

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 (VG) • 10,00

Basil, orange segments, olive powder

GRILLED ASPARAGUS (VG) • 15,00

Romesco sauce, grated macadamia

STEAMED MUSSLES • 16,00

Mustard and saffron sauce, braised fennel

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

SOLE • 35,00

parmesan crust, champagne sauce, seasonal vegetables

PORCELLA • 25,00

Crispy suckling pig, red berry reduction, celeriac in textures

CANNELONI • 27,00

Roasted chicken, bechamel, foie gras, truffle

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

TORRIJA • 10,00

Bailey´s Toffee, vanilla ice cream,

CHEESES

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



Please ask us which dishes can be adapted to vegetarian or vegan diets. Dishes may contain one or more of the 14 allergens listed in the European Directive No. 1169/2011. (1) Cereals contain gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulfites, (13) Lupins, (14) Mollusks. We cannot guarantee the total absence of allergens in all our dishes and beverages. If needed, the service team can provide you with our list of allergens.

CAVAS AND CHAMPAGNE

COPA DE CAVA
SELECCIÓN ES MOLÍ • 8,00

VERITAS BRUT • 31,00
Moll | D.O.P. Binissalem

FREIXENET BRUT
NATURE RESERVA • 28,00
Macabeo, Xarel·lo, Parellada
D.O.P. Cava

ELYSIA PINOT NOIR ROSÉ • 30,00
Pinot Noir | D.O.P. Cava

CODORNIU ARS COLLECTA • 45,00
Pinot noir, Xarel·lo y Trepal
D.O.P. Cava

MOËT-CHANDON BRUT • 100,00
Pinot Noir, Pinot Meunier
y Chardonnay | Champagne

VINOS BLANCOS

COPA DE VINO BLANCO
SELECCIÓN ES MOLÍ • 7,95

PUERTA SANTA • 29,00
Albariño | Rias Baixas

EMINA • 29,00
Sauvignon | D.O.P. Rueda

MACIA BATLE BLANC • 32,00
Prensal blanc | D.O.P. Binissalem

MORTITX BLANC • 35,00
Malvasía, Moscatel, Chardonnay
y Riesling | I.G.P. Mallorca

OLIVER MORAGUES PRENSAL • 33,00
Prensal blanc | I.G.P. Mallorca

JEAN LEON CHARDONNAY • 33,00
Chardonnay | D.O.P. Penedès

TERRAS GAUDA • 35,00
Albariño, Caiño y Loureiro
D.O.P. Rias Baixas

MARQUÉS DE RISCAL
RUEDA VERDEJO • 33,00
Verdejo | D.O.P. Rueda

VINOS TINTOS

COPA DE VINO TINTO
SELECCIÓN ES MOLÍ • 7,95

BUTXET CABERNET SAUVIGNON • 33,00
Cabernet Sauvignon | D.O.P. Plà i Llevant

TIANNA BOCCHORIS • 36,00
Mantonegro, Syrah, Callet, Merlot
I.G.P. Mallorca

VERITAS VINYES VELLES • 36,00
Mantonegro, Cabernet Sauvignon,
Syrah y Callet | D.O.P. Binissalem

SON PRIM MERLOT • 39,00
Merlot | I.G.P. Mallorca

AN/2 • 40,00
Callet, Mantonegro, Fogoneu | I.G.P. Mallorca

12 VOLTIOS • 40,00
Callet, Fogoneu, Syrah,
Cabernet y Merlot | I.G.P. Mallorca

VIÑA POMAL RESERVA • 35,00
Tempranillo | D.O.P.Ca. Rioja

MUGA • 45,00
Tempranillo, Garnacha Tinta,
Graciano y Mazuelo | D.O.P. Rioja

EMILIO MORO CRIANZA • 45,00
Tempranillo o Tinto fino
D.O.P. Ribera del Duero

MALLEOLUS EMILIO MORO • 57,00
Tempranillo | D.O.P. Ribera del Duero

PAGO CARRAOVEJAS • 57,00
Tinto fino, Cabernet Sauvignon
y Merlot | D.O.P. Ribera del Duero

VINOS ROSADOS

COPA DE VINO ROSADO
SELECCIÓN ES MOLÍ • 7,95

JEAN LEON 3055 ROSÉ • 31,00
Pinot Noir | D.O.P. Penedès

MARQUÉS DE CÁCERES
ROSADO • 28,00
Tempranillo y Garnacha | DOPCa Rioja

VERITAS CAP-ROIG • 33,00
Mantonegro, Callet y Syrah
D.O.P. Binissalem