

## SPOON

**Pa amb oli with a spoon** 🍷🍅 ..... 7€  
Emulsified Mallorcan “ramallet” tomatoes, thinly sliced peasant bread, Menorcan cheeses, sea fennel and olives.

**Country rice** ..... 18€  
Bombeta rice with autumn vegetables and pulses.

**Snails with trotters** 🍷🍷🍷 ..... 19€  
Caracoles with fennel with trotters and black pudding.

## FRIED

**Bravas** 🍷🍷🍷🍷 ..... 5,5€ / 8€  
Potatoes, light *allíoli*, spicy hot Majorcan paprika.

**Artichokes** 🍷🍷🍷 ..... 9€  
Fried artichokes with bay leaf powder

**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

**Peppers** 🍷🍷🍷 ..... 10,5€  
Flame roasted peppers, garlic and marinated dorado.

**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, *allíoli* 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

**Cauliflower** 🍷🍷🍷 ..... 9€  
Roasted with chili and cardamom sauce.

**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.

🍷 Gluten      🐟 Fish      🌱 Sesame  
🥛 Dairy      🍷 Shellfish      🥜 Peanuts

## FRIED FREE-RANGE EGGS

**Granny’s eggs** 🍷 ..... 10,5€  
Scrambled eggs with french fries.

**Sobrasada** 🍷🍷 ..... 12€  
Scrambled eggs with french fries and homemade *sobrasada*.

## PAELLA PAN

**Lentils with red shrimp** 🍷🍷 ..... 26€  
With crayfish and shellfish fumet. Lentils with red shrimp and seafood fumet

**Chickpeas** 🍷 ..... 19€  
Chickpeas with cod tripe, spinach and cumin.

**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** 🍷🍷 ..... 26€  
Beef tenderloin grilled and served with sweet mustard sauce (250gr).

**Suckling pig** 🍷 30 min. .... 35€  
Roasted suckling black pig (300gr).

**Shank** 🍷 30 min. .... 27€  
Lamb shank cooked at low temperature (220gr).

## 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€

**Dessert made with seasonal fruit** ..... 7€

🍷 Egg      🍷 Crustaceans      🍷 Mustard  
🍷 Sulphites      🍷 Nuts      🍷 Spicy

## COCKTAILS

Nuestro “Tintillo de verano” ..... 4,5€

Margarita en la roca ..... 10€

Negroni clásico al jerez ..... 10€

Spritz con espuma de cítricos ..... 10€

## SPARKLING

### D.O. CAVA

Mirgin Gran Reserva Brut Nature ..... 5€ / 28€

Mirgin Rosé Brut Nature Gran Reseva ..... 28€

Recadero Terrers Brut Nature Gran Reerva ..... 45€

Ars Collecta Rosado (D.O. Cava) ..... 30€

### CHAMPAGNE

Gaidoz-Forget Brut Cuvée ‘La Réserve’ ..... 9€ / 52€

Goidoz-Forget Premier Cru Rose ..... 9€ / 51€

Le Brun Neuville Côte Brut ..... 59€

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€

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€

Son Vich Viognier (V.T. Mallorca) ..... 28€

Premsal des Camí de Felanitx (V. T. Mallorca) . . . 39€

Fermentado en barrica Eco

### NACIONAL / INTERNACIONAL

Heavenly I.G.P Gascone (Francia) ..... 4,2€ / 21€

La Charla Verdejo (D.O. Rueda) ..... 22€

Brezo Blanco (D.O. Bierzo) ..... 24€

Terras Gaudas Albariño (D.O. Rias Baixas) .. 5€ / 24€

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€

3030 ROSAT (V.T. Mallorca)..... 4,3€ / 20€

## ROSÉ

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€

### 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€

Cillar Tempranillo (D.O. Ribera del Duero) . . . 5€ / 25€

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

Vimblanc Dolç (D.O. Pla i Llevant) ..... 7,5€ / 36€

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€