



GREEN

Artichoke 🥒🥒 8,5€

Salad of Fennel Bulb, Pickled Artichoke, Cured Minorcan Cheese, Pine Nuts and Pepper.

Rocket 🥬🥬 10,5€

Salad of Marinated Mussels, Rocket, Lettuce and Pickled Radish.

FRIED

Bravas 🍷 5,5€ / 8€

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

Jardín croquettes 🍷🥒 2€ U.

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

Mussel croquettes 🍷🥒🦑 2,2€ U.

Traditional recipe with tiger mussels.

Vegetable Croquettes 🍷🥒 2€ U.

Made with Spinach, Swiss Chard, Leek and Paprika.

COCAS

Na Joana spinach 🦑🍷 12€

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

Suckling Pig 🍷🥒 19,5€

Suckling pig with pickled onion, lettuce and caper dressing.

Onion 🍷🥒 9,5€

Confit onion with black pepper, Mallorcan mozzarella and rosemary.

SANDWICHES

Chivito, puff pastry 🍷🥒 (Gluten-free option, add wait time of 15 min) . . 15€

Beef tenderloin, bacon, cooked ham, Mahon cheese, lettuce, tomato and smoked egg yolk mayonnaise.

Bratwurst, brioche 🍷🥒 6,5€

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

Hot dog, brioche 🍷🥒🥒 6,5€

Authentic 200 year-old recipe. Grilled black pork sausage with homemade ketchup, mustard, stir-fried spring onion and sea fennel.

KAMADO COOKED VEGETABLES

Carrot 🥒 10,5€

Kale with burrata, herbs and our carrots.

Lettuce hearts 🦑🥒 9,5€

Roasted with anchovies, emulsified mustard and mint.

Artichoke 🥒 8,5€

Steamed, finished in a kamado grill with mint and peanuts.

Leek 🥒 12€

Slow roasted with dried tomato cumin, lemon and Mediterranean herb vinaigrette.

🍷 Gluten

🐟 Fish

🌱 Sesame

🥛 Dairy

🦑 Shellfish

🥜 Peanuts

🥚 Egg

🦞 Crustaceans

🧴 Mustard

🥒 Sulphites

🌰 Nuts

🌶️ Spicy

FRIED FREE-RANGE EGGS

Granny's eggs 🥚 10,5€

Scrambled eggs with french fries.

Sobrasada 🥚 12€

Scrambled eggs with french fries and homemade *sobrasada*.

Vegetables 🥚 12€

Sautéed Butifarró Sausages with Vegetables and Fried Egg.

PAELLA PAN

Chickpeas 🦑 19€

Chickpeas with cod tripe, spinach and cumin.

"Careta beans" 🦑🦑 22€

Beans with cuttlefish and slices of octopus.

Spring Vegies 12€

Artichoke, Carrots, Leek, Braised Cabbage with Spinach, Swiss Chard, Snow Peas and Courgette Sautéed with Spring Onions.

JARDÍN'S CLASSIC DISHES

Octopus 🥚🦑 19,5€

Grilled octopus with broken potatoes and black olives mayonnaise. Mallorquinischer.

Beef Cannelloni 🍷🥒 17€

Cannelloni of Beef Cheeks in Red Wine.

Steak tartar 🍷🦑🍷 11 / 20€

Knife-chopped beef tenderloin with our traditional recipe.

Tenderloin 🥒 25€

Beef tenderloin grilled and served with sweet mustard sauce (250gr).

Suckling pig 🦑 30 min. 28€

Roasted suckling black pig (300gr).

Shank 🦑 30 min. 28€

Lamb shank cooked at low temperature (350gr).

SIDE DISHES

French fries 4€

Lettuce and onions 🥒 3,5€

Broken potato with garlic oil 4,5€

Seasonal sautéed vegetables 5,5€

BREAD

Rye Bread 🍷 1,5€ pp

Gluten free (add wait time of 15min) 1,5€ pp

DESSERT

Vanilla creme caramel with Pine Chantilly 🥒 6,5€

Three cheeses cake with jam 🥒🍷 6,5€

French toast made of potato cakes 🥒🍷 6,5€

Chocolate mousse and other textures 🥒🍷 6,5€

Strawberries with Thyme Cream, Lime and Roasted Almond 🥒🥒 7€



COCKTAILS

Our "Tintillo de verano"	4,5€
Margarita on the rock	10€
Classic Negroni with sherry	10€
Spritz with citrus foam.	10€

SPARKLING

D.O. CAVA

Mirgin Gran Reserva Brut Nature	5€ / 28€
Mirgin Rosé Brut Nature Gran Reserva	28€
Recadero Terrers Brut Nature Gran Reserva	45€
Ars Collecta Rosado (D.O. Cava)	30€

