



Healthy Treats

EACH 6,00€
MOQ 6 portions per dish

Carrot Cake with vegan frosting

Banana Bread

Vegan Cheesecake Cups with mango compote

Chia Seed Pudding with mango passionfruit

Bircher Muesli Pots with mixed berries & roasted bananas

SWEETNESS, THE SON BRAHO WAY

We bake joy without compromise, skipping refined sugars for nature's candy: ripe fruits, golden honey, and earthy dates. Gluten free? Vegan? Pure delight? Consider it done.

CELEBRATION

Cakes

EACH 65,00€
MOQ 1 | 12 SLICES per cake

OUR BEAUTIFUL
SPACE IS AVAILABLE
FOR HIRE

CELIAC DISCLAIMER: gluten-free options available but cross-contamination may occur.

MORE ON



Linktree*



Let's create unforgettable events. From retreats to dinner parties to company events, we strive to make entertaining healthier, easier and super satisfying. Choose from our menu options or let us propose a menu tailored for you.

To begin tailoring your event, please contact us.

Include your **event type, date, location, and number of guests.**

Minimum of 48h. notice needed to prepare your order.

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Pricing does not include delivery or service which can be arranged separately.

Canapes

EACH 3,25€
MOQ 20 portions per dish

VEGAN & GLUTEN FREE

Mini Tofu Bites with Hummus
Seasonal Soup Shots

VEGAN

Mini Kimchi Arancini
Crispy Mushroom Filo Pastry Triangles

VEGAN GF SWEETS

Bliss Balls
Mini Sweet Potato Brownies
Mini Vegan Cheesecake Shots W/Fruit Compote

VEGETARIAN & GLUTEN FREE

Mini Sweet Potato Bite Tostadas



MOQ Minimum Order Quantity

Salads & Noodles

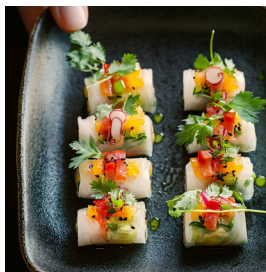
EACH 8,50€
MOQ 6 portions per dish

Raw Broccoli & Kale with dried cranberries, walnuts, sunflower seeds, quinoa, roasted red onion and dressed in a lemon vinaigrette dressing (V • 3)
Green Goddess Protein with cabbage, peas, spinach, avocado & hemp seeds (V)
Nutty Buckwheat & Roasted Pumpkin with pecans, red onions, dried cranberries, and mint yogurt dressing (V • 1)
Vietnamese Sesame Soba Noodles with roasted peppers, onions & mushrooms (V • 1 • 2 • 3)
Roasted Pumpkin with Tahini topped with parsley, za'atar & red onions (V • 2)
Indian Chickpea with cucumbers, carrots and red onion with mango dressing (V)

Soups

EACH 8,50€
MOQ 6 portions per dish

Spicy Thai Pumpkin Soup with coconut milk and topped with herbs & caramelised pumpkin seeds (V • 1)
Roasted Carrot & Tomato Soup (V)
Moroccan Harira Soup with spiced chickpeas & lentils (V • 5)
Portobello Soup (V • 1)



Mains

BAKED ITEMS 9,00€ | MOQ 6 portions per dish

Vegetable Fritters made with mixed vegetables, chickpea flour and served with an alioli dipping sauce (VG • 6)
Son Braho Quiche made with organic eggs, seasonal vegetables on a wholewheat xeixa flour base (VG • 1 • 3 • 6 • 7)

SPECIALTY RICE, CURRY & STEW 13,00€ | MOQ 6 portions per dish

*Add seasoned basmati rice for 3,00€

Sticky Tofu Integral Rice with bok choy, carrots, peas, onions & mushrooms (V • 1 • 3)
Thai Green Curry with shiitake mushrooms, spinach, peppers, courgettes & aubergines served with basmati rice (V • 1)
Jamaican Jackfruit Curry with seasoned basmati rice (V • 4 • 5)
Chickpea Cassoulet Curry in a tomato base (V)
Protein Packed Multi-Bean Chili (V)
Afghan Aubergine Curry with vegan yogurt (V • 1)
Mushroom & Lentil Bourguignon Stew with carrots & potatoes (V • 1 • 5)

TRAY BAKES 12,00€ | MOQ 8 portions per dish

Masala Lentil & Mushroom Lasagna with spinach pasta, cardamom, coconut bechamel and topped with cheddar cheese (VG • 1 • 3 • 6 • 5 • 7)
Aubergine Parmigiana (VG • 7)
Shepherd's Pie with roasted leek, courgettes, peppers, corn and peas topped with sweet potato mash (V • 1 • 2)
Mushroom & Leek Pot Pie (VG • 3 • 4)

V Vegan
VG Vegetarian

1 Soy | 2 Sesame | 3 Gluten | 4 Mustard | 5 Celery | 6 Egg | 7 Dairy

SEASONAL • LOCAL • SUSTAINABLE