



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

<p>Our toasted “Llonguets”   10 fresh herb butter, grated natural tomato with olive oil, salt flakes, aioli and gordal olives with mediterranean spices</p>	<p>Grilled avocado 21,50 with Mediterranean-style vinaigrette and cockles</p>
<p>Iberian ham "Bellota" 28 hand-cut accompanied with crispy slim bread and grated natural tomato</p>	<p>Tomato salad   18,50 from the garden with goat's cheese granita</p>
<p>Smoked “cristal bread” toast with anchovies 00 7,50</p>	<p>Caesar salad 19 grilled lettuce hearts, our caesar sauce, smoked chicken, croutons, crispy bacon and parmesan</p>
<p>Our “BRAVAS” potatoes  14 potato ingot, japanese brava sauce and aioli</p>	<p>Iberian salad 20 tender sprouts, sautéed green asparagus, cured Maó cheese, grilled figs, iberian ham and red grapefruit vinaigrette</p>
<p>Croquettes of Iberian ham (4 pcs) 14,50</p>	
<p>Caramelised onion croquettes with Port wine (4 pcs)  13</p>	<p>Poulard canelone 28 with foie gras, truffled bechamel sauce and fresh truffle</p>
<p>Andalusian fried squid 18,50 with smoked chipotle chilli sauce</p>	<p>Low temperature lamb terrine  27,50 weet potato purée, seasonal vegetables and rosemary demi-glace</p>
<p>Fried prawns 19 in filo pastry with apricot chutney, spicy sobrassada and crunchy pistachio</p>	<p>Grilled beef sirloin steak  28,50 with “tumbet”</p>
<p>Beetroot tartar  16,50 avocado cream, vegan dressing, pickle mince and diced granny smith apple osmotized in its own juice, beetroot veil served with carasau bread</p>	<p>Irish angus entrecote 34 with fries and piquillo peppers</p>
<p>Salmon “Tiradito” 19,50 raw, with avocado cream, japanese dressing, lightly spicy "Tap de Corti" mayonnaise served with won ton dough</p>	<p>Mallorcan style sea bass  30 with rock fish “suquet”</p>
<p>Burrata toast  18 crunchy “cristal bread”, semi-dried tomato in extra virgin olive oil and aromatic herbs, burrata cream, almond pesto and Mallorcan black olive tapenade</p>	<p>Grilled octopus  28 with potato parmentier and smoked paprika oil</p>
<p>Sirloin strips 23,50 thai carrot cream, seasonal vegetables, poultry demi-glace and brioche bread</p>	<p>Catch of the day with grilled vegetables 29</p>
<p>Sea bass and prawn ceviche 23,50 with mango aguachile and “prebe de cirereta”, “leche de tigre”, lemon-lime and fried corn</p>	<p>Crunchy “Ensaïmada”  10 with creme patissiere and seasonal fruit</p>
	<p>White chocolate cookies sandwich  9,50 with ice cream (vanilla or chocolate or salted caramel) and chocolate "Peta Zetas"</p>
	<p>Our tiramisu  10 with carob, mascarpone cream, coffee gel, amaretto, carob sponge cake and coffee crisp</p>
	<p>Strawberries surprise  10 strawberry soup, fresh strawberries, pineberry, strawberry ice-cream and surprise</p>