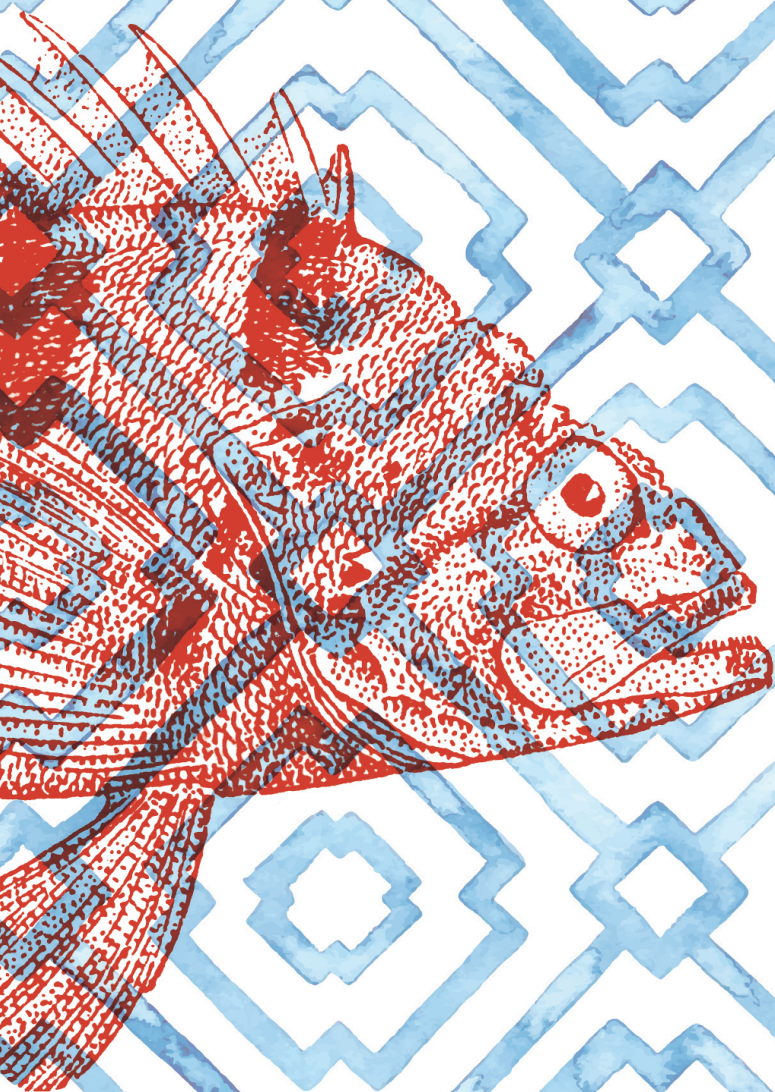




CAPROIG

Cap Roig Brasserie is the perfect restaurant to immerse yourself in the breathtaking scenery of the Tramuntana range, the Mediterranean Sea, and Port de Sóller. It offers an experience that is impossible to miss, situated high above the waves on a spacious stone terrace with stunning sea views. Our renowned Chef prepares dishes using fresh seasonal and local ingredients sourced directly from the Mediterranean Sea. It is the ideal way to spend the day and to embrace the relaxed al fresco atmosphere.



OUR COMMITMENT TO THE ISLANDS

CAPROIG TASTING MENU

Tuna tartare | Pickled vegetables | Light anchovy cream | Caper berries
(AP)|(PE)|(SO)|(SU)

Clams | White wine | Herb and garlic "picada"
(MO)|(SU)

Or
Shrimp fritters | Sóller prawn | Burrata | Green curry sauce
(2pcs)
(GL)|(HU)|(CR)|(PE)|(LA)



"Senyoret" rice | Sóller prawn | Cuttlefish | Mussels | Clams
(AP)|(SU)|(CR)|(PE)|(MO)|(HU)



Or
Catch of the day | Cooked in our Josper | Grilled vegetables | Lemon pil-pil
(AP)|(SU)|(LA)|(PE)



Soller valley citrus | Lemon Meringue | Citrus jam| Honey sponge | Lemon sauce
(LA)|(FC)|(GL)|(HU)



110

Price per person.
All prices are in euros (€) with VAT included.
The tasting menu is available for the whole table.

PLANT-BASED TASTING MENU

Tomato textures | Tomato tartare | Almond foam | Tomato and basil cream
(FC)



Mezze platter | Organic chickpea hummus | Roasted aubergine moutabel |
Herb and lemon tabbouleh | Fattoush salad | Artisan falafel | Pita bread
(GL)|(FC)|(SE)|(SU)|(MS)

Or

Crispy aubergine | Salad leaves | Smoked cheese cream | Sweet-and-sour honey and chilli sauce
(LA)|(GL)|(HU)|(SU)

Mallorcan garden rice | Seasonal market vegetables | Herb oil
(AP)|(SU)



Or

Confit tomato and vegan feta ravioli | Basil pomodoro sauce | Pine nuts | Aubergine
(GL)|(FC)



Strawberry textures | Strawberry and basil sorbet | Strawberry tartare | Strawberry cream


110

Price per person.
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The tasting menu is available for the whole table.

