



ES
P R I N C E P
ROOFTOP

Welcome

to our restaurant, where the passion for gastronomy and the local products of the island of Mallorca merge to offer an incomparable culinary experience. In our kitchens, chefs Javier and Marc Barceló work with dedication and creativity to bring out the authentic flavours of Mallorca in every dish that reaches your table.

We use fresh, local ingredients in the preparation of our meals, ensuring authentic flavours and a connection to the land and sea of the region.

In addition, our wine cellar offers a selection of local and national wines that perfectly complement our gastronomic offer. The combination of homemade dishes and high quality wines guarantees a complete and satisfying culinary experience for our guests.

Our atmosphere is cosy and familiar, ideal for enjoying a quiet lunch or dinner in the company of friends and family. Antoine Chaumet together with Pau Cendrós and their team are committed to providing exceptional service and ensuring that every visit is memorable.

In short, our restaurant fuses a passion for gastronomy, respect for local produce and the tradition of home cooking to offer a unique culinary experience in Mallorca.

We are delighted to have you as our guests and to share the island's gastronomic richness with you.

Enjoy your meal!

¡Bon profit!

#BeMallorcan

#EsPrincep

€		€	
<div>Our toasted “Llonguets”</div> <div>fresh herb butter, grated natural tomato with olive oil, salt flakes and gordal olives with mediterranean spices</div>	10	<div>Spanish potato salad</div> <div>potato, carrot, shallot, mayonnaise with tuna in olive oil</div>	16
<div>Iberian ham "Bellota"</div> <div>hand-cut accompanied with crispy slim bread and grated natural tomato</div>	28	<div>Tomato salad</div> <div>from the garden with goat's cheese granita</div>	18,50
<div>Smoked “cristal bread” toast with anchovies 00</div>	7,50	<div>Caesar salad</div> <div>grilled lettuce hearts, our caesar sauce, smoked chicken, croutons, crispy bacon and parmesan</div>	19
<div>Our “BRAVAS” potatoes</div> <div>potato ingot, japanese brava sauce and aioli</div>	14	<div>Iberian salad</div> <div>tender sprouts, sautéed green asparagus, cured Maó cheese, grilled figs, iberian ham and red grapefruit vinaigrette</div>	20
<div>Croquettes of Iberian ham (4 pcs)</div>	14,50		
<div>Caramelised onion croquettes with Port wine (4 pcs)</div>	13		
<div>Andalusian fried squid</div> <div>with smoked chipotle chilli sauce</div>	18,50	<div>Poulard canelone</div> <div>with foie gras and truffled bechamel sauce</div>	23,50
<div>Fried prawns</div> <div>in filo pastry with apricot chutney, spicy sobrassada and crunchy pistachio</div>	19	<div>Low temperature lamb terrine</div> <div>weet potato purée, seasonal vegetables and rosemary demi-glace</div>	26
<div>Beetroot tartar</div> <div>avocado cream, vegan dressing, pickle mince and diced granny smith apple osmotized in its own juice, beetroot veil served with carasau bread</div>	16,50	<div>Grilled beef sirloin steak</div> <div>with “tumbet”</div>	28,50
<div>Salmón “Tiradito”</div> <div>raw, with avocado cream, japanese dressing, wasabi crunch, lightly spicy corti tap mayonnaise served with won ton dough</div>	19,50	<div>Irish angus entrecote</div> <div>with fries and piquillo peppers</div>	32
<div>Burrata toast</div> <div>crunchy “cristal bread”, semi-dried tomato in extra virgin olive oil and aromatic herbs, burrata cream, almond pesto and Kalamata olive tapenade</div>	18	<div>Mallorcan style sea bass</div> <div>with rock fish “suquet”</div>	30
<div>Grilled mussels with green curry and citronella</div>	22	<div>Grilled octopus</div> <div>with potato parmentier and smoked paprika oil</div>	28
<div>Porcella ingot</div> <div>in brioche bread, with porcella, reduction of its bones, thai carrot cream, porcella bits and sprouts</div>	19	<div>Crunchy “Ensaïmada”</div> <div>with creme patissiere, seasonal fruit, and blueberries</div>	10
<div>Sea bass and prawn ceviche</div> <div>with mango aguachile and “prebe de cirereta”, “leche de tigre”, lemon-lime and fried corn</div>	23,50	<div>Milk Chocolate Cookies Sandwich</div> <div>with ice cream (vanilla or chocolate or salted caramel) and caramelised peanuts</div>	9,50
		<div>Tiramisu</div> <div>with carob</div>	10
		<div>Strawberries surprise</div>	9,50