

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

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

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

CHEESES

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

