

# JARDIN

MEDITERRANEAN CUISINE

## STEAKS

If it's not *Certified*, it's not the best.®



**Certified Angus® Sirloin Steak** (approx. 300g) **1,750**  
Guilt free lean steak served with french fries and side salad



**Certified Angus® T-bone Steak Black Pepper Sauce** (approx. 500g) **3,990**  
Served with potato gratin, buttered French beans, and side salad



**Certified Angus® Beef Rib Eye** (approx. 550g) **4,990**  
Served with potato gratin, buttered French beans, and side salad



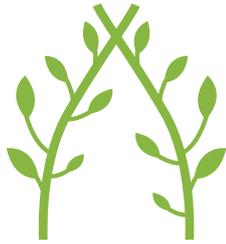
**Certified Angus® Tomahawk Steak** (approx. 650g) **5,900**  
Served with potato gratin, buttered French beans, and side salad



**Certified Angus® Tomahawk Steak** (approx. 900g) **7,500**  
Served with potato gratin, buttered French beans, and side salad



**Certified Angus® Porterhouse Steak** (approx. 900g) **7,500**  
Served with potato gratin, buttered French beans, and side salad

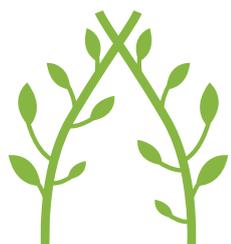


# JARDIN

MEDITERRANEAN CUISINE

## APPETIZERS

<b>NEW Steak Tartare</b>	590
<i>Premium US Beef Tenderloin, hand-cut with shallots, pickles capers and egg yolk.</i>	
<b>Pata Negra</b>	750
<i>Black Label: 100% Bellota Ibérico Ham</i>	
<b>Ox Tongue</b> (Thinly Sliced)	490
<i>Served with lettuce &amp; Chimichurri sauce</i>	
<b>Goat Cheese Souffle</b> (Chevre)	390
<i>With Cherry tomato confit, wild Arugula &amp; mixed nuts</i>	
<b>Chorizo de Alfonso</b>	295
<i>Spanish chorizo sautéed in olive oil and garlic</i>	
<b>Croquetas de Jamón</b>	295
<i>Crispy bite-sized croquettes made of serrano ham and deep-fried</i>	
<b>Croquetas de Chorizo</b>	295
<i>Crispy bite-sized croquettes made of Spanish chorizo</i>	
<b>Spanakopita Cigars</b>	290
<i>Greek rolls made with crispy phyllo dough filled with spinach and feta cheese</i>	
<b>Calamares Fritos</b>	320
<i>Deep fried squid rings with aioli sauce</i>	
<b>Gambas</b>	320
<i>Shrimps, garlic, lemon, parsley, and olive oil</i>	
<b>Callos</b>	320
<i>Beef tripe stew with Spanish chorizo, and garbanzos</i>	
<b>Jardin Charcuterie</b>	1,500
<i>Variety of cheese and cold cuts platter with fruits and nuts</i>	

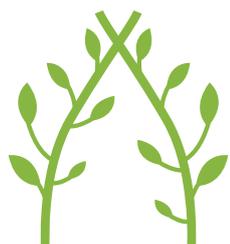


# JARDIN

MEDITERRANEAN CUISINE

## ◆ — CHEF'S SPECIAL — ◆

<b>Scalloped Salmon in crème sauce</b>	<b>1,200</b>
<i>Salmon baked in creamy and lemony sauce served with pilaf rice</i>	
<b>Seafood Platter</b>	<b>2,800</b>
<i>An array of our seafood of the day, served with pilaf rice and special dipping sauces</i>	
<b>Kebab Platter</b>	<b>2,800</b>
<i>Delightful variety of grilled meats like lamb kofta, beef, chicken and fish kebabs served with pilaf rice</i>	
<b>Jardin Charcuterie</b>	<b>1,500</b>
<i>Variety of cheese and cold cuts platter with fruits and nuts</i>	
<b>Pecan Pie</b>	<b>350</b>
<i>Rich and gooey pecan nuts filling in buttery crust pie served with vanilla ice cream</i>	



