

TOMATOES

Trempó 🌿🍷 21€

Octopus from the north of Mallorca with Valldemosa tomato, white capsicum, spring onion and olive oil biscuits.

Pa amb oli with a spoon 🌿🍷 7€

Emulsified Mallorcan "ramallet" tomatoes, thinly sliced peasant bread, Menorcan cheeses, sea fennel and olives.

Farmer's salad 🐟🍷 16€

Rose tomato, mini potato, Formentera dried fish, hard boiled egg, roasted peppers, raïm de pastor and pickled peppers.

FRIED

Bravas 🍷🍷 5,5€/ 8€

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

Hake 🐟🍷 12€

Fried hake with mayonnaise and pickles.

Jardín croquettes 🌿🍷 2,5€ U.

Stewed beef and poultry croquettes with 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

Tomato 🌿 9,5€

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

Na Joana spinach 🐟🌿 12€

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

Suckling Pig 🌿🍷 20€

Suckling pig with pickled onion, lettuce and caper dressing.

Onion 🌿🍷 10€

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 🌿🍷 7,5€

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

Hot dog, brioche 🌿🍷🍷 7,5€

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

KAMADO COOKED VEGETABLES

Aubergine 🍷🍷 9€

Slowly roasted, tahini sauce with peanuts, and chopped thyme, rocket, cilantro, tomato and lemon.

Lettuce hearts 🐟🍷 9,5€

Roasted with anchovies, emulsified mustard and mint.

FRIED FREE-RANGE EGGS

Granny's eggs 🍷 10,5€

Scrambled eggs with french fries.

Sobrasada 🍷 12€

Scrambled eggs with french fries and homemade *sobrassada*.

PAELLA PAN

Lentils 🍷🍷 22€

With crayfish and shellfish fumet.

"Caretá beans" 🍷🐟 18€

Beans with cuttlefish and slices of octopus.

Tumbet 🌿🍷 14€

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

Squid fideuá 🍷🍷🍷 18€

Thin noodles with a squid base and parsley aioli.

JARDÍN'S CLASSIC DISHES

Potera Squid 🍷🐟 17€

Grilled Squid with parsley garlic mayonnaise.

Beef Cannelloni 🍷🍷 21€

Cannelloni of beef cheeks in red wine.

Steak tartar 🌿🍷🐟 12 / 22€

Hand cut beef tenderloin with our traditional recipe.

Tenderloin 🍷 30€

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

Suckling pig 🍷 30 min. 30€

Roasted suckling black pig (300gr).

Shank 🍷 30 min. 2 Persons 38€

Lamb shank cooked at low temperature (350gr).

SIDE DISHES

French fries 4€

Lettuce and onions 🍷 3,5€

Smashed potatoes with garlic oil 5,5€

Seasonal sautéed vegetables 5,5€

BREAD

Rye Bread 🌿 1,5€ pp

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

DESSERT

Vanilla flan caramel with Vanilla Chantilly 🍷 7,5€

Three cheese-cheesecake with jam 🍷🍷🍷 .. 7,5€

French toast made of potato bun 🍷🍷 7,5€

Chocolate mousse and other textures 🍷🍷🍷 .. 7,5€

Seasonal fruit 7€

🌿 Gluten

🐟 Fish

🍷 Sesame

🍷 Egg

🍷 Crustaceans

🍷 Mustard

🍷 Dairy

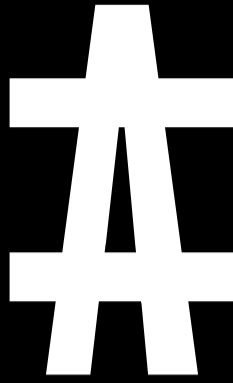
🍷 Shellfish

🍷 Peanuts

🍷 Sulphites

🍷 Nuts

🍷 Spicy



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€
Dalt Turó Acopinyat (V.T. Mallorca)	5,2€ / 26€
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	

NATIONAL / INTERNATIONAL

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)	5€ / 24€
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

Son Tinto	5€ / 25€
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€

NATIONAL / INTERNATIONAL

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)	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€
Viña Satre Magnum (D.O. Ribera del Duero)	75€

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€