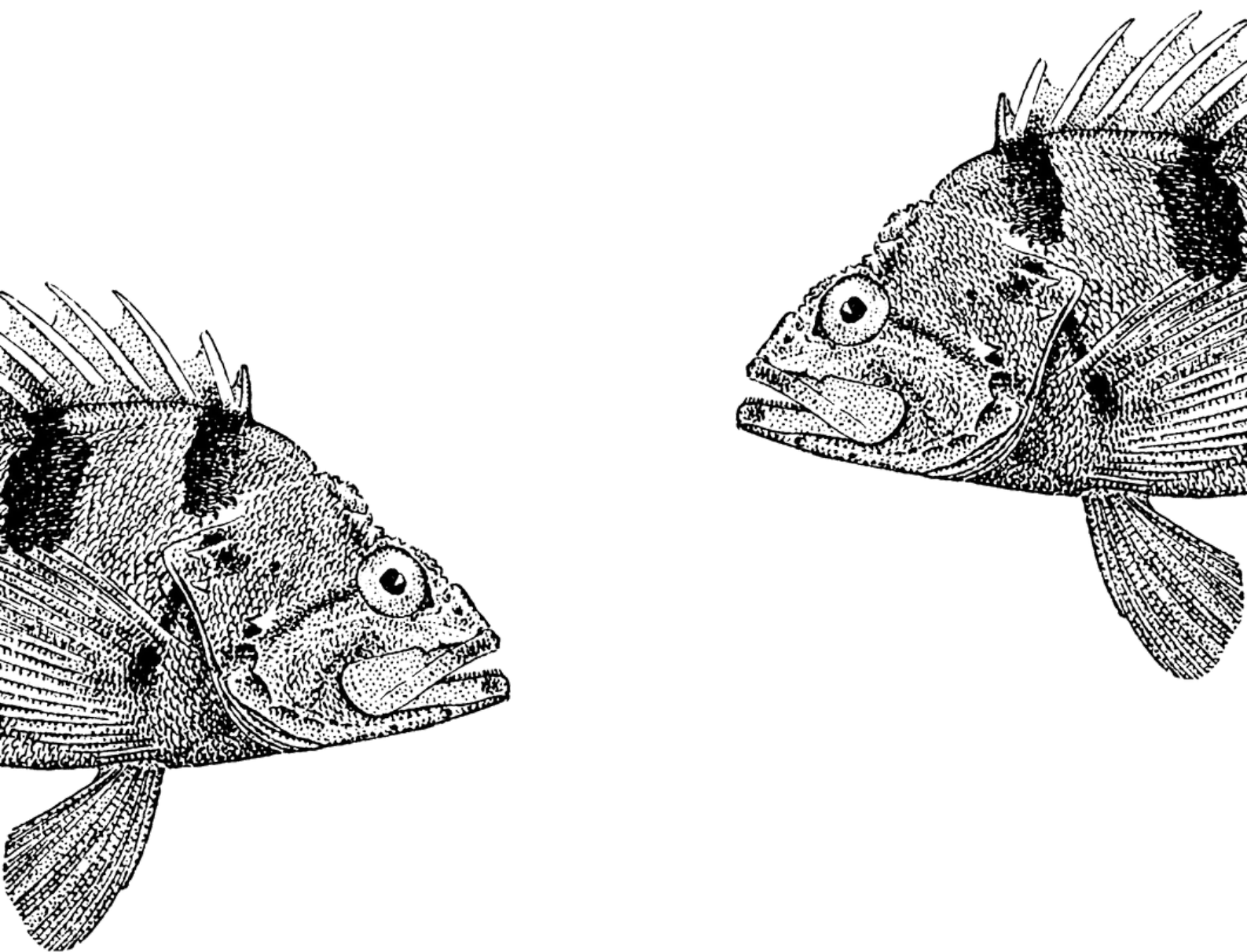




# CAPROIG

restaurant

# TASTING MENU



TUNA | TARTARE | KETA CAVIAR | RICE & SEAWEED CRISP | AVOCADO

(GL) (PE) (SO) (SU)



CLAMS | WHITE WINE | HERBS & GARLIC "PICADA"

(MO) (SU)



SEAFOOD "SENYORET" RICE | SOLLER PRAWNS | CUTTLEFISH | MUSSELS | CLAMS

(AP) (SU) (CR) (PE) (MO)

OR



FISH OF THE DAY | IN OUR JOSPER | GRILLED VEGETABLES | LEMON & BUTTER SAUCE

(AP) (SU) (LA) (PE)