# JARDIN

MEDITERRANEAN CUISINE

## PORK

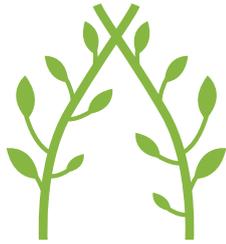
- Grilled Pork Chops** 590  
*Grilled pork chops, served with pilaf rice, side salad, and tzatziki sauce*
- Caramel Pork Ribs** 1,200  
*Roasted pork ribs marinated in bourbon & beer served with potato savoyarde and caramel sauce*
- Spicy Pok Medallions** 770  
*Flavorful pork tenderloin slices in mango sauce with a hint of spice served with pilaf rice*

## BEEF

- NEW Moussaka** 680  
*Layered roasted eggplant, meat sauce, béchamel sauce baked until golden brown*
- Beef Kebab** 790  
*Beef tenderloin with grilled vegetables*
- Short Ribs** 890  
*Braised shorts ribs in honey and red wine vinegar*
- Beef Carbonnade** 860  
*A heartwarming belgian beef stew in dark beer and inions served with french beans and mashed potato*

## LAMB

- Shepherd's Pie** 950  
*Braised lamb shoulder with mashed potato*
- Grilled Lamb Chops** 1,990  
*Grilled lamb chops french cut, served with couscous or pilaf rice and grilled vegetables*
- Braised Lamb Shanks** 950  
*Lamb shanks braised in red wine served with mashed potatoes and brussel sprouts*
- Lamb Kofta** 850  
*Grilled ground lamb with variety of spices served with tzatziki sauce and pilaf rice*



# JARDIN

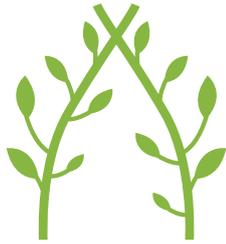
MEDITERRANEAN CUISINE

## SEAFOOD

- Fish of the Day w/ Salsa Verde** 690  
*Grilled pork chops, served with pilaf rice, side salad, and tzatziki sauce*
- NEW Baked whole fish with herbs** 890  
*With Insalata Verde, boiled potatoes, butter sauce and salsa verde*
- Scalloped Salmon in crème sauce** 1,200  
*Salmon baked in creamy and lemony sauce served with pilaf rice*

## CHICKEN

- Chicken Gyros** 690  
*Seared chicken breast in gyros spices, greek salad and pilaf rice on the side*
- Chicken Provencal** 890  
*Chicken thighs braised in white wine with olives and fresh herbs*
- Chicken Kebab** 690  
*Chicken skewers marinated in saffron & other spices, served with mint and cilantro sauce*



# JARDIN

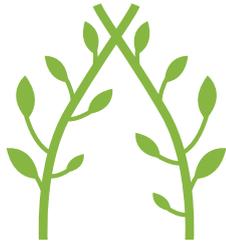
MEDITERRANEAN CUISINE

## PASTA

<b>Spaghettoni w/ fresh Cherry Tomatoes and Arugula</b>	<b>580</b>
<i>Served with freshly shaved parmesan cheese</i>	
<b>Jardin Cacio e Pepe</b>	<b>690</b>
<i>Spaghetti with creamy sauce, pecorino cheese, and black pepper topped with pistachio nuts</i>	
<b>Lobster Linguine</b>	<b>750</b>
<i>Linguine with slipper lobster in Bouillabaisse reduction</i>	
<b>Carbonara Romana</b>	<b>690</b>
<i>Traditional spaghetti carbonara (without cream) with beaten eggs, guanciale and pecorino romano cheese</i>	
 <b>Spaghetti Bolognese Supreme</b>	<b>780</b>
<i>Certified Angus ground chuck roll beef</i>	
<b>Spaghetti Aglio Olio with Shrimp</b>	<b>750</b>
<i>Olive oil based spaghetti with sauteed shrimp</i>	
<b>NEW Spaghetti con Frutti di Mare</b>	<b>780</b>
<i>Seafood pasta in light tomato and olive oil sauce</i>	

