





ES JARDÍ  
RESTAURANT


## Ven a cenar y envuélvete de magia

Disfruta de nuestra cocina, una propuesta franca, sin mayor pretensión que la de hacerte feliz a través de producto local tratado con mimo.

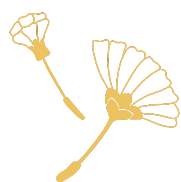
### *Para abrir boca*

|                                                                                                                                                 |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Berberechos salteados con vermut, naranja y olivas verdes                                                                                       | 22€ |
| Gildas soasadas de atún marinado y pimiento                                                                                                     | 10€ |
| Cogollos a la brasa con salsa César                        | 12€ |
| Croquetas de casa, ricas y sabrosas                                                                                                             | 10€ |
| Crema de lentejas con setas y queso de Mahón               | 16€ |
| Paté Ses Bruixes con encurtidos caseros                                                                                                         | 18€ |
| Ceviche de crucíferas: coliflor, brécol y romanesco        | 16€ |
| Alcachofas confitadas con su yema sobre puré de apio bola  | 18€ |

### *Para continuar*

|                                                                                                                       |     |
|-----------------------------------------------------------------------------------------------------------------------|-----|
| Canelón de pollo y salsa fina de setas                                                                                | 19€ |
| Lingote de morro, picada de encurtidos y brotes de guisantes                                                          | 18€ |
| Rodaballo a la Bilbaína y pimiento rojo escalivado                                                                    | 24€ |
| Taco de jarrete de cerdo glaseado y salsa tatemada                                                                    | 23€ |
| Solomillo de ternera con mantequilla ahumada y aromáticas                                                             | 25€ |
| Calamar a la menorquina y su arroz cocinados en leche                                                                 | 24€ |
| 'Ratatouille' con albahaca fresca  | 18€ |

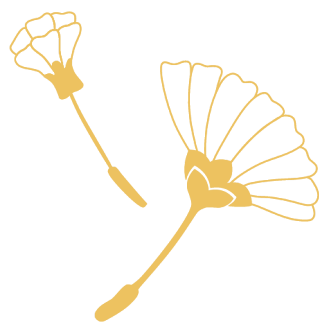
*Pregúntanos por nuestras sugerencias fuera de carta.  
Igual te tentamos...*



### *Para el final*

|                                                       |     |
|-------------------------------------------------------|-----|
| Tabla de quesos con mermelada de cerveza Sant Climent | 13€ |
| O uno de nuestros postres caseros. Te los cantamos.   | 8€  |

*Si padeces alguna intolerancia alimentaria, háznoslo saber, por favor.*







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## Dine with us and immerse yourself in magic

Enjoy our cuisine, a frank offering, with no greater pretence than that of making you happy through local produce treated with care.

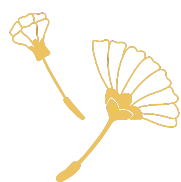
### *To begin with*

|                                                                                                                                                |     |
|------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Sauteed cockles with vermouth, orange and green olives                                                                                         | 22€ |
| Roasted 'Gildas' of marinated tuna and pepper                                                                                                  | 10€ |
| Grilled lettuce hearts with Caesar sauce                  | 12€ |
| Homemade croquettes, rich and tasty                                                                                                            | 10€ |
| Cream of lentil soup with mushrooms and Mahón cheese      | 16€ |
| Ses Bruixes pâté with homemade pickles                                                                                                         | 18€ |
| Cruciferous ceviche: cauliflower, broccoli and romanesco  | 16€ |
| Candied artichokes with egg yolk on mashed celery root    | 18€ |

### *To continue*

|                                                                                                                    |     |
|--------------------------------------------------------------------------------------------------------------------|-----|
| Chicken cannelloni and fine mushroom sauce                                                                         | 19€ |
| Pork snout, minced pickles and pea shoots                                                                          | 18€ |
| Bilbaína-style turbot and roasted red pepper                                                                       | 24€ |
| Taco of glazed pork shank and its charred salsa                                                                    | 23€ |
| Beef tenderloin with smoked herb butter                                                                            | 25€ |
| Menorcan-style squid and rice cooked in milk                                                                       | 24€ |
| 'Ratatouille' with fresh basil  | 18€ |

*Let us tell you our 'daily specials'.  
We might tempt you.*



### *To finish*

|                                              |     |
|----------------------------------------------|-----|
| Cheese platter with Grahame Pearce beer jam  | 13€ |
| We shall recite our homemade desserts to you | 8€  |

*If you suffer from any food intolerance, please let us know*