



## SPOON

**Country rice** ..... 12,50€  
*Bombeta* rice with autumn vegetables and pulses.

**Veal Cannelloni** ..... 14,00€  
Cannelloni filled with veal cheek cooked in red wine.

**Snails with trotters** ..... 14,00€  
*Caracoles* with fennel with trotters and black pudding.

## FRIED

**Bravas** ..... 4,50€ / 8,00€  
Potatoes, light *allioli*, spicy hot Majorcan paprika.

**Hake** ..... 12,00€  
Fried hake with mayonnaise and pickles.

**Jardín croquettes** ..... 1,80€ U.  
Stewed beef and poultry croquettes with the classic local mix of spices.

## COCAS

**Peppers** ..... 10,50€  
Flame roasted peppers, garlic and marinated dorado.

**Onion** ..... 9,50€  
Confit onion with black pepper, Mallorcan mozzarella and marjoram.

**Na Joana spinach** ..... 8,50€  
Spinach and chard, parsley, leek, *tap de cortí* paprika, tomato, garlic and smoked sardine.

## SANDWICHES

GLUTEN FREE OPTION

**Camaiot sausage, Mediterranean white bread** ..... 7,50€  
Thinly sliced *camaiot*, sea fennel, lettuce and spicy hot mayonnaise.

**Estopeta, Mediterranean white bread** ..... 7,50€  
Herring with grilled *ramallet* tomato sauce, spring onion, roasted peppers and capers.

**Chivito, puff pastry** ..... 9,50€  
Beef tenderloin, bacon, cooked ham, Mahon cheese, lettuce, tomato and smoked egg yolk mayonnaise.

**Bratwurst, brioche** ..... 8,00€  
Authentic 200 year-old recipe. Steamed black pork bratwurst, Lombardy cabbage sauerkraut, *alioli* and onion sauce with St. John's wort.

**Hot dog, brioche** ..... 8,00€  
Authentic 200 year-old recipe. Grilled black pork sausage with homemade ketchup, mustard, stir-fried spring onion and sea fennel.

## KAMADO COOKED VEGETABLES

**Cabbage** ..... 7,00€  
Slow roasted with shredded *sobrassada*.

**Aubergine** ..... 7,00€  
Slow roasted, with peanut tahini sauce, and chopped thyme, marjoram, tomato and lemon.

**Lettuce hearts** ..... 7,00€  
Roasted with anchovies, emulsified mustard and mint.

**Cauliflower** ..... 7,00€  
Roasted with chili and cardamom sauce.

## FRIED FREE-RANGE EGGS

**Granny's eggs** ..... 8,00€  
Scrambled eggs with french fries.

**Sobrasada** ..... 9,50€  
Scrambled eggs with french fries and homemade *sobrassada*.

## BRAISED LEGUMES

**Sa Roqueta Lentils** ..... 16,50€  
With white prawns and shellfish *fumet*.

**Chickpeas** ..... 19,00€  
With rabbit and snails.

**Broad beans** ..... 15,00€  
White beans with stewed cuttlefish and squid.

## JARDÍN'S CLASSIC DISHES

**Potera Squid** ..... 17,00€  
Grilled Squid with parsley garlic mayonnaise.

**Steak tartar** ..... 10,00 / 19,00€  
Knife-chopped beef tenderloin with our traditional recipe.

**Tenderloin** ..... 19,00€  
Beef tenderloin grilled and served with sweet mustard sauce (250gr).

**Suckling pig** 30 min. .... 20,00€  
Roasted suckling black pig (300gr).

**Shank** 30 min. .... 19,00€  
Lamb shank cooked at low temperature (300gr).

## SIDE DISHES

**French fries** ..... 3,50€

**Lettuce and onions** ..... 3,50€

**Sauteéd vegetables** ..... 4,00€

## BREAD

**Rye Bread** ..... 1,50 € pp

**Gluten free** ..... 1,50 € pp

## DESSERT

**Vanilla creme caramel with Pine Chantilly** .. 5,50€

**Three cheeses cake with jam** ..... 6,00€

**Ensaïmada Tiramisú** ..... 6,50€

**Chocolate mousse and other textures** ..... 6,00€

**Seasonal fruit dessert** ..... 6,00€


 Gluten

 Fish

 Sesame


 Dairy


 Shellfish

 Peanuts

 Egg

 Crustaceans

 Mustard

 Sulphites

 Nuts

 Spicy



## SPARKLING

### D.O. CAVA

Aire de l'Origan Brut Nature Reserva	4€ / 23€
L'O de l'Origan	36€
Mirgin Rosé Brut Nature Gran Reseva	25 €
Aire de l'Origan Rosé Brut Nature Reserva	4,50€ / 25 €