## PIZZA GOURMET

<b>Margherita Special</b>	<b>690</b>	<b>La Greca</b>	<b>850</b>
<i>Bufala Mozzarella, fresh tomato, basil</i>		<i>Spinach, Feta cheese, Bufala Mozzarella shaved Parmesan, Speck</i>	
<b>Viva España</b>	<b>890</b>	<b>Pizza Tropicana</b>	<b>790</b>
<i>Jamon Serrano, Bufala Mozzarella, wild Arugula</i>		<i>Pineapples, forest ham, mozzarella cheese</i>	
<b>San Sebastian</b>	<b>850</b>	<b>Pepperoni Special</b>	<b>790</b>
<i>Spanish Chorizo, Gambas, Bufala Mozzarella</i>		<i>Slices of pepperoni, spanish salami, mozzarella cheese</i>	

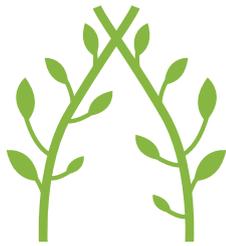


# JARDIN

MEDITERRANEAN CUISINE

## ◆ ————— SHAREABLES ————— ◆

<b>Mediterranean Appetizer Platter</b>	<b>1,250</b>
<i>A medley of four mediterranean dips, spanakopita cigars, and battered vegetables</i>	
<b>Greek Grill Platter</b>	<b>2,800</b>
<i>Bifteki, Souvlaki, Chicken Gyros, grilled Porkchop and french fries</i>	
<i>Greek salad adn pilaf rice on the side</i>	
<b>Seafood Paella with Chorizo</b>	
<b>Small</b> (2-3 pax)	<b>1,800</b>
<b>Large</b> (4-6 pax)	<b>2,900</b>
<b>Paella Negra</b>	<b>690</b>
<i>Black paella with squid, shrimp, bacon, squid ink, sofrito paste</i>	
<b>Small</b> (2-3 pax)	<b>1,500</b>
<b>Large</b> (4-6 pax)	<b>2,500</b>
<b>Kebab Platter</b>	<b>2,800</b>
<i>Delightful varietey of grilled meats like Lamb Kofta, Beef, Chicken and</i>	
<i>Fish kebabs served with pilaf rice</i>	
<b>Seafood Platter</b>	<b>2,800</b>
<i>An array of our seafood of the day, served with pilaf rice and special dipping sauces</i>	



# JARDIN

MEDITERRANEAN CUISINE

## SOUP

### French Onion Soup 390

Served with baguette bread and baked gruyère cheese on top

### Roasted Garlic & Bread Soup 290

A healthy concoction of roasted garlic garnished with croutons a trail of olive oil

### Avgolemono Chicken Soup 450

Traditional Greek chicken soup with lemon, dill and orzo pasta

## SALAD

### Jardin Salad of the Day 580

Salad greens, oragnes, walnuts, seasonal fruits and feta rain

### Mediterranean Chicken Salad 490

Salad greens, seared chicken, radish, onions, sunflower and pumpkin seeds with honey mustard dressing

### Goat Cheese Salad 540

Served with dried fruits, walnuts, carrots, microgreens and Yoghurt dressing

### Avocado Arugula Salad 580

Healthy avocado and arugula salad with poached egg and jamon serrano bits

## DIPS

### Classic Hummus 250

Chickpeas, tahini paste, lemon and olive oil

### Baba Ganoush 250

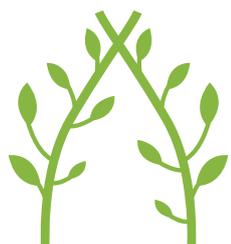
Grilled eggplant, lemon juice, and tahini paste

