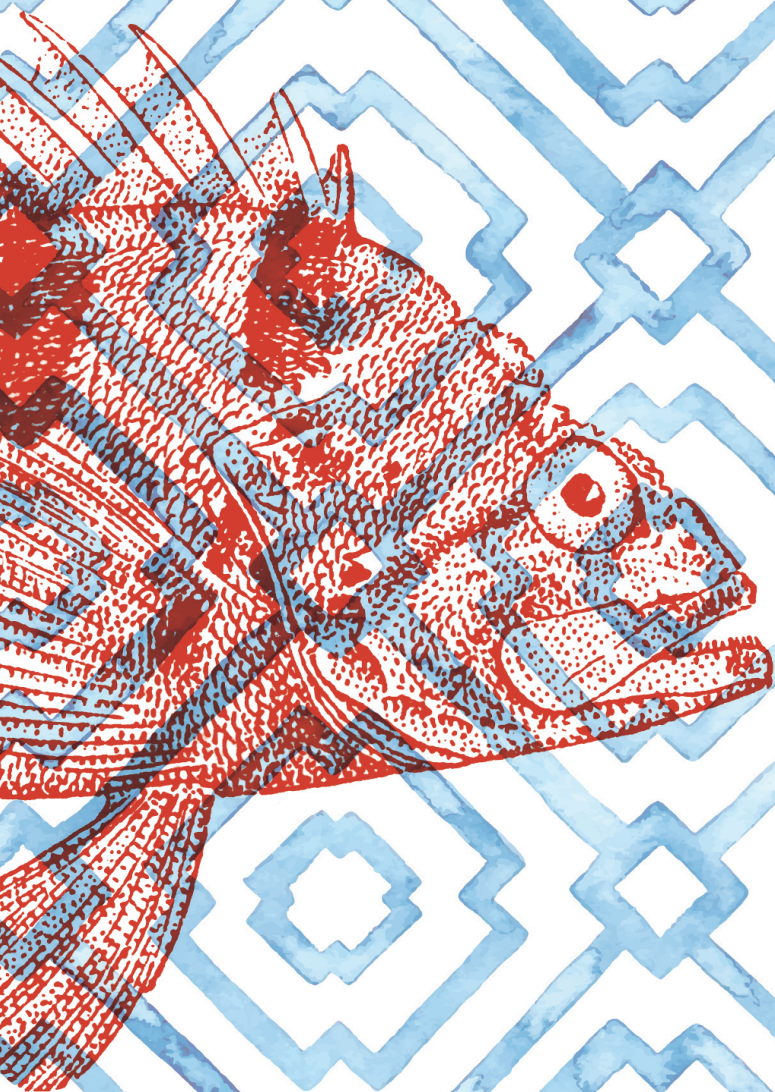




CAPROIG

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 | Keta caviar | Rice & seaweed crisp | Avocado | Codium seaweed | Ramallet tomato
(GL)|(PE)|(SO)|(SU)



Clams | White wine | Herbs & garlic "picada" | Shallots
(MO)|(SU)



Or

Prawn patties | Sóller red prawn tartare | Burrata lemon cream | Black pepper
(2pcs)
(GL)|(HU)|(CR)|(PE)|(LA)

Seafood "senyoret" rice | Sóller prawns | Cuttlefish | Mussels | Clams
(AP)|(SU)|(CR)|(PE)|(MO)



Or

Fish of the day | In our josper | Grilled vegetables | Lemon pil pil sauce
(AP)|(SU)|(LA)|(PE)



Almond Tramuntana sponge "Cató" | Lemon from Sóller souffle
Toasted almond ice-cream | Almond milkshake "Horchata"
(LA)|(FC)|(GL)|(HU)



105

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

PLANT-BASED TASTING MENU

Avocado from Sóller | Tomato tartare | Toasted pine nuts | Creamy avocado | Extra virgin olive oil pearls
(HU)|(AP)|(MS)|(CA)|(FC)|(GL)



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



Or

Crispy aubergine | salad leaves | smoked cheese cream | honey & chili sweet-sour sauce
(ML)|(GL)

Mallorcan Garden Rice | Sa Pobla rice with seasonal organic vegetables | Herb oil from our own garden
(AP)|(SU)



Or

Feta Ravioli | Basil pomodoro sauce | Pine nuts
(CL)



Strawberry Textures

Crema chantilly de vainilla vegana | Bergamot sorbet | Raspberry jelly | Vegan vanilla Chantilly cream
(FC)|(GL)|(SU)



105

Precio por persona.
Todo los precios en euros (€) con IVA incluido.
El menú degustación está disponible para todos los comensales.

