



SPOON

- Squid** 12€
Squid with sherry onion and fried egg.
- Veal Cannelloni** 🍷🥩 14€
Cannelloni filled with veal cheek cooked in red wine.
- Blue crab** 🦀🥑 18€
Blue crab with fennel, trotters and black pudding.

FRIED

- Bravas** 🍌 4,5€ / 8€
Potatoes, light *alloli*, spicy hot Majorcan paprika.
- Jardín croquettes** 🍷🥩 1,8€ U.
Stewed beef and poultry croquettes with the classic local mix of spices.
- Mussel Croquettes** 🍷🥩🦀🐟 2€ U.
Traditional recipe with tiger mussels.

COCAS

- Na Joana spinach** 🐟🍷 8,5€
Spinach and chard, parsley, leek, *tap de cortí* paprika, tomato, garlic and smoked sardine.
- Suckling Pig** 🍷🐟 13€
Suckling pig with pickled onion, lettuce and caper dressing.
- Onion** 🍷🥩 9,5€
Confit onion with black pepper, Mallorcan mozzarella and rosemary.

SANDWICHES

- Camaiot sausage,**
- Mediterranean white bread** 🍷🍌 7,5€
Thinly sliced *camaiot*, sea fennel, lettuce and spicy hot mayonnaise.
- Llampuga · Brioche** 🐟🍷 3,5€
Marinated dorado fish with yogurt sauce and capers.
- Chivito, puff pastry** 🍷🥩 (Gluten-free option, add wait time of 15 min) 10,5€
Beef tenderloin, bacon, cooked ham, Mahon cheese, lettuce, tomato and smoked egg yolk mayonnaise.
- Bratwurst, brioche** 🍷🥩 4,5€
Authentic 200 year-old recipe. Steamed black pork bratwurst, Lombardy cabbage sauerkraut, *alioli* and onion sauce with St. John's wort.
- Hot dog, brioche** 🍷🥩🍌 4,5€
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** 🥒 7,5€
Roasted with anchovies, emulsified mustard and mint.
- Cauliflower** 🍌 7€
Roasted with chili and cardamom sauce.
- Aubergine** 🥒 7,5€
Slowly roasted, tahini sauce with peanuts, and chopped thyme, marjoram and lemon.
- Leek** 🥒 7,5€
Slow roasted with dried tomato cumin, lemon and Mediterranean herb vinaigrette.

FRIED FREE-RANGE EGGS

- Granny's eggs** 🍌 8€
Scrambled eggs with french fries.
- Sobrasada** 🍌 9,5€
Scrambled eggs with french fries and homemade *sobrasada*.

PAELLA PAN

- Lentils** 🍷🥩 16,5€
With prawns and shellfish fumet.
- Chickpeas** 🐟 19€
Chickpeas with cod tripe, spinach and cumin.
- Autumn vegetables** 10,5€
Spinach, chard, cabbage, bean, pumpkin, potato and leek with marjoram.

JARDÍN'S CLASSIC DISHES

- Octopus** 🍌 17,5€
Grilled octopus with broken potatoes and black olives mayonnaise. Mallorquinischer.
- Steak tartar** 🍷🐟🍌 10 / 19€
Knife-chopped beef tenderloin with our traditional recipe.
- Tenderloin** 🍷🥩 19€
Beef tenderloin grilled and served with sweet mustard sauce (250gr).
- Suckling pig** 🍷🥩 30 min. 21€
Roasted suckling black pig (300gr).
- Shank** 🍷🥩 30 min. 20€
Lamb shank cooked at low temperature (300gr).

SIDE DISHES

- French fries** 3,5€
- Lettuce and onions** 🥒 3,5€
- Broken potato with garlic oil** 3,5€

BREAD

- Rye Bread** 🍷 1,5€ pp
- Gluten free (add wait time of 15min)** 1,5€ pp

DESSERT

- Vanilla creme caramel with Pine Chantilly** 🍷🥩 ... 5,5€
- Three cheeses cake with jam** 🍷🥩🍌 6€
- Ensaïmada Tiramisú** 🍷🥩🍷 6€
- Chocolate mousse and other textures** 🍷🥩🍌 ... 6€
- Seasonal fruit** 6€

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|-----------|-------------|---------|
| Gluten | Fish | Sesame |
| Dairy | Shellfish | Peanuts |
| Egg | Crustaceans | Mustard |
| Sulphites | Nuts | Spicy |



SPARKLING

D.O. CAVA

Mirgin Gran Reserva Brut Nature	5€ / 25€
Mirgin Rosé Brut Nature Gran Reserva	25€
Recadero Terrers Brut Nature Gran Reserva	41€

CHAMPAGNE

Gaidoz-Forget Brut Cuvée 'La Réserve'	9€ / 48€
Bollinger Cuvée Special	95€
Autolysse Blanc de Blancs	85€
Goidoz-Forget Premier Cru Rose	51€
Aubry Rosé	69€

WHITE

MALLORCA

Vinya Son Fangos Blanc Eco D.O. Pla i Llevant	4€ / 22€
Acopinyat Blanc (V.T. Mallorca)	21€
Vins Oblidat Moll con pieles	26€
Na Blanca Vinyes de Formentor (V.T. Mallorca)	27€
Sió Blanc Roure (V.T. Mallorca)	28€
Microceller Son Crespi Bla (V.T. Mallorca)	23€
Es Mussol Malvasia (V.T. Mallorca)	39€

NATIONAL / INTERNATIONAL

Heavenly I.G.P Gascone (Francia)	4€ / 21€
Marie I.G.P OC (Francia)	25€
Turonia Albariño (D.O. Rias Baixas)	26€
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€
Casona De La Vid (D.O. Ribera del Duero)	45€
Abadía del Poblet (Conca de Barberá)	31€
Dido Blanc (D.O. Montsant)	36€
Idoia Blanc (D.O. Catalunya)	20€
Forlong Blanco Eco	22€
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)	25€

RED

MALLORCA

Can Verdura Negre	5,5€ / 26€
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)	36€
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 (Francia)	4€ / 21€
Goyo García Viadero Joven de viñas viejas (D.O. Ribera del Duero)	29€
Románico (D.O. Toro)	26€
El Aprendíz (V.T. Castilla y León)	4€ / 21€
La Nave Casa Aurora (Vino de España)	22€
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)	39€
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)	48€
Artadi San Lorenzo (D.O.Ca. Rioja)	120€
Amancio (D.O.Ca. Rioja)	140€
Pasos de San Martín by Artadi (D.O. Navarra)	35€
Curva de Gredos (V.T. Madrid)	25€
A pèl Negre (D.O. Penedès)	26€
Formiga Vellut (D.O.Q. Priorat) (D.O.Q. Priorat)	31€
Casa Agrícola (D.O. Alicante)	24€
Vara y Pulgar (V.T. Cádiz)	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€
Amoroso El Maestro Sierra	5,5€ / 33€

SHERRY

Manzanilla La Callejuela Fina	4€ / 19€
Fino Hidalgo	4€ / 19€
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€