### CHAMPAGNE

Gaidoz-Forget Premier Cru Brut	
Cuvée 'La Réserve'	9€ / 48€
Robert Moncuit Blanc de blancs	58€
Gaidoz-Forget Premier Cru Rose	8€ / 46€
Aubry Rosé	69€

## WHITE

### MALLORCA

Acopinyat Blanc (V.T. Mallorca)	4€ / 21€
Pinup (D.O. Binissalem)	23€
Na Blanca Vinyes de Formentor (V.T. Mallorca)	27€
Sió Blanc Roure (V.T. Mallorca)	28€
Es Mussol Malvasia (V.T. Mallorca)	39€

### NATIONAL / INTERNATIONAL

Heavenly I.G.P Gascone (Francia)	4€ / 21€
Marie I.G.P OC (Francia)	25€
Tudonia Albariño (D.O. Rías Baixas)	25€
El Cholo (D.O. Ribeiro)	32€
Formigo Blanco (D.O. Ribeiro)	19€
Louro (D.O. Valdeorras)	30€
Pansa Blanca (D.O. Alella)	4€ / 20€
G22 Gorka Yzaguirre (Txacolina)	27€
Palacio de Viveros Verdejo (D.O. Rueda)	19€
Belondrade Quinta Apolonia (V.T. Castilla León)	34€
La Bastid (D.O.Ca. Rioja)	38€
A pèl Ancestral (D.O. Penedès)	30€
Abadía del Poblet (Conca de Barberá)	31€
Dido Blanc (D.O. Montsant)	31€
Idoia Blanc (D.O. Catalunya)	20€

## ROSÉ

Armero i Adrover Rosat (D.O. Pla i Llevant)	17€
Cuvee D'Aure (I.G.P OC Francia)	4€ / 21€
Roselito (D.O. Ribera del Duero)	21€

## RED

### MALLORCA

Hortvs Negre (V.T. Mallorca)	5€ / 27€
Gorgollassa Can Majoral (D.O. Pla i Llevant)	26€
Can Xanet (V.T. Mallorca)	31€
Gallinas y Focas by Amadip & Celler 4kilos (V.T. Mallorca)	34€
Pecat (V.T. Mallorca)	32€
Soca-Rel Escurchac (D.O. Binissalem)	32€
Costers de Tramuntana (V.T. Serra de Tramuntana-Costa Nord)	33€
Indiot de 4 kilos (V.T. Mallorca)	52€

### NATIONAL / INTERNATIONAL

Les Mougeottes I.G.P OC Pinot Noir (Francia)	4€ / 21€
Brezo (D.O. Bierzo)	22€
Bigardo Tinto (D.O. Toro)	30€
El Médico (V.T. Castilla y León)	35€
Cesar Príncipe (D.O. Cigales)	34€
Viña Sastre Roble (D.O. Ribera del Duero)	23€
Terrible Roble (D.O. Ribera del Duero)	4€ / 21€
Corimbo (D.O. Ribera del Duero)	38€
Celia Vizcarra (D.O. Ribera del Duero)	110€
La Locomotora Crianza (D.O.Ca. Rioja)	23€
La Montesa Crianza (D.O.Ca. Rioja)	31€
Roda Reserva (D.O.Ca. Rioja)	53€
Artadi San Lorenzo (D.O.Ca. Rioja)	120€
Amancio (D.O.Ca. Rioja)	140€
Pasos de San Martín by Artadi (D.O. Navarra)	32€
Botijo Rojo Viñas Viejas (I.G.P. Valdejalón)	4€ / 23€
A pèl Negre (D.O. Penedès)	26€
Vi de Vila Cims de Porreres (D.O.Q. Priorat)	31€
Doix (D.O.Q. Priorat)	130€
Casa Agrícola (D.O. Alicante)	24€
El Lance Tinto (Valle de La Orotava, Tenerife)	28€

## SWEET

Rover (V.T. Mallorca)	6€ / 28€
Miquel Gelabert Dolç des Port (V.T. Mallorca)	7€ / 33€
P.X. El Maestro Sierra (D.O. Jerez-Manzanilla de Sanlúcar)	5€ / 31€

## SHERRY

Fino Hidalgo	4€ / 18€
Fino La Panesa	7€ / 45€
Amontillado Fernando de Castilla Antique	12€ / 45€
Marqués de Rodil Palo Cortado	15€ / 68€
Cream Piñero	10€ / 43€
Oloroso 15 años El Maestro Sierra	6€ / 30€