




## SPOON

**Octopus Risotto**    ..... 16,00€

*Bombeta rice of Majorca with roasted octopus and coloured with cuttlefish.*

**Spring Vegetable Cannelloni**    ..... 10,50€

Vegetable Cannelloni with spinach sauce.


**Confit Salad**    ..... 8,50€

*Legume salad with dried ray, fennel, pickled vegetables and hard boiled egg.*

## FRIED

**Bravas**   ..... 4,50€ / 8,00€

Potatoes, light *allioli*, spicy hot Majorcan paprika.

**Anchovies**   ..... 8,00€

Deep-fried anchovies with lemon and sprinkled with parsley.



**Jardín croquettes**    ..... 1,80€ U.

Stewed beef and poultry croquettes with the classic local mix of spices.

**Mussel Croquettes**     ..... 1,80€ U.

Traditional recipe with tiger mussels.

## COCAS

**Suckling Pig**   ..... 13,00€

Suckling pig with pickled onion, lettuce and caper dressing.

**Onion**   ..... 9,50€

Confit onion with black pepper, Mallorcan mozzarella and rosemary.

**Na Joana spinach**   ..... 8,50€


Spinach and chard, parsley, leek, *tap de cortí* paprika, tomato, garlic and smoked sardine.

## SANDWICHES

**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**    (Gluten-free option, add wait time of 15 min) 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

**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

**Lentils**   ..... 18,00€

Lentils with pig's trotters and snails.

**Chickpeas**  ..... 19,00€

Chickpeas with cod tripe, spinach and cumin.

**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 (add wait time of 15min)** ..... 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€


**Strawberries and cream**   ..... 6,00€


 Gluten


 Fish


 Sesame


 Dairy


 Shellfish

 Peanuts


 Egg

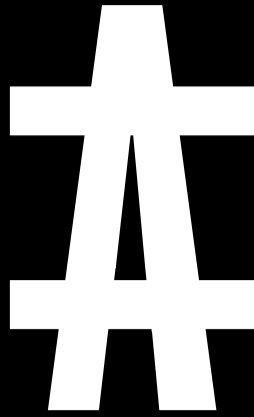
 Crustaceans

 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€
Billecart Salmon Brut Nature	95€
Jean Louis Vergnon Eloquence Blanc de Blancs	
Extra Brut	85€
Aubry Rosé	69€

## WHITE

### MALLORCA

Sincronia Blanc Eco (V.T. Mallorca)	4€ / 21€
Acopinyat Blanc (V.T. Mallorca)	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 (France)	4€ / 21€
Marie I.G.P OC (France)	25€
Tudonia Albariño (D.O. Rias Baixas)	25€
El Cholo (D.O. Ribeiro)	32€
Formigo Blanco (D.O. Ribeiro)	19€
Louro (D.O. Valdeorras)	30€
Fraga do lecer (D.O. Monterrei)	4,5€ / 22€
G22 Gorka Yzaguirre (Txacolina)	27€
Casa de Luz (D.O. Rueda)	3,5€ / 19€
Belondrade Quinta Apolonia (V.T. Castilla León)	34€
La Candelera (D.O.Ca. Rioja)	32€
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€
Los Bemejos (D.O. Lanzarote)	32€

## 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€
El Pecat (V.T. Mallorca)	32€
8 Vents (V.T. Mallorca)	38€
Trispol (D.O. Pla i Llevant)	31€
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 (France)	4€ / 21€
Brezo (D.O. Bierzo)	22€
Románico (D.O. Toro)	26€
El Aprendíz (V.T. Castilla y León)	4€ / 21€
El Médico (V.T. Castilla y León)	35€
Cesar Príncipe (D.O. Cigales)	34€
Terrible Roble (D.O. Ribera del Duero)	4€ / 21€
Los Cantos (D.O. Ribera del Duero)	28€
Corimbo (D.O. Ribera del Duero)	38€
Celia Vizcarra (D.O. Ribera del Duero)	110€
Lagar de Eizaga Crianza (D.O.Ca. Rioja)	4,5€ / 23€
Andén de la estación By Muga (D.O.Ca. Rioja)	25€
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€
Curva de Gredos (V.T. Madrid)	25€
A pèl Negre (D.O. Penedès)	26€
Vi de Vila Cims de Porreres (D.O.Q. Priorat)	31€
Casa Agrícola (D.O. Alicante)	24€
El Lance Tinto (Valle de La Orotava, Tenerife)	28€

## SWEET

Rover (V.T. Mallorca)	6€ / 28€
el Seque By Aartadi (D.O. Alicante)	6€ / 28€
P.X. El Maestro Sierra (D.O. Jerez)	5€ / 31€
Cream Piñero	10€ / 43€

## SHERRY

Manzanilla La Callejuela Fina	4€ / 19€
Fino Hidalgo	4€ / 18€
Fino La Panesa	7€ / 45€
Amontillado Fernando de Castilla Antique	12€ / 45€
Marqués de Rodil Palo Cortado	15€ / 68€
Oloroso 15 años El Maestro Sierra	6€ / 30€