CHAMPAGNE

Gaidoz-Forget Brut Cuvée 'La Réserve'	9€ / 52€
Gaidoz-Forget Premier Cru Rose	9€ / 51€
Le Brun Neuville Côte Brut	59€
Le Brune Neuville Côte Rosé	65€
Bollinger Cuvée Special	95€

WHITE

MALLORCA

Vinya Son Fangos Blanc Eco	
D.O. Pla i Llevant	4,2€ / 25€
Acopinyat Blanc (V.T. Mallorca)	22€
Vins Oblidat Moll con pieles	27€
Na Blanca Vinyes de Formentor (V.T. Mallorca)	28€
Can Vidalet Blanc de Negre (V. T. Mallorca)	23€
Mortitx Blanc Malvasía-Chardonnay	26€
Nacra (V.T. Mallorca)	39€
Premsal des Camí de Felanitx (V. T. Mallorca)	39€
Oliver Moragues Giró (V. T. Mallorca)	28€
Fermentado en barrica Eco	

NACIONAL / INTERNACIONAL

Heavenly I.G.P Gascone (Francia)	4,2€ / 21€
La Charla Verdejo (D.O. Rueda)	22€
Vinicio (D.O. Bierzo)	24€
Terras Gaudas Albariño (D.O. Rias Baixas)	24€
Komokabras Amarillo	31€
Marie I.G.P OC (Francia)	25€
El Cholo (D.O. Ribeiro)	35€
Casanova Treixadura (D.O. Ribeiro)	20€
Louro (D.O. Valdeorras)	34€
Fraga do lecer (D.O. Monterrei)	4,5€ / 22€
G22 Gorka Yzaguirre (Txacolina)	30€
Casa de Luz (D.O. Rueda)	4€ / 20€
Belondrade Quinta Apolonia (V.T. Castilla León)	34€
La Candelera (D.O.Ca. Rioja)	32€
A pèl Ancestral (D.O. Penedès)	33€
Forlong Blanco Eco	25€

ROSÉ

Armero i Adrover Rosat (D.O. Pla i Llevant)	19€
Diane (A.O.C. Cabardès)	4€ / 21€
Roselito (D.O. Ribera del Duero)	25€

RED

MALLORCA

Can Verdura Negre	27€
Can Xanet (V.T. Mallorca)	32€
Gallinas y Focas by Amadip & Celler 4kilos (V.T. Mallorca)	37€
8 Vents (V.T. Mallorca)	39€
Trispol (D.O Pla i Llevant)	5'5 / 32€
Costers de Tramuntana (V.T. Serra de Tramuntana-Costa Nord)	34€
Indiot de 4 kilos (V.T. Mallorca)	52€

NACIONAL / INTERNACIONAL

Les Mougeottes I.G.P OC Pinot Noir (Francia)	4,2€ / 21€
Viña Pomal Selección 500 (D.O.Ca. Rioja)	4,5€ / 24€
Goyo García Viadero Joven de viñas viejas (D.O. Ribera del Duero)	31€
Románico (D.O. Toro)	33€
Cesar Príncipe (D.O. Cigales)	34€
Terrible Roble (D.O. Ribera del Duero)	4,2€ / 22€
Corimbo (D.O. Ribera del Duero)	39€
Salagón Crianza (D.O.Ca. Rioja)	4,5€ / 23€
Andén de la estación By Muga (D.O.Ca. Rioja)	28€
La Montesa Crianza (D.O.Ca. Rioja)	31€
Roda Reserva (D.O.Ca. Rioja)	48€
Artadi San Lorenzo (D.O.Ca. Rioja)	120€
Amancio (D.O.Ca. Rioja)	150€
Chivite Legardeta (D.O. Navarra)	27€
A pèl Negre (D.O. Penedès)	29€
Martinet Bru (D.O.Q. Priorat)	42€

SWEET

Rover (V.T. Mallorca)	6€ / 30€
El Seque By Aartadi (D.O. Alicante)	6€ / 30€
P.X. El Maestro Sierra (D.O. Jerez)	6€ / 35€
Amoroso El Maestro Sierra	6€ / 35€

SHERRY

Manzanilla La Callejuela Fina	4€ / 21€
Fino Hidalgo	4€ / 21€
Fino La Panesa	7€ / 45€
Amontillado Fernando de Castilla Antique	7€ / 45€
Marqués de Rodil Palo Cortado	15€ / 68€
Oloroso 15 años El Maestro Sierra	6€ / 35€