



TOMATOES

Trempó 🌿🍷 12,75€

North of the island octopus with Valldemosa tomato, white capsicum, spring onion and olive oil biscuits.

Pa amb oli with a spoon 🌿🥛 4,50€

Emulsified ramallet tomatoes, soups bread, Menorca cheeses, sea fennel and olives.

Farmer's salad 🐟🍷 15,00€

Rose tomato, 'patató', Formentera dried fish, hard boiled egg, roasted peppers, raim de pastor and vinegar peppers.

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.

Mussel Croquettes 🌿🥛🍷🐟 1,80€ U.

Traditional recipe with tiger mussels.

COCAS

Tomato 🌿 7,50€

Fresh and homemade preserved tomato with lemon thyme, garlic and arugula from our orchard.

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.

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 🌿🥛 4,50€

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

Hot dog, brioche 🌿🥛🍷 4,50€

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.

Aubergine 🌿 7,50€

Slowly roasted, tahini sauce with peanuts, and chopped thyme, marjoram and lemon.

FRIED FREE-RANGE EGGS

Granny's eggs 🍷 8,00€

Scrambled eggs with french fries.

Sobrasada 🍷 9,50€

Scrambled eggs with french fries and homemade *sobrasada*.

PAELLA PAN

Lentils 🍷🌿 16,50€

With prawns and shellfish fumet.

Chickpeas 🐟 19,00€

Chickpeas with cod tripe, spinach and cumin.

Tumbet 🌿🍷 11,50€

Fried eggs with confit potatoes, tomato sauce, green peppers and fried aubergine.

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€

Seasonal fruit 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€
Terras Gaudas Albariño (D.O. Rias Baixas)	24€
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€
Sardón By Quinta Sardonía (V.T. Castilla y León)	25€
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€