### Tzatiki 220

Greek yogurt, garlic, cucumbers, and lemon juice

### Htipiti 250

Spicy red pepper and feta cheese dip

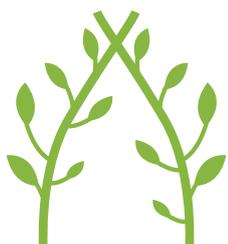


# JARDIN

MEDITERRANEAN CUISINE

## DESSERT

<b>Crêpes Suzette</b>	<b>390</b>
<i>A classic french dessert with Grand Marnier, orange suace and home-made vanilla ice cream</i>	
<b>Crème Brûlée</b>	<b>250</b>
<i>Baked vanilaa custard topped with a layer of hardened caramelized sugar</i>	
<b>Burnt Cheesecake</b>	<b>250</b>
<i>A Mediterranean cheesecake topped with berry sauce</i>	
<b>Jardin Homemade Ice Cream</b>	<b>150</b>
<i>Made of fruits in season</i>	
<b>Millefeuille</b>	<b>290</b>
<i>Honeyed filo pastry layered with vanilla French custard, strawberries, and berries</i>	
<b>Pecan Pie</b>	<b>350</b>
<i>Rich and gooey Pecan nuts filling in buttery crust pie served with vanilla ice cream</i>	



# JARDIN

MEDITERRANEAN CUISINE

## FRAPPES

• • • NON COFFEE BASE • • •

Matcha Frappe 220

Oreo Frappe 220

• • • COFFEE BASE • • •

Caramel Frappe 220

Espresso Crumble 220

## CAKES

Chocolate Moist 220

Ube Cake 220

Chocolate Mustard 220

## ICE CREAM & SORBET

• • • • • ICE CREAM • • • • •

Strawberry  
Chocolate  
Pistachio

• • • • • SORBET • • •

Mango  
Orange

Pineapple  
Melon



**JARDIN**  
MEDITERRANEAN CUISINE

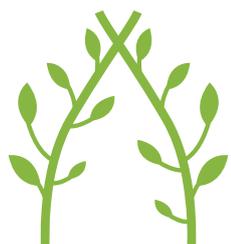
## COCKTAILS

### THE CLASSICS

<b>Classic Martini</b> <i>Gin, vermouth, olives</i>	350
<b>Classic Margarita</b> <i>Tequila, cointreau, sour mix</i>	350
<b>Old Fashioned</b> <i>Whiskey, cherry, orange, bitters, soda</i>	400
<b>Piña Colada</b> <i>Rum, pineapple, coconut milk</i>	350
<b>Manhattan</b> <i>Whiskey, sweet vermouth, bitters</i>	400
<b>Negroni</b> <i>Gin, campari, cranberry, lemon</i>	400
<b>Cosmopolitan</b> <i>Vodka, cointreau, cranberry, lemon</i>	380
<b>Bloody Mary</b> <i>Vodka, tomato juice, celery</i>	380

### TRENDING

<b>Jardin Mai Tai</b> <i>Spiced rum, aperol amaretto, pineapple juice</i>	450	<b>Jardin Mai Tai</b> <i>Spiced rum, aperol amaretto, pineapple juice</i>	450
<b>Spicy Margarita</b> <i>Tequila, cointreau, chili flakes, sour mix</i>	450	<b>Spicy Margarita</b> <i>Tequila, cointreau, chili flakes, sour mix</i>	450
<b>Pornstar Martini</b> <i>Vanilla vodka, passion fruit, sparkling wine</i>	450	<b>Pornstar Martini</b> <i>Vanilla vodka, passion fruit, sparkling wine</i>	450
<b>Deja Vu Spritz</b> <i>Dejavu liqueur, orange, tonic, rose mary</i>	380	<b>Jardin Mai Tai</b> <i>Spiced rum, aperol amaretto, pineapple juice</i>	450
<b>Spicy Margarita</b> <i>Tequila, cointreau, chili flakes, sour mix</i>	450	<b>Spicy Margarita</b> <i>Tequila, cointreau, chili flakes, sour mix</i>	450
<b>Pornstar Martini</b> <i>Vanilla vodka, passion fruit, sparkling wine</i>	450	<b>Pornstar Martini</b> <i>Vanilla vodka, passion fruit, sparkling wine</i>	450



