

P R I N C E P

ROOFTOP

To start

Toasted Llonguet (local), tomato, ali-oli and olives







9.50€

(Possibility to change for vegan aioli)

Homemade croquettes:





Caramelized onion-oporto

Iberian Ham

7 € (2 pieces)

13 € (4 pieces)

Salmon tartar







Avocado, mango, sesame and carasatu

18.50 €



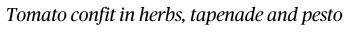
Beetroot tartar



Avocado, pickles, shallot and granny smith apple



Burrata Toast



14.50 €









Hoisin, mallorquin fresh cheese and arugula

15.50 €











Our "Bravas" potatoes

Bravas Sauce and Ali-Oli

12€















with black garlic mayonnaise and Majorcan seaweed emulsion 16.50 €













In tempura, with spicy sauce

19€















Padron Peppers

9.50 €



Homemade pizza

With cheese and truffle Cream, parmesan and rocket

18€

Homemade pizza





With tomato, Iberian ham, parmesan and rocket

18€

National Cheeses







Mahonés curado (local), Curat de cabra (local), Manchego curat





Iberian Ham "Bellota"



Crusty Bread and Tomato

Salads

Caesar salad

Romaine, smoked chicken, bacon, crouton and Caesar sauce

16€



Tomato Salad

Burrata, Manacor strawberries and Nippon dressing

17.50 €





Es Princep Salad

Green asparagus, Iberian "Bellota" ham, figs and mahones

18.50 €





To continue

Sandwich Club







Mahonnaise, chicken, hard-boiled egg, bacon, ham, tomato and lettuce



18.50€

Majorcan hamburger







Brioche bread, Balearic beef, mahones (local), sobrasada (local), tomato, lettuce, cream cheese with dill and caramelized onion





17.50€

Fish & Chips





John Dory fish, homemade french fries and citrus mahonnaise





19.50 €

Woks:

















Stir-fried vegetables, rice noodles, Teriyaki sauce

With beef

19€

With prawns

19€

With vegetables

17€

Beef Tenderloin





With Majorcan Tumbet (Pepper, potato, aubergine and tomato sauce with herbs), demiglace sauce

26.50 €

Majorcan lamb terrine (local)







Parmentier, Bimis and rosemary demiglace

Poulard at low temperature





With corn textures

19.50 €

Sea bass mallorquina style (local)







Pine nuts, raisins, pumpkin, chard and cherry tomatoes Brunoise

Garnishes

French fries







5.50 €

French fries with truffle and parmesan







7.50 €

Sautéed vegetables

6.50€

Majorcan tumbet (local)



Pepper, potato, aubergine and tomato sauce with herbs

6.50 €

Green salad



8€

For the little ones

Organic chicken strips

With homemade potato chips

15€

Pasta with tomato sauce









13.50 €

Pasta Bolognese

15.50 €







Cheeseburger

Brioche bread, Majorcan beef and cheese





To finish

Milk Chocolate Cookies Sandwich

with salted peanut ice cream and caramelised peanuts



8€

Crunchy Ensaimada (local)

With Pastry cream, apricot, and blackberries



8.50€

Sweet Papaya Ceviche

Avocado cream, sweet popcorn and cilantro sorbet



7.50€

"Raw" brownie

Red fruit ice cream, freeze-dried raspberry, and hibiscus foam

8€







Ice creams and sorbets of the day

Allergens

-Lupine -Vegan -Celery 1 -Vegetarian -Peanuts -Nuts -Gluten -Eggs • -Dairy -Seafood -Molluscs -Mostaza -Fish -Sésame -Soja E-X -Sulphites