

VILLA SOFIA

COCINA MEDITERRÁNEA



Inspired by the Mediterranean, our cuisine is born from the land, the sea, and the garden. The product is the true protagonist, treated with respect and crafted by hand.

Food

Drinks

Starters

Beef Carpaccio | 28 €

Truffle emulsion and smoked egg yolk | 🍴 0 🥛 🥚 🥑 🌿

Bluefin Tuna | 28 €

Bluefin balear tuna belly slices with
carrot and mandarin | 🍴 🌿 🥛

Ravioli | 24 €

Poultry ravioli, foie gras and jus | 🍴 🍴 0 🥛 🥚

Red Prawn | 45 €

Grilled with Es Trenc sea salt | 🍴

🌿 White Asparagus | 20 €

“Salmorejo” with Padrón Peppers emulsion | 🌿 🥛

🌿 Pear | 20 €

Tender leaves, ercolina pear, walnuts, fennel,
arugula and pecorino | 🌿 🥛 🥚 🥑

🌿 Tomatoes | 20 €

Tomatoes, ricotta and basque piparra
pepper dressing | 🥛 🌿 🥛

🌿 Burrata | 20 €

Red pesto, preserved figs and spicy watercress | 🥛 🥛

Jamón Ibérico 100% Bellota | 40 €

100% Acorn-Fed Iberian ham, crystal
bread and “ramallet” tomatoes | 🍴



🌿 Vegetarian 🌿 Vegan

If you have any allergies or intolerances, do not hesitate to inform us. VAT included.

