



ES JARDÍ
RESTAURANT

We hope you enjoy our cuisine, a frank proposal, incorporating local, seasonal produce and, above all, treating it with enormous respect.

To enjoy as finger food, if you feel like it

CROQUETTE Menorca-style squid

4,5€

Inspired by a stuffed-squid stew recipe to which each household adds their personal touch, including us.

DATE & CELERY

3€

All of the primary flavours in one mouthful: sweetness from the date, bitterness from the celery and orange peel, acidity from the apple and astringency from the walnut.

MAHÓN MUSSELS

15€

In a curry and lime marinade.

And now, to begin with

ARTICHOKES

20€

Salad of thinly-sliced raw artichoke, endive, rocket and limequats.

CREAMY SOUP

16€

A chromatic composition of beetroot with truffle, chard with lime and pumpkin with orange.

TEARDROP PEAS

20€

With cod, fennel and mint.

WHITE ASPARAGUS

17€

With poached egg, green olive tapenade and white romesco sauce.

XL CANELLONI	19€
Stuffed with poultry, veal, duck, cream cheese sauce with truffle and camomile from La Mola.	
MOREL MUSHROOMS	23€
In a sherry and foie gras sauce.	
THE VEGETABLE SELECTION	19€
17, yes, 17 vegetables, shoots and flowers cooked briefly then sautéed with Iberian ham fat. Or not.	
BUNDLES OF CHLOROPHYLL	18€
Green leaves, aromatic herbs, curd cheese and porcini sauce	

Our main dishes...

ES BÉ. MENORCAN LAMB	26€
Crispy lamb terrine with a liquorice sauce.	
FRESH FISH FROM THE MARKET	a.p.m.
Ask us about today's offerings.	
PARTRIDGE	32€
With cabbage, bacon and truffle.	
COD	27€
Confit in its juice with root vegetable chips.	
BEEF	28€
Fillet with an aromatic herb crust, Périgueux sauce and today's side dish.	
Portion of bread with oil and/or butter	2€

For a happy ending...

Cheese board with seasonal jams.	13€
Or one of our home-made desserts. Let us tell you about them.	8€

If you have any food intolerances, please let us know.