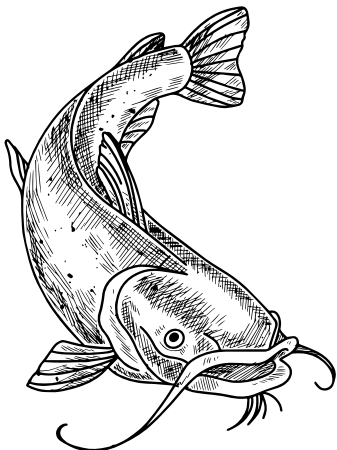
TOASTED ALMOND ICE CREAM | TRAMUNTANA ALMOND SPONGE "GATO " | SPICED VANILLA

ORANGE SAUCE | CITRIC MERINGUE

(CA) (SE) (SO) (SU) (HU) (FC) (LA) (GL)

95

PRICE PER PERSON



# STARTERS



SEAFOOD SALAD | OCTOPUS | SOLLER PRAWNS | CALAMARI | LEMON SAUCE ,

(MS) (CR) (MO) (SO) (SU) (PE)

29

MUSSELS | CHAMPAGNE | FRESH HERBS

(MO) (SU)

26

CLAMS | WHITE WINE | HERBS & GARLIC "PICADA"

(MO) (SU)

29

GRILLED OCTOPUS | CABAGGE & ROMESCO SAUCE

(MO) (SU) (FC)

31



FRIED SEAFOOD AND FISH "FRITURA" | HERB-ALIOLI

(PE) (MO) (CR) (LA) (GL)

28

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

(GL) (PE) (SO) (SU)

28



IBERIAN HAM | "PAN DE CRISTAL" TOMATO & AOVE

(GL) (SE)

35



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

(HU) (AP) (MS) (CA) (FC) (GL)

27

## 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)

### HOW DO YOU PREFER YOUR FISH?

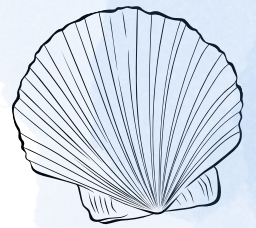
1. PREPARED IN OUR CHARCOAL OVEN "JOSPER"

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)

(LA) (AP) (SU) (CR) (PE) (MO)

48\*



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

(MINIMUM TWO PEOPLE)

(AP) (LA) (SU) (CR) (PE) (MO)

29\*



"SENYORET" RICE | SOLLER PRAWNS | CUTTLEFISH | MUSSELS | CLAMS

(AV. FOR ONE PERSON)

(AP) (SU) (CR) (PE) (MO)

29\*



VEGETARIAN RICE | SEASONAL MARKET VEGETABLES | HERB OIL

(AP) (SU)

28\*

LOBSTER PASTA | ALLA CHITARRA | TOMATO | LOBSTER

(CR) (GL) (LA)

41

\*PRICE PER PERSON



# FOR MEAT LOVERS



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

(SU) (AP) (LA)

95

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

(SU) (AP)

48

## SIDE DISHES

  MIXED GREEN SALAD | BALSAMIC VINAIGRETTE AND OLIVE OIL  
(SU) (MS)

12

  SEASONAL GRILLED VEGETABLES | ROMESCO SAUCE  
(AP) (CA) (GL) (FC)

12

  BAKED POTATOES WITH THYME | HERBS & CONFIT GARLIC OIL  
9

  GRILLED BABY ROMAINE | RED PEPPER VINAIGRETTE  
(SU)

9

 GRILLED BROCCOLINI | WITH CONFIT & THYME GARLIC OIL  
(SU)

9

 TRICOLORE VEGETABLE FRIES | PARSNIP | CARROT | BEETROOT  
(GL)

9



## DESSERT

 ORANGE FROM SOLLER | CREMEUX | BLOODY ORANGE GEL | MERINGUE -  
SPICED ORANGE SAUCE | ORANGE ICE-CREAM  
(CA) (LA) (AP) (MS) (SE) (GL) (HU) (FC)

12

 STRAWBERRY | BERGAMOT SORBET | STRAWBERRY | CREAM  
(MS) (FC) (GL) (SU)

12

  ALMOND TEXTURES | TRAMUNTANA ALMOND SPONGE "GATO" -  
TOASTED ALMOND ICE - CREAM | TUILE | ALMOND PRALINE  
(CA) (SO) (SU) (LA) (SE) (FC) (GL) (HU)

12

CHOCOLATE SPHERE | MUSCOVADO SPONGE | BLACK CHOCOLATE MOUSSE -  
GIANDUJA SAUCE | ESPRESSO CUSTARD  
(LA) (GL) (FC) (SO) (HU)

12

 LOCAL PRODUCT

 VEGAN

 JUMEIRAH PORT SÓLLER SIGNATURE DISHES

ALL PRICES IN EUROS (€) WITH VAT INCLUDED 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