# JARDIN

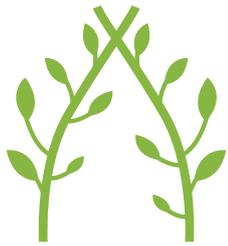
MEDITERRANEAN CUISINE

## SPIKED COFFEE

<b>Black Forest</b> <i>Vodka with creme de cacao</i>	<b>250</b>
<b>Cafe Nelson</b> <i>Long shot espresso with Bailey's</i>	<b>250</b>
<b>French Coffee</b> <i>Long shot espresso with Grand Marnier</i>	<b>235</b>
<b>Irish Coffee</b> <i>Long shot espresso with Jameson Whiskey</i>	<b>230</b>
<b>Mexican Coffee</b> <i>Long shot espresso with Jose Cuervo</i>	<b>210</b>
<b>Jamaican Coffee</b> <i>Long shot of espresso with Kahlua and Myer's Rum</i>	<b>200</b>

## CLASSIC COFFEE

<b>Espresso</b>	<b>90</b>	<b>Caramel Latte</b>	<b>140</b>
<b>Americano</b>	<b>120</b>	<b>Hazelnut Latte</b>	<b>140</b>
<b>Cappuccino</b>	<b>130</b>	<b>Almond Latte</b>	<b>140</b>
<b>Caffe Latte</b>	<b>130</b>	<b>Vanilla Cappuccino</b>	<b>140</b>
<b>Latte Machiatto</b>	<b>130</b>	<b>Caramel Cappuccino</b>	<b>140</b>
<b>Double Espresso</b>	<b>110</b>	<b>Almond Cappuccino</b>	<b>140</b>
<b>Vanilla Latte</b>	<b>140</b>		



# JARDIN

MEDITERRANEAN CUISINE

## DRINKS

### MOCKTAILS

<b>Virgin Sangria</b> <i>Strawberry, grape, orange, mixed fruits, soda</i>	<b>190</b>	<b>Virgin Hugo</b> <i>Mint, elderflower, lime, ginger ale</i>	<b>190</b>
<b>Peach Perfect</b> <i>Peach, orange, pineapple, cranberry, sprite</i>	<b>190</b>	<b>Peach Perfect</b> <i>Strawberry, grape, passion fruit, ginger ale</i>	<b>190</b>
<b>Virgin Strawberry Piña Colada</b> <i>Strawberry, coconut cream, pineapple</i>	<b>190</b>		

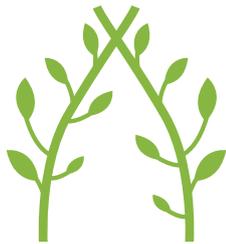
### FRESHLY MADE HOUSE LEMONADES

<b>Cucumber Mint Lemonade</b>	<b>190</b>
<b>Honey Orange Lemonade</b>	<b>190</b>
<b>Strawberry Basil Lemonade</b>	<b>190</b>
<b>Guyabano Lychee Lemonade</b>	<b>190</b>

### FRUITSHAKES

*(with homemade vanilla ice cream)*

<b>Mango Fruitshake</b>	<b>250</b>
<b>Banana Choco Fruitshake</b>	<b>250</b>
<b>Mixed Berries Fruitshake</b>	<b>250</b>
<b>Avocado Fruitshake</b>	<b>250</b>
<b>Melon Fruitshake</b>	<b>250</b>
<b>Tropical Fruitshake</b>	<b>250</b>
<b>Dragon Fruitshake</b>	<b>290</b>



# JARDIN

MEDITERRANEAN CUISINE

## DRINKS

### ..... TEA .....

Moroccan Mint Tea	120
English Breakfast Tea	95
Green Tea	95
Chamomile Tea	95
Peppermint Tea	95

