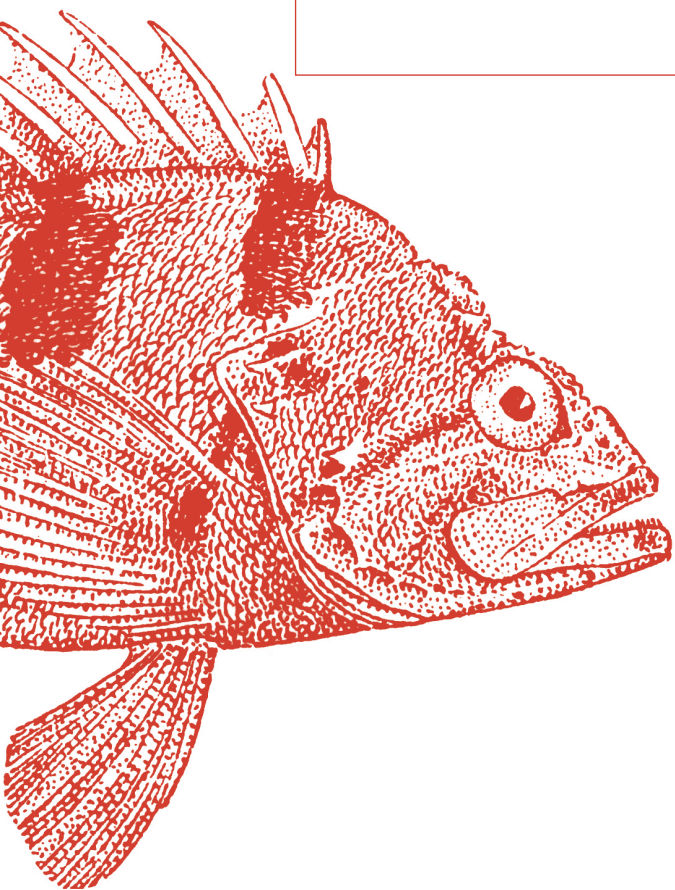


CAPROIG


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




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 | Sóller 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) 

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

95

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

STARTERS

€

Seafood salad Octopus Sóller prawns Calamari Lemon sauce (MS) (CR) (MO) (SO) (SU) (PE) 🔄	32
Mussels Champagne Fresh herbs (MO) (SU)	28
Clams White wine Herbs & garlic "picada" (MO) (SU)	32
Grilled octopus Cabagge & romesco sauce (MO) (SU) (FC)	33
Fried seafood and fish "fritura" Herb-alioli (PE) (MO) (CR) (LA) (GL) 🔄	32
Tuna tartar Keta caviar Crispy rice and seaweed Avocado (GL) (PE) (SO) (SU) 🍴	28
Iberian ham "Pan de cristal" Tomato & aove (GL) (SE)	45 *HB supp 15
Avocado from Sóller 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.
**HB Package, please check with your waiter availability*

HOW DO YOU PREFER YOUR FISH?

1. Prepared in our charcoal oven "joser"

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 Mallorcan black truffle Potato parmentier (SU) (AP) (LA) 🔄	95 *HB supp 40
Lamb shoulder Slow cook & grilled Mediterranean herbs Cauliflower & Almond puree Grilled broccolini (SU) (AP) (LA)	55

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 rice Seafood rice Grilled lobster Clams (Minimum two people) (LA) (AP) (SU) (CR) (PE) (MO) 	*48 **HB supp 20
"Negre" ink rice Octopus Mojo glaze Calamari Sepia (Minimum two people) (AP) (LA) (SU) (CR) (PE) (MO) 	*35
"Senyoret" rice Soller prawns Cuttlefish Mussels Clams (Av. for one person) (AP) (SU) (CR) (PE) (MO)  	*34
Vegetarian rice Seasonal market vegetables Herb oil (AP) (SU)  	*32
Lobster pasta Alla chitarra Tomato Lobster (CR) (GL) (LA)	45 **HB supp 20

*Price per person





SIDE DISHES

€




Mixed green salad Balsamic vinaigrette and olive oil (SU) (MS)  	16
Seasonal grilled vegetables Romesco sauce (AP) (CA) (GL) (FC)  	16
Baked potatoes with thyme Herbs & confit garlic oil  	12
Grilled baby romaine Red pepper vinaigrette (SU)  	12
Grilled broccolini With confit & thyme garlic oil (SU) 	12
Tricolore vegetable fries Parsnip Carrot Beetroot (GL) 	12



DESSERT

	€
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 "Gató" Lemon from Sóller soufflé Toasted almond ice-cream Almond milkshake "Horchata" (LA) (FC) (GL) (HU)  	14
Chocolate sphere Muscovado sponge Black chocolate mousse 70% Espresso custard Chocolate sauce (LA) (GL) (FC) (HU)	14

All prices in euros (€) with vat included

-  LOCAL PRODUCT
-  VEGAN
-  JUMEIRAH PORT SÓLLER 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