From the land

Roasted milk-fed lamb shoulder | 38 €

Smoked aubergine, carrot and
rosemary honey jus | 🌿 🍷

Beef fillet | 42 €

Potato Parmentier, glazed shallot
and marjoram reduction | 🌿 🍷 🍷



Guinea fowl | 32 €

With creamy corn, kale and poultry glaze | 🌿 🍷

Carbonara | 32 €

Linguini carbonara with guanciale of
mallorcan “porc negre” | 🌿 🍷 🍷



 Vegetarian  Vegan

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From the sea

Cod | 36 €

Spiced tomato compote and
aioli gratin | 🍷 🥚 🌱 🌿 🍷



Sea bass | 34 €

Cauliflower, confit leeks and
beurre blanc | 🍷 🥚 🌱 🍷

John Dory | 34 €

Celeriac, Orange, chives and
fennel sauce | 🌱 🍷 🌱 🍷







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From the garden





Tagliatelle | 32 €



With wild mushrooms, porcini
and truffle |    

Vegetable grill | 24 €

Grilled seasonal vegetables,
pesto, mizuna and pesto |  

Zucchini cannelon | 24 €

With “escalivada”, red onion
and romesco sauce |  

 Vegetarian  Vegan

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Signature Dishes

Mellow rice | 42 €



With Soller red prawns | 🌱 🌿

Rubia Gallega | 140 €

“Chuletón” 30-day dry aged
bone-in ribeye and its garnish | 🌱

Recommended 2 pax



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Sides

New potatoes | 7 €

Mallorcan new potatoes
with aromatic herbs

Mashed potatoes | 7 €

Creamy mashed potatoes | 🍴

🌿 Vegetables | 7 €

Seasonal grilled vegetables

🌿 Mixed Salad | 7 €

Tender leaves, tomato
and red onion | 🍴







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Artisanal Desserts


Chocolate, Bread and Olive Oil | 12 €

Cocoa soil, dark chocolate cremaux and
toasted bread ice cream |    



Almond Coulant | 12 €

Mallorcan almond coulant with
salted toffee ice cream |    


Honeycomb | 12 €

Caramelized popcorn, honey jelly,
lemon gel and rosemary ice | 

Rum Baba | 12 €

Honey cream, citrus compote, orange
blossom and Mallorcan rum |  



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Drinks menu

SIGNATURE COCKTAILS

Brisa | 19 €
*Vodka, Lemon Juice,
Lavender Syrup, Soda*

Llaut | 19 €
*White Rum, Frigola, Pineapple
Juice, Chambord*

Mare | 19 €
*Gin, Sweet Vermouth,
Aperol, Cranberry Juice*

COCKTAILS

Aperol Spritz | 16 €
Aperol, Cava, Soda

Bellini | 16 €
Cava, Peach Pureé

Negroni | 16 €
Gin, Sweet Vermouth, Campari

Hugo | 16 €
Cava, Nojae, Lime, Mint, Soda

Kir Royale | 20 €
Champagne, Chambord

VIRGIN COCKTAILS

Moscow No Mule | 14 €
Lime Juice, Ginger Beer, Ginger Syrup

Fruity Smash | 14 €
*Cranberrie Juice, Orange Juice,
Lemon Juice, Ginger Ale*

Grapefruit Splash | 14 €
*Grapefruit Juice, Orange Juice,
Blood Orange Syrup, Tonic Water*

Mojito 0.0 | 15 €
Rum 0.0, Lime, Sugar, Mint, Soda

GIN

- Xoriguer | 16 €
- Cabraboc Mestral | 18 €
- Tanqueray 10 | 19 €

VODKA

- Vodka Palma | 16 €
- Grey Goose | 18 €

RUM

- Amazonas | 10 €
- Jungla Suau | 18 €
- Zacapa 23 | 24 €

BRANDY | COGNAC

- Suau 25 | 24 €
- Hennessy XO | 48 €

WHISKY

- JW Black Label | 16 €
- Macallan 12 yrs | 20 €

VERMOUTH

- Muntaner Blanco / Rojo | 9 €
- Padro & Co Blanco / Rojo | 12 €

LIQUEURS

- Palo | 7.50 €
- Mescladís | 7.50 €
- Aperol | 8 €
- Campari | 8 €
- Anís 3 Caires | 8 €
- Hierbas Premium | 8 €
- Frigola | 9 €
- Baileys | 9.50 €
- Orujo | 9.50 €

BEERS

- Estrella draft 0.3 | 5 €
- Estrella draft 0.5 | 7 €
- Estrella Botella 0.33 | 6 €
- Estrella 0.0% | 6 €

WATER, SOFT DRINKS & JUICES

- Sant Aniol Still/Sparkling 0.5l | 3.5 €
- Sant Aniol Still/Sparkling 1l | 6 €
- Coca Cola, Cola Zero | 6 €
- Fanta Orange, Lemon | 6 €
- Ginger Ale, Ginger Beer | 6 €
- Pineapple, Peach, Cranberries | 6 €
- Fresh Juice | 7.50 €
- Sprite | 6 €
- Tónica | 6 €

COFFEE

- Espresso | 4 €
- Cortado | 4.50 €
- Americano | 4.50 €
- Coffee with Milk | 4.50 €
- Double Espresso | 5 €
- Carajillo | 6 €
- Latte Macchiato | 6 €

TEA & INFUSIONS | 5 €

- Black Tea
- Green Tea
- Red Tea
- Rooibos
- Chamomile
- Digestiva
- Hierba Luisa
- Mentisima



Wine by the glass

SPARKLING

Le Reserve Extra Brut Billecart-Salmon · Champagne | **22 €**
Meunier, Pinot Noir, Chardonnay

Petite Fleur Brut Rosé Fleur de Miraval · Champagne | **29 €**
Pinot Noir, Chardonnay

Terrers Brut Nature Recaredo · Catalunya | **14 €**
Macabeu, Monastrell, Xarel·lo

Intens Rosat Recaredo · Catalunya | **16 €**
Monastrell, Garnacha

WHITE

Do Ferreira Gerardo Méndez · Rías Baixas | **10 €**
Albariño

Miraval Blanc Château Miraval · Côtes de Provence | **12 €**
Rolle

Corum Can Axartell · Mallorca | **14 €**
Malvasia

Clos de Mar Miquel Carreras · Mallorca | **18 €**
Giró Ros

ROSÉ

Son Grau Son Grau Gran · Mallorca | **9 €**
Gorgollasa

Miraval Rose Miraval · Côtes de Provence | **14 €**
Cinsault, Garnacha, Rolle, Syrah