### ..... SODA ..

Coke Regular	90
Coke Light	90
Coke Zero	90
Sprite	90
Ginger Ale	140

### ..... WATER .....

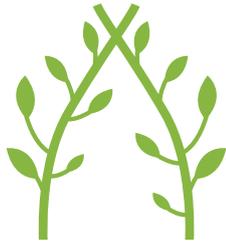
Acqua Panna 500mL	85
Acqua Panna 750ml	120
San Pellegrino 250mL	120
Mangiatorella or Perrier (Sparkling Water)	180

### ..... SPECIALTY .....

Jardin Hot Chocolate	120
<i>Native chocolate drink prepared the Jardin way</i>	

### ..... BEERS .....

Heineken Draft	120
Heineken Bottle	130
Asahi	160
Corona	250



# JARDIN

MEDITERRANEAN CUISINE

## HAPPY HOUR SPECIAL COCKTAILS

..... **BUY 1 GET 1 FREE** .....

<b>Cassis Sour</b>	390
<i>Vodka, lemon, simple syrup, cassis, eggwhite</i>	
<b>Deja vu Spritz</b>	390
<i>Deja vu, orange, grenadine, tonic water, rosemary</i>	
<b>Passion Fruit Daiquiry</b>	390
<i>Passion fruit, lemon, white rum, cointreau</i>	
<b>Pink Flamingo</b>	390
<i>Pink gin, lemon, strawberry, basil</i>	
<b>Strawberry Basil Holiday Smash</b>	390
<i>Pink gin, lemon, strawberry, basil</i>	

---

## JARDIN DESSERT COCKTAILS

<b>Tiramisu Martini</b>	450
<i>Vodka, amaretto, kahlua, baiyles, cream</i>	
<b>The Grinch</b>	380
<i>Creme de cacao white, creme de mint green, cream</i>	
<b>White Christmas</b>	400
<i>Lychee, coconut, malibu, white rum</i>	
<b>Chocolate Martini</b>	400
<i>Baiyles, vodka, creme de cacao brown, chocolate</i>	



**JARDIN**  
MEDITERRANEAN CUISINE

## WINE LIST

### REDS

#### SPANISH

- **Maria Del Mar Tinto Semi Dulce 2017** (Garnacha) 850
- **Candidato** (Castilla) - Tempranillo 950
- **El Pugil 2020** (Toro) 950
- **Pablo Claro 2020** (La Mancha) - Tempranillo 950
- **Peñasol 2021** (Castilla) - Tempranillo, Garnacha 950
- **Septimo Sentido 2021** (Castilla) - Tempranillo 1,200
- **Borsao Gran Campellas 2020** (Campo de Borja) - Tempranillo, Garnacha 1,200
- **Altos de Tamaron 2020** (Riberea Del Duero) - Tempranillo 1,500
- **Marques de Griñon Reserva 2017** (Catalunya) - Syrah, Tempranillo, Garnacha 1,500
- **Palacios Remundo La Vendemia 2019** (Rioja) - Tempranillo, Garnacha 1,800
- **Otoñal 2019** (Rioja) - Tempranillo, Garnacha 1,800
- **Beronia Reserva 2017** (Rioja) - Tempranillo, Graciano, Mazuelo 1,900
- **P'Mencia 2018** (Rebeira Sacra) - Mencia 1,900
- **Protos Roble 2019** (Ribera Del Duero) - Tempranillo 1,900
- **Cerro anon Reserva 2018** (Rioja) - Tempranillo 2,600
- **Tapas** (Castilla) - Tempranillo 1,200
- **Ramon Roqueta 2017** (Catalunya) - Tempranillo 1,500

#### ITALIAN

- **Rocca delle Macie Chianti Vernaiolo DOCG 2021** (Tuscany) - Sangiovese 1,500
- **Rocca delle Macie Chianti Classico DOCG 2020** (Tuscany) - Sangiovese 1,700
- **Olivero mario Barbera D' Alba DOCG 2018** (Piedmont) - Barbera 1,800
- **Rocca delle Macie Chianti Classico Reserva DOCG 2019/2017** (Tuscany) - Sangiovese 2,500
- **Luca Bossio Barolo DOCG 2017** (Piedmont) - Nebbiolo 2,900
- **San Tanaro Barolo DOCG 2017** (Piedmont) - Nebbiolo 2,900
- **Olivero Mario Barolo DOCG 2017** (Piedmont) - Nebbiolo 2,900
- **Chianti Sorelli** (Tuscany) - Sangiovese 1,500



