA VELOROSÉ ROSADO ECO

D. O. IGP Mallorca



22-



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUT



SOY



MILK



SHELL FRUITS



CELERY



MUSTARD



SESAME SEEDS



SULPHUR DIOXIDE
&
SULPHITES



MOLLUSCS



LUPIN