Pla dels Angels Scala Dei · Priorat | **16 €**
Garnacha

RED

Oceanidas Juan Bernal · Jerez | **10 €**
Malbec, Petit Verdot, Tintilla de Rota

Seny Seny Mediterrani · Mallorca | **14 €**
Mantonegro, Monastrell

Ripassa Scriani · Valpolicella | **16 €**
Corvina, Corvinone, Rondinella, Molinara, Oseleta

Marta Maté Marta Maté · Ribera del Duero | **19 €**
Tempranillo



Wines

CHAMPAGNE

**Le Reserve Extra Brut
Billecart-Salmon | 125 €**

Meunier, Pinot Noir, Chardonnay

Petite Fleur Brut Rosé

Fleur de Miraval | 180 €

Pinot Noir, Chardonnay

Ruinart R | 190 €

Chardonnay, Pinot Noir, Meunier

Ruinart Blanc de Blancs | 200 €

Chardonnay

Ruinart Rosé | 225 €

Pinot Noir, Chardonnay

Fleur De Miraval Edition 4

Exclusivement Rosé | 300 €

Chardonnay, Pinot Noir

Dom Perignon Brut Vintage | 365 €

Chardonnay, Pinot Noir

NATIONAL SPARKLING WINES

Terrers Brut Nature

Recaredo · Catalunya | **70 €**

Macabeu, Monastrell, Xarel·lo

Intens Rosat

Recaredo · Catalunya | **80 €**

Monastrell, Garnacha

Tantum Ergo Bodegas

Hispano+Suiza · Valencia | **85 €**

Chardonnay, Pinot Noir

Barrica Gran Reserva

Bodega Kripta · Catalunya | **90 €**

Macabeu

Kripta Gran Reserva

Bodega Kripta · Catalunya | **140 €**

Macabeu, Xarel·lo, Perellada

Celler Batlle

Gramona · Catalunya | **165 €**

Xarel·lo, Macabeu



MAJORCAN WHITE WINES

Twenty Twelve Es Fangar | **45 €**
Moscatell

Cuvee dos Bodega 65 | **55 €**
Chardonnay, Viogner, Moscatell

Sauvignon Blanc Bodega 65 | **60 €**
Sauvignon Blanc

Malva Son Antem | **65 €**
Malvasía

Corum Can Axartell | **70 €**
Malvasía

Galdent Can Majoral | **75 €**
Viognier

Avanero Giró Ava Vi | **80 €**
Giró Ros

Clos de Mar Miquel Carreras | **90 €**
Giró Ros

Alba Son Antem | **95 €**
Chardonnay

Chardonnay Roure
Miquel Gelabert | **100 €**
Chardonnay

Etzel Dunord Viticola | **105 €**
Giró Ros

Idil·lic Vinyes de Formentor | **110 €**
Giró Ros en barrica

Triava Blanc de Guarda
Ava Vi | **120 €**
Prensal Blanc

MAINLAND WHITE WINES

CASTILLA Y LEÓN

Cienfuegos Cesar Muñoz | **75 €**
Godello, Albarin, Verdejo

Ossian Ossian Vides y Vinos | **95 €**
Verdejo

El Judas Barco del Corneta | **100 €**
Viura sobre lias

CATALUÑA

Llicorella Vi De Vila
Cellers Unió | **55 €**
Pedro Ximenez

Edetaria Edetaria | **70 €**
Garnacha Blanca

Murmuri Mas Doix | **80 €**
Garnacha Blanca, Macabeu

Massipa Scala Dei | **170 €**
Garnacha Blanca, Chenin Blanc

GALICIA

Do Ferreiro Gerardo Mendez | **50 €**
Albariño

Louro Rafael Palacios | **60 €**
Godello

Pateiro Anfora Ivan Pateiro | **70 €**
Treixadura

LA RIOJA

Flor de Muga Bodegas Muga | **100 €**
