



TO START

Pa amb oli & Olivas Toasted Mallorcan bread, aioli, Ramallet tomatoes, and olives	7.00€
Iberian Bellota ham with bread 100 gr. Víctor Gómez Ibérico-ham with crystal bread	27.00€
Crema Mahones Mahones cheese crème brûlée with tomato confit crispy bread and sprouts	15.00€
Patatas Bravas Chili chipotle sauce (spicy), confit potatoes, and aioli	14.00€
Tortilla de patatas Jardí Style 63°C poached egg, caramelised onions and potato foam	12.00€
Pimientos de Padrón with lime aioli	8.00€
Homemade croquettes (2, 3 or 4) Iberian Serrano ham croquettes with fermented cabbage and truffle mayonnaise	4.00€/unit
Chicken wings Glazed chicken wings with coleslaw	16.00€
Baby escarole salad with prawns Escarola baby frisee marinado con mango y sésamo con gambas salteadas	16.00€

MAIN COURSES

Lomo Alto de Ternera Bovino 400 gr. 39.00€

Lomo Alto de Ternera Bovino 250 gr. 25.00€

served with straw potatoes, two sauces and herb butter

Beef tenderloin 180 gr. 29.00€
with green asparagus and shallot fritters

„Secreto” cut of the iberian pork 25.00€
Cooked sous vide for 8 hours, with sweet potato purée
and green asparagus

Sea bass fillet 26.00€
with tumbet and white wine sauce

Cauliflower & Venere-rice – vegan 18.00€
Tempura of sautéed cauliflower in mango-tamari sauce,
black Venere rice, roasted sesame seeds, spring onions and grilled plums

Tagliolini with Sobrasada 18.00€
Tagliolini pasta with spicy sobrasada,
tomato and spring onion, olives and Parmesan cheese

FOR THE LITTLE ONES

Tagliatelle with tomato sauce and Parmesan cheese 9.00€

FOR THE FINAL

„Sant Salvador” Cheesecake Cheesecake of mahon, seasonal sorbet and pacharán gel	8.00€
Gató Mallorquin Almond tart with vanilla ice cream	7.00€
Chocolate Sorbet, crumble and chocolate espuma	10.00€
Homemade ice cream Please ask our staff about the flavours	4.00€/bola

Dear guests,

We warmly welcome you to our restaurant and wish you a pleasant stay.

If you have any allergies or intolerances, please contact our staff.

Bon Profit

Team Jardí