

# ES JARDÍ

## D'ES MOLÍ

*A menu inspired by the land, sea,  
and seasons of Mallorca*

Selection of breads, olive oil from Sóller, Maldon Salt • 5,00 p.p

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### STARTERS

#### HEIRLOOM TOMATOES • 10,00

Basil, orange segments, olive powder

#### ROASTED LEEKS • 16,50

Beef cecina, gribiche sauce, toasted hazelnuts

#### TUNA AND WATERMELON • 17,00

Ponzu marinade, sesame, fried kale

#### OCTOPUS SALAD • 20,00

Avocado, fried capers,  
citrus gel, cilantro pesto

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### MAIN COURSES

#### MISO-GLAZED EGGPLANT (V) • 17,00

Herb yogurt dressing,  
crispy broccoli, toasted almonds

#### MEDITERRANEAN SEABASS • 25,00

Grilled bimi, roteña emulsion

#### PORCELLA • 25,00

Crispy suckling pig, red berry reduction, celeriac  
prepared in a variety of textures

#### BEEF SIRLOIN • 30,00

Green pepper sauce, mashed potatoes  
*Option Rossini (seared foie gras) + 10,00*



## DESSERTS

### **PINEAPPLE • 8,00**

Oven-roasted pineapple, oat crumble,  
fresh lime cream

### **70% CACAO • 10,00**

Chocolate coulant,  
mascarpone ice cream, olive oil

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## CHEESES

Please ask your server for our selection  
of local and international cheeses • 12,00

