

CAPROIG

restaurant

TASTING MENU



TUNA | TARTARE | KETA CAVIAR | RICE & SEAWEED CRISP | AVOCADO
(PE) | (SO) | (SU)



CLAMS | WHITE WINE | HERBS & GARLIC "PICADA"
(MO) | (SU)



SEAFOOD "SENYORET" RICE | SOLLER PRAWNS | CUTTLEFISH | MUSSELS | CLAMS
(CR) | (PE) | (MO)



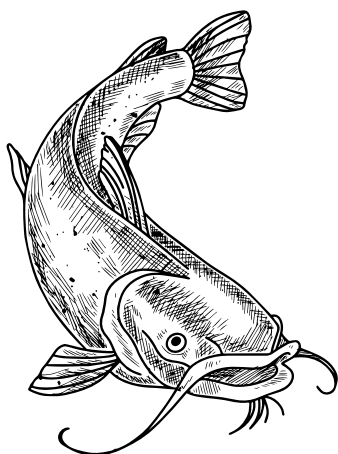
FISH OF THE DAY | IN OUR JOSPER | GRILLED VEGETABLES | LEMON & BUTTER SAUCE
(LA) | (PE)



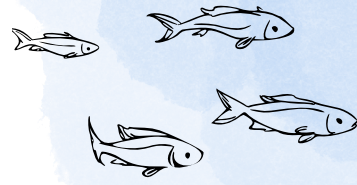
TOASTED ALMOND ICE CREAM | TRAMUNTANA ALMOND SPONGE "GATO " | SPICED VANILLA
ORANGE SAUCE | CITRIC MERINGUE
(HU) | (FC) | (LA) | (GL)

90

PRICE PER PERSON



STARTERS



SEAFOOD SALAD | OCTOPUS | SOLLER PRAWNS | CALAMARI | LEMON SAUCE ,
(CR) | (MO) | (SO) | (SU) | (PE)

29

MUSSELS | CHAMPAGNE | FRESH HERBS

(MO) | (SU)

26

CLAMS | WHITE WINE | HERBS & GARLIC "PICADA"

(MO) | (SU)

26

GRILLED PULPO | CABAGGE & ROMESCO SAUCE

(MO) | (SU) | (FR) | (FC)

28

FRIED SEAFOOD AND FISH "FRITURA" | HERB-ALIOLI

(PE) | (MO) | (CR) | (LA) | (C)

27

TUNA TARTAR | KETA CAVIAR | CRISPY RICE AND SEAWEED | AVOCADO

(PE) | (SO) | (SU)

24

IBERIAN HAM | "PAN DE CRISTAL" TOMATE & AOVE

(GL)

32

AVOCADO FROM SOLLER | TOMATO RAF | PINE NUTS | AVOCADO CREMIEUX

(FC) | (GL)

23

SEAFOOD MARKET

OUR DAILY CATCH IS IS DELIVERED BY LOCAL FISHERMEN.

OUR WAITERS WILL PRESENT IT TO YOU.

(PRICES VARY DUE TO THE MARKET AND WEIGHT)

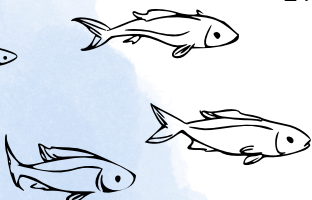
HOW DO YOU PREFER YOUR FISH?

1. PREPARED IN OUR CHARCOAL OVEN "JOSPER"

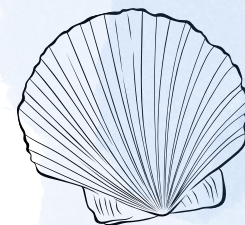
2 . SALT CRUST WITH A MIXTURE OF ES TRENC SALT & MAJORCAN HERBS
COOKED OVER A CLAY TILE

3 . GRILLED ON CHARCOAL

(MO) | (CR) | (PE)



RICE & PASTA



OUR DISHES ARE MADE WITH THE FINEST LOCAL INGREDIENTS, SUCH AS RICE BOMBETA DE SA POBLA, VEGETABLES FROM LOCAL PRODUCERS, SALT FROM ES TRENC, FRESH PASTA, AND LOCAL & SUSTAINABLE FISH FROM THE BALEARIC MEDITERRANEAN SEA.

