

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

60g 'arròs de la terra' CROQUETTE 4€

Inspired by a Menorcan stew in which bulgar wheat is paired with local pork meat and sausages.

DATE & CELERY  2€

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.

Sobrasada and honey FRITTER 3€

From our grandmother Guida's recipe book. True local flavours.

And now, to begin with

XL CANNELLONI 19€

Stuffed with poultry, veal, duck, cream cheese sauce with truffle and camomile from La Mola.

THE VEGETABLE SELECTION  18€

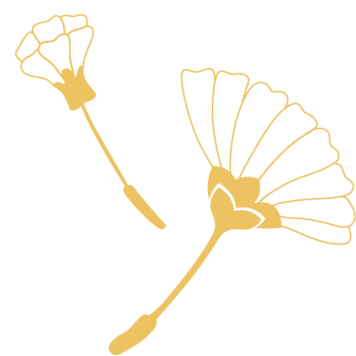
17, yes, 17 vegetables, shoots and flowers cooked briefly then sautéed with Iberian ham fat. Or not.

ARTICHOKES 20€



In a citrus broth, with white romesco sauce and red Menorcan prawns.

SPELT AND LEGUMES  16€

A bowl and spoon dish. Elegant spelt and butter bean soup, with aromatics and spices: juniper and coriander.



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WHITE ASPARAGUS 	15€
Cooked at low temperature in a winter truffle béarnaise sauce with island capers and lemon confit.	
ENDIVES 	12€
Endive salad and in different textures with a light blue cheese sauce from Menorca.	
BEETROOT	15€
In tartare, with coconut & salmon emulsion and smoked anchovies.	

Our main dishes...

BEEF	28€
Iberian ham-wrapped beef fillet with a this crust and aromatic herbs, Périgueux sauce and today's side dish.	
PHEASANT COOKED TWO WAYS	26€
Braised on the outside and tender on the inside, with orange sauce and kumquats in tempura	
FRESH FISH FROM THE MARKET	a.p.m.
Ask us about today's offerings	
ES BÈ. MENORCAN LAMB	26€
Baked shoulder of lamb, off the bone, with a white garlic and rosemary sauce.	
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.