**JARDIN**  
MEDITERRANEAN CUISINE

## WINE LIST

### REDS

#### FRENCH

• Séduction Maison Guillot 2020 (Pays D'Oc)	950
• Les Petite Jamelles 2020 (Pays D'Oc) - Grenache, Carignan	950
• Château Haut Terrason 2019 (Bordeaux)	950
• Château Mezain 2019 (Bordeaux) - Cabernet Sauvignon, Merlot	950
• Les Petite Jamelles 2020 (Pays D'Oc) - Pinot Noir	1,200
• Les Jamelles 2019 (Pays D'Oc) - Cabernet Sauvignon	1,500
• Gustave Lorentz Reserve 2019 (Alsace) - Pinot Noir	1,700
• Domaine Bergeron 2019 (Beaujolais Villages) - Gamay	1,800
• Château de Jaume Cru Maury Sec 2019 (Languedoc) - Grenache, Carignan	1,900
• Château de Cartujac 2018 (Haut Medoc) Bordeaux	1,900
• Château La Francesque 2017 (Medoc)	1,900
• Château Rollin 2019 (Haut Medoc) Bordeaux	2,500
• Château Haut Mouleyre Selection 2018 (Bordeaux) - Cabernet Sauvignon, Merlot	2,500
• Domaine du Vieux Lazaret 2020 (Châteauneuf du Pape)	2,900
• Cellier des Princes Reserva 2020 (Châteauneuf du Pape)	3,200
• Château La Croix de Pez 2017 ( Saint-Estephe) Bordeaux	3,600
• Château Haut Tour de Coutelin 2017 (Saint Estephe) Bordeaux	3,600
• Château Aney 2013 (Haut-Medoc) Bordeaux	4,200
• Château Les Vieux Ormes 2019 (Lalande Pomerol) Bordeaux	4,500
• Edmond de Rothschild 2018 (Haut Medoc) - Cabernet Sauvignon, Merlot	4,500
• Château Sergeant 2019 (Lalande Pomerol) - Bordeaux	4,500
• Château La Tour De Bessan 2019 (Margaux) - Bordeaux	5,500
• Château La Fleur Perey 2018 (St. Emillion Grand CRU) - Bordeaux	6,500
• Labastide Dausac 2016 (Margaux) - Cabernet Sauvignon, Merlot	6,500
• Chateau Fayat (Pomerol) - Cabernet Sauvignon, Merlot	6,900



**JARDIN**  
MEDITERRANEAN CUISINE

## WINE LIST

### WHITES

• Maria del Maria Blanco Semidulce (Spain)	850
• Pablo Claro - Chardonnay (La Mancha, Spain)	950
• Blanc Pescador Lightly Sparkling (Emporda, Spain)	1,200
• Les Petites Jamelles 2021 - Sauvignon Blanc, Grenache Blanc (Pays D'Oc, France)	1,200
• Mer Blanc 2021 - Chardonnay, Sauvignon Blanc (Pays D'Oc, France)	1,500
• Château Mezain 2020 - Sauvignon Blanc (Bordeaux, France)	1,500
• Goldschmidt Briedeler Herzchen 2020 - Reisling (Mosel, Germany)	1,500
• Santola - Loureiro, Pederna (Vinho Verde, Portugal)	1,500
• Nekeas Blanco 2020 - Chardonnay, Viura (Navara, Spain)	1,600
• Gustave Loreantz Reserve 2022, Pinot Blanc (Alsace, France)	1,600
• Goldschmidt HERSCHEN 2020 AUSLESE - Reisling (Mosel, Germany)	1,800
• Goldschmidt 2020 Trocken - Grauer Burgunder (Mosel, Germany)	1,800
• Valle D'or 2021 - Chenin Blanc (Loire, France)	1,800
• Le Droissy Vouvray 2020 - Chenin Blanc (Loire, France)	1,900
• Bio Oktave Trocken 2009 - Reisling (Rheinhessen, Germany)	1,900
• Goldschmidt 2020 ER Spatlese - Reisling (Rheinhessen, Germany)	1,900
• Goldschmidt 2020 Haltbtrocken - Reisling (Rheinhessen, Germany)	1,900
• Goldschmidt NEEFER FRAUNBERG 2020 - Reisling (Mosel, Germany)	1,900
• Sileni 2022 - Sauvignon Blanc (Marlborough, New Zealand)	2,500
• Anares Blanco 2021 - Viura, Verdejo, Tempranillo Blanco (Rioja, Spain)	2,600
• Valle D'or Sancerre 2020 - Sauvignon Blanc (Loire, France)	2,800
• La Chenaye Sancerre 2021 - Sauvignon Blanc (Loire, France)	3,200