Viura, Maturana, Garnacha Blanca

200 Monjes Blanco
Vinícola Real | **150 €**
Viura, Malvasía

Baynos Mauro | **180 €**
Viura sobre lias



INTERNATIONAL WHITE WINES

FRANCE

Miraval Blanc Château Miraval
· Côtes de Provence | **60 €**
Rolle

Les Elements

Bott-Geyl · Alsace | **80 €**
Gewürztraminer

1er Cru Les Lys

Albert Bichot · Chablis | **115 €**
Chardonnay

Les Sinards Famille Perrin ·
Châteauneuf-du-Pape | **130 €**
Rounnasse, Grenache Blanc, Clairette

Clos de la Coulée de Serrant
Nicolas Joly · Loire Valley | **210 €**
Chenin Blanc

ITALY

Gavi di Gavi Etiqueta Nera
La Chiara · Piemonte | **55 €**
Cortese

Ribolla Gialla Vigna Traverso ·
Friuli-Venezia Giulia | **70 €**
Ribolla Gialla

Verdicchio Dei Castelli Jessi
Villa Bucci · Marche | **90 €**
Verdicchio

Dessimis Vie de Romans ·
Friuli-Venezia Giulia | **120 €**
Pinot Grigio

Via del Campo Quintodecimo
· Campania | **140 €**
Falanghina

ROSE WINES

Son Grau Rose

Son Grau Gran · Mallorca | **45 €**
Gorgollasa

Ca dei Frati Rosa

Ca dei Frati · Lombardia | **50 €**
Sangiovese, Barbera

Miraval Rosé

Château Miraval
· Côtes de Provence | **70 €**
Cinsault, Grenache, Rolle, Syrah

Pla dels Àngels

Scala Dei · Priorat | **80 €**
Garnacha



MAJORCAN RED WINES

Tanuki Bob 4 kilos | **55 €**
Mantonegro, Syrah

Vinya des More
Miquel Gelabert | **65 €**
Pinot Noir

Seny Seny Mediterrani | **70 €**
Mantonegro, Monastrell

Sestalino Ses Talaioles | **75 €**
*Syrah, Cabernet Sauvignon, Merlot,
Tempranillo, Callet, Mantonegro*

AN/2 Ànima Negra | **80 €**
Syrah, Callet, Fogoneu

Sa Costera Son Antem | **85 €**
Monastrell, Syrah

Trabucat Dunord Viticola | **90 €**
Escursac, Syrah

Cumas Can Xanet | **95 €**
Mantonegro

4 Kilos 4 Kilos | **110 €**
Callet

AN Ànima Negra | **130 €**
Callet, Fogoneu, Mantonegro

Son Prim REM Son Prim | **150 €**
Syrah, Merlot

Na Pujola Ses Talaioles | **170 €**
*Cabernet Sauvignon, Merlot,
Syrah, Mantonegro*

MAINLAND RED WINES

ANDALUCIA

Oceanidas Juan Bernal | **50 €**
Malbec, Petit Verdot, Tintitilla de Rota

CATALUÑA

Galena Clos Galena | **80 €**
*Cabernet Sauvignon,
Garnacha, Cariñena, Syrah*

Lassot Edetaria | **95 €**
Garnacha Peluda

Les Terrases Álvaro Palacios | **105 €**
Garnacha Tinta, Cariñena

L'Ermita Álvaro Palacios | **1250 €**
Cariñena, Garnacha

CASTILLA Y LEÓN

Altos de Losada Losada | **65 €**
Mencía

**Abadía Retuerta Selección
Especial** Abadía Retuerta | **80 €**
*Cabernet Sauvignon,
Tempranillo, Syrah*

Marta Maté Marta Maté | **95 €**
Tempranillo

Tomas Postigo 3er Año
Tomas Postigo | **120 €**
*Tinto Fino, Cabernet
Sauvignon, Merlot y Malbec*