RAW

	€
Gillardeau oyster (1 pc) Shallot Tarragon mignonette (MO) (SU)	10
Osetra caviar Blinis Crème fraîche Lemon (GL) (PE) (LA) (HU) (AP)	75 (30gr) / 125 (50gr)
Tuna tartare Pickled vegetables Light anchovy cream Caper berries (AP) (PE) (SO) (SU)	35
Wagyu beef tartare Cured egg yolk Aged Parmesan Fresh black truffle (MS) (LA) (HU) (SU)	36

STARTERS

	€
Seafood salad Octopus Sóller prawn Squid Tomato Lime vinaigrette Ginger (MS) (CR) (MO) (SO) (SU) (PE) 	33
Iberian ham Crystal bread Ramallet tomato Extra virgin olive oil (GL)	45 * suplemento HB 15
Tomato textures Tomato tartare Almond foam Tomato and basil cream (FC)   	29
Prawn patties Sóller prawn Burrata Green curry sauce (2pcs) (GL) (HU) (CR) (PE) (LA) 	32
Clams White wine Herb and garlic "picada" (MO) (SU)	36
Grilled octopus Peas Chorizo Lemon (MO) (SU) (LA) (FC)	38
Fried seafood and fish "fritura" Prawn Squid Anchovy Marinated fish Citrus seaweed mayonnaise (PE) (MO) (CR) (LA) (GL) (SU)	37
Mezze platter Hummus Moutabel Tabbouleh Fattoush salad Artisan falafel (2 pcs) Pita bread (GL) (FC) (SE) (SU) (MS)	32
Crispy aubergine Salad leaves Smoked cheese cream Sweet-and-sour honey and chilli sauce (LA) (GL) (HU) (SU)	30

RICE & PASTA

€

Our dishes are made with the finest local ingredients, such as rice bombeta de Sa Pobra, vegetables from local producers, salt from Es Trenc, fresh pasta, and local & sustainable fish from the balearic mediterranean sea.

Lobster pasta Spaghetti "alla chitarra" Lobster and tomato bisque (CR) (GL) (LA) (HU)	49
Confit tomato and vegan feta ravioli Basil pomodoro sauce Pine nuts Aubergine (GL) (FC) 	30
Artisan potato gnocchi Cap Roig (red scorpionfish) Parsley (GL) (CR) (PE) (MO) (AP) (SU)	42
"Arròs de l'Hort mallorquí" - Mallorcan garden rice Seasonal market vegetables Herb oil (AP) (SU)   Minimum two people	*36
"Senyoret" rice Sóller prawn Cuttlefish Mussels Clams (AP) (SU) (CR) (PE) (MO) (HU)   Available for one person	*39
Seafood lobster rice Grilled lobster (AP) (SU) (CR) (PE) (MO) (HU)   Minimum two people	*49
Iberian pork secreto rice Boletus mushrooms Piquillo peppers Black truffle (AP) (SU) (HU) Minimum two people	*45

*Price per person.



FISH MARKET

€

Our daily catch is supplied by local fishermen. Our team will present it at your table.

**Prices vary according to market price and weight.* (MO)|(CR)|(PE)

HOW WOULD YOU LIKE YOUR FISH PREPARED?

- 1. Cooked in our Jospier charcoal oven.
- 2. Baked in an Es Trenc salt crust with Mallorcan herbs.
- 3. Grilled over hot coals.

FOR MEAT LOVERS

€

Satsuma Gyu Wagyu tenderloin | Grilled on Charcoal | Black truffle | Grilled broccolini | Potato parmentier 105
(SU)|(AP)|(LA) **Suplemento HB 40*

Jospier-grilled lamb chop | Confit artichoke | Mustard sabayon | Fresh mint 48
(SU)|(AP)|(LA)|(HU)|(MS)

SIDE DISHES

€

Mixed green salad | Balsamic vinaigrette and olive oil 18
(SU)|(MS)

Seasonal grilled vegetables | Romesco sauce 18
(AP)|(CA)|(GL)|(FC)

Baked potatoes with thyme | Herbs and confit garlic 12
(LA)

Potato purée 14
(LA)

Black truffle potato purée 18
(LA)

Grilled broccolini | Confit garlic and thyme oil 14
(SU)

Sweet potato fries 12

Homemade fries 12

DESSERTS

Sóller valley citrus Lemon meringue Citrus jam Honey sponge Lemon sauce (LA) (GL) (HU) (FC)	€ 15
Strawberry textures Strawberry and basil sorbet Strawberry tartare Strawberry cream (V)	€ 15
Almond Tramuntana Crispy leaf Baileys foam Toasted almond ice cream Horchata granita (LA) (FC) (GL) (HU)	€ 15
Dark chocolate coulant A la minute Baked cake Apricot and rosemary ice cream (LA) (GL) (FC) (HU)	€ 17



-  LOCAL PRODUCT
-  VEGAN
-  JUMEIRAH MALLORCA SIGNATURE DISHES

DISHES INDICATED WITH:

- (GL) GLUTEN
- (CR) CRUSTACEANS
- (FC) NUTS
- (SE) SESAME
- (HU) EGG
- (LA) DAIRY
- (AL) LUPINS
- (AP) CELERY
- (CA) PEANUTS
- (MO) MOLLUSCS
- (MS) MUSTARD
- (PE) FISH
- (SO) SOYA
- (SU) SULFITES



CAPROIG