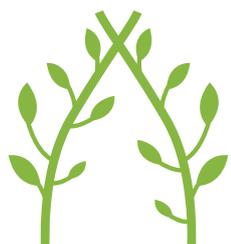


**JARDIN**  
MEDITERRANEAN CUISINE

## WINE LIST

### ROSE

- **Rose D' Anjou 2018** (Loire, France) - Cabernet, Franc **950**
- **Villa Nissarda Coteaux d'aix - EN 2020** (Provence, France) - Syrah, Grenache, Cabernet Sauvignon **950**
- **Les Petites Javelles Rose 2021** (Pays D'Oc, France) - Grenache, carignan **1,200**
- **Mer Rose IGP 2021** (Provence, France) - Syrah, Grenache **1,300**
- **XXX 2021 Rose** (Provence, France) - Syrah, Grenache, Cabernet Sauvignon **1,300**
- **Marques de Caceres Excellence Rose 2020** (Rioja, Spain) - Garnacha, Tempranillo **1,300**
- **Les Javelles Cinsault Rose 2020** (Pays D'Oc, France) - Cinsault **1,400**
- **Nomero 20 Rose** (Provence, France) - Grenache, Cinsault, Cabernet Sauvignon **1,500**
- **Borsao Rosado 2020** (Campo de Borja, Spain) - Garnacha **1,500**
- **Marques de Caceres 2020** (Rioja, Spain) - Tempranillo, Garnacha **1,700**
- **Villa de Adnos Bobal Rosado 2020** (Utiel - Requena, Spain) - Bobal **1,700**



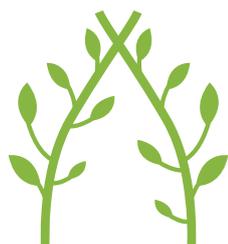
# JARDIN

MEDITERRANEAN CUISINE

## WINE LIST

### SPARKLING

• Sidra Extra El Gaitero Dulce Cider (Spain)	1,200
• Joseph Masachs Cava Brut Reserva (Spain)	1,500
• Charles de Fere Chardonnay Brut (France)	1,500
• Gustave Lorentz Cremant D' Alsace (France)	1,800
• Goldish Pink Medium (Germany)	1,800
• Goldschmidt Winzersekt Trocken 2019 (Germany)	1,900
• George Clement Premier CRU Rose Brut (Champagne, France)	6,900
• Moet Chandon Imperial Brut (Champagne, France)	7,500
• Veuve Clicqout Brut (Champagne, France)	7,500
• Santero Dolce (Italy)	1,500
• Xic d'Alfons 1970 Cava Brut (Spain)	2,200



# JARDIN

MEDITERRANEAN CUISINE

## WINE LIST

### ICE WINE

- Goldschmidt 2002 Er Riesling Edelsuss (Mosel, Germany) 4,500



### PORT & SHERRY (BY THE GLASS)

- Messias Tawny Port 190
- La Guita Manzanilla White Sherry 190
- Leyenda Sherry Cream 190
- Leyenda Sherry Oloroso 190

### HOUSE WINE (BY THE GLASS)

- WHITE 240
- RED 240
- SPARKLING 240