LOBSTER RICE | SEAFOOD RICE | GRILLED LOBSTER | CLAMS

(MINIMUM TWO PEOPLE)

(CR) | (PE) | (MO)

48*

"NEGRE" INK RICE | OCTOPUS | MOJO GLAZE | CALAMARI | SEPIA

(MINIMUM TWO PEOPLE)

(CR) | (PE) | (MO)

29*

"SENYORET" RICE | SOLLER PRAWNS | CUTTLEFISH | MUSSELS | CLAMS (AV. FOR ONE PERSON)

(CR) | (PE) | (MO)

27*

VEGETARIAN RICE | SEASONAL MARKET VEGETABLES | HERB OIL

23*

LOBSTER PASTA | ALLA CHITARRA | TOMATO | LOBSTER

(CR) | (C) | (LA)

39

*PRICE PER PERSON



FOR MEAT LOVERS

WAGYU BEEF TENDERLOIN | GRILLED | MALLORCAN BLACK TRUFFLE | POTATO PARMENTIER

(SU) | (AP) | (LA)

85

SLOW COOK & GRILLED | LAMB SHOULDER | MEDITERRANEAN HERBS –
CAULIFLOWER & ALMOND PUREE | GRILLED BROCCOLINI

(SU) | (AP)

48

SIDE DISHES

MIXED GREEN SALAD | BALSAMIC OIL AND OLIVE OIL

(SU)

9

SEASONAL GRILLED VEGETABLES | ROMESCO SAUCE

(C) I (FC)

9

BAKED POTATOES WITH THYME | HERBS & CONFIT GARLIC OIL

7

GRILLED BABY ROMAINE | RED PEPPER VINAIGRETTE

(SU)

9

GRILLED BROCCOLINI | WITH CONFIT & THYME GARLIC OIL

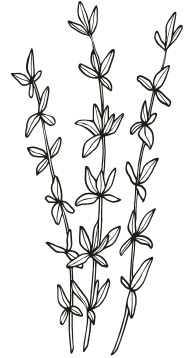
(SU)

9

TRICOLORE VEGETABLE FRIES | PARSNIP | CARROT | BEETROOT

(C)

8



DESSERT

ORANGE FROM SOLLER | CREMEUX | BLOODY ORANGE GEL | MERINGUE -

SPICED ORANGE SAUCE | ORANGE ICE-CREAM

(C) I (HU) I (FC)

8

STRAWBERRY | BERGAMOT SORBET | STRAWBERRY | CREAM

(C) I (SU) I (HU)

11

ALMOND TEXTURES | TRAMUNTANA ALMOND SPONGE "GATO" -

TOASTED ALMOND ICE - CREAM | TUILE | ALMOND PRALINE

(LA) I (SE) I (FC) I (C) I (HU)

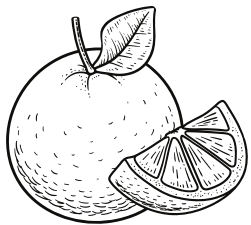
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CHOCOLATE SPHERE | MUSCOVADO SPONGE | BLACK CHOCOLATE MOUSSE -

GIANDUJA SAUCE | ESPRESSO CUSTARD

(C) I (FC) I (SO) I (HU) I (FC)

12



ALL PRICES IN EUROS (€) WITH VAT INCLUDED DISHES INDICATED WITH (C)-GLUTEN, (CR)-CRUSTACEANS, (FC)- NUTS, (SE)-
SESAME, (HU)-EGG, (LA)-MILK, (AL)- LUPINS,(AP)-CELERY, (CA) PEANUTS,(MO) - MOLLUSCS, (P)-PORK,(A)-ALCOHOL,
(MS)- MUSTARD, (PE)-FISH, (SO) -SOYA, (SU)-SU/FITES,(VJ)-VEGETARIAN