STARTERS

€

Seafood tower Lobster 1/2 Oysters Gillardeau (2) Red prawn Clams Mussels sauce vierge Lemon scallops Tuna crudo Champagne mignonette (CR) (PE) (MO) (HU) Minimum for 2 people	70 pp *HB sup 40
Osetra Caviar Blinis Crème Fraîche Lemon (GL) (PE) (LA) (HU) (AP)	75 (30gr) / 125 (30gr)
Tuna tartar Keta caviar Crispy rice and seaweed Avocado Codium seaweed (GL) (PE) (SO) (SU) 🍷	32
Seafood salad Octopus Sóller prawns Calamari Tomato Lime, ginger & pickled onion dressing (MS) (CR) (MO) (SO) (SU) (PE) 🔄	33
Iberian ham Crispy "Pan de cristal" Seasonal tomato Extra virgin olive oil (GL) (SE)	45 *HB supp 15
Avocado from Sóller Tomato tartare Pine nuts Avocado panacotta Extra virgin oil caviar (HU) (AP) (MS) (CA) (FC) (GL) 🔄🌿🍷	29
Prawn patties Sóller prawns' tartare Burrata lemon cream & black pepper (2pcs) (GL) (HU) (CR) (PE) (LA)	32
Clams White wine Herbs & garlic "picada" (MO) (SU) 🔄	34
Grilled octopus Roasted cabbage Potato Parmentier Romesco sauce Tap de corti paprika Arbequina olive oil (MO) (SU) (FC) 🔄	38
Fried seafood and fish "fritura" Prawn Calamari Anchovy "Adobo" fish fillet Seaweed citrus alioli (PE) (MO) (CR) (LA) (GL) 🔄	34
Mezze Platter Hummus Moutabel Tabbouleh Fattoush salad Artisan Falafel (2 pcs) Served with pita bread (FC) (GL) (SE) (AP) (MS) (CA) (SU) 🌿	29
Crispy aubergine salad leaves smoked cheese cream honey & chili sweet-sour sauce (ML) (GL) 🌿	30

SEAFOOD MARKET

Our daily catch is delivered by local fishermen. Our waiters will present it to you. Prices vary due to the market and weight.
*HB Package, please check with your waiter availability

HOW DO YOU PREFER YOUR FISH?

1. Prepared in our charcoal oven "jospier"
2. Salt crust with a mixture of es trenc salt & majorcan herbs cooked over a clay tile
3. Grilled on charcoal
(MO)|(CR)|(PE) 🔄

FOR MEAT LOVERS

€

Wagyu beef tenderloin Grilled on Charcoal Black truffle Grilled broccolini Potato parmentier (SU) (AP) (LA) 🔄	95 *HB supp 40
Lamb Shank Slow cook & glazed Topinambour purée Lamb jus Grilled broccolini (SU) (AP) (LA)	48

RICE & PASTA

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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 & tomato bisque (CR) (GL) (LA)	48 <i>**HB supp 20</i>
Confit Tomato & Vegan Feta Ravioli Basil pomodoro sauce Pine nuts (GL) 	30
Aubergine & Smoked Cheese Raviolone Pickled aubergine Parmesan butter Rocket pesto (GL) (LA) (HU) 	32
Artisan Potato Gnocchi with Scallops & Sóller Red Prawn Saffron cream (GL) (CR) (MO) (LA)	42
Seafood Black Fideua with octopus Mojo verde glaze Calamari Cuttlefish (AP) (LA) (SU) (CR) (PE) (MO) Minimum two people.	*40
"Arròs de l'Hort Mallorquí" Mallorcan Garden Seasonal Market Vegetables Herb Oil (AP) (SU)  	*36
"Senyoret" rice Soller prawns Cuttlefish Mussels Clams (AP) (SU) (CR) (PE) (MO)   Av. for one person.	*39
Seafood Lobster Rice Grilled lobster (LA) (AP) (SU) (CR) (PE) (MO)  Minimum two people.	*48 <i>*HB supp 20</i>
Duck confit Rice Glazed Duck Leg Boletus Seasonal vegetables Black truffle sauce (HU)	*44

*Price per person

SIDE DISHES

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Mixed green salad Balsamic vinaigrette and olive oil (SU) (MS)  	18
Seasonal grilled vegetables Romesco sauce (AP) (CA) (GL) (FC)  	18
Baked potatoes with thyme Herbs & confit garlic oil  	12
Grilled baby romaine Red pepper vinaigrette (SU)  	14
Grilled broccolini With confit & thyme garlic oil (SU) 	12
Sweet Potatoes fries 	12

DESSERTS

	€
Orange from Sóller Bloody orange Cremeux Orange blossom water meringue Orange ice cream (LA) (GL) (HU) (FC) 	14
Strawberries textures Bergamot sorbet Raspberry jelly Vanilla chantilly cream (FC) (GL) (SU) 	14
Almond Tramuntana sponge "Cató" Lemon from Sóller souffle Toasted almond ice-cream Almond milkshake "Horchata" (LA) (FC) (GL) (HU)  	14
Triple Sweet Temptation Chocolate Dubai Mini French Toast Ice Cream of the Day Chocolate Coulant Crème Brûlée Petit Fours Profiterole Pavlova (LA) (GL) (FC) (HU) Ideal for sharing	34

All prices in euros (€) with VAT included

-  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

The background of the entire page is a repeating geometric pattern in shades of blue. It consists of interlocking diamond shapes, each containing a smaller, stylized four-pointed star or floral motif. The pattern is dense and covers the entire surface.

CAPROIG