Numanthia Numanthia | **135 €**
Tinta de Toro

El primer paso
Dominio del Bendito | **145 €**
Tinta de toro

Aalto PS Aalto | **190 €**
Tinto Fino

Pingus Dominio de Pingus | **1525 €**
Tempranillo



LA RIOJA

Altanza Reserva

Bodegas Altanza | **50 €**

Tempranillo

Remelluri Reserva Granja Nuestra

Señora de Remelluri | **70 €**

*Tempranillo, Garnacha,
Graciano, Viura, Malvasía*

Viña Tondonia Reserva

Lopez de Heredia | **85 €**

*Tempranillo, Garnacha,
Graciano, Mazuelo*

Vinos Singulares

Viña Pomal Rioja | **110 €**

Garnacha

Gran Reserva 890

La Rioja Alta S.A. | **390 €**

Tempranillo, Graciano, Mazuelo

INTERNATIONAL RED WINES

FRANCE

Morgon Marcel La Pierre

· Beaujolais | **75 €**

Gamay

Les Sinards Famille Perrin ·

Châteauneuf-du-Pape | **95 €**

Syrah, Mourvedre, Grenache

Terre Rouge Domaine Peter

Sichel · Languedoc | **110 €**

Grenache

Fixin Albert Bichot · Cotê

de Nuits | **125 €**

Pinot Noir

Château Pradeax Rouge

Chateau Pradeaux · Bandol | **135 €**

Mourvedre, Grenache

2ème Grand Cru Classé 1855

Château Pichon Longueville

· Pauillac | **375 €**

Cabernet sauvignon,

Cabernet Franc, Merlot

ITALY

Ripasso Sciani · Valpolicella | **80 €**

Corvina, Corvinone, Rondinella,

Molinara, Oseleta

Montebruna

Braida · Barbera de Asti | **90 €**

Barbera

Sassela Nino Negri · Lombardia | **115 €**

Nebbiolo

Fontidi Chianti Classico

Fontodi · Toscana | **125 €**

Sangiovese

Brunello di Montalcino Villa Poggio

Salvi · Brunello di Montalcino | **140 €**

Sangiovese

Barbaresco Gaja · Barbaresco | **355 €**

Nebbiolo



GENEROUS & SWEET WINES

Szamorodni Édes

Grand Tokaj · Hungria | **9 €**

Furmint

Fino en Rama Tio Pepe · Jerez | **10 €**

Palomino Fino

Dolç de Sa Vall

Miquel Gelabert · Mallorca | **11 €**

Moscatel

Dolç des Port

Miquel Gelabert · Mallorca | **15 €**

Syrah, Cabernet Sauvignon,

Pinot Noir

Colección Roberto Amillo

Altanza · Jerez | **18 €**

Pedro Ximenez

Cap Vermell Souvenirs

We have selected some of the finest delicacies from our gastronomy for you to take home, indulge in, and share on your most special occasions.

Es Trenc Sea Salt Flakes 100gr | 15 €

Aubocasa Virgin Olive Oil 250ml | 21 €

Mel Vici Majorcan Spring Honey | 12 €

Toasted Almonds Besso de Mallorca 60gr | 8 €

Margalida de Caimari Spicy Tomato Jam 140gr | 8 €

Cabraboc Majorcan Herbs Licor 100ml | 13 €

Muntaner Red Vermouth 100ml | 9 €

Suau Brandy 25yrs CV | 100 €

Golden Series Anchovies, Anchoa Lopez | 20 €

Doña Tomasa's White Anchovies in Vinegar | 20 €

Los Peperetes Cockles in Garlic Sauce | 25 €

Los Peperetes Mussels in Escabeche | 19 €

Los Peperetes Razor Clams in Brine | 19 €

Los Peperetes Tuna in EVOO | 18 €

Maua Chocolate Mix Flavours | 10 €

Narez & Cuart Chocolate Bonbons CV 6pcs | 18 €

Narez & Cuart Chocolate Bonbons CV 9pcs | 23 €

