



GARDEN TO TABLE

Cauliflower cheese & caramelized Leek crumble

Roasted cauliflower and caramelized Jardim leeks, tossed in cheesy béchamel sauce and topped with a crispy feta & parsley crumble

Roasted Aubergine with tahini sauce & spiced almonds

Roasted Jardim aubergine rounds, drizzled with creamy lemon tahini and topped with spiced paprika crispy almonds and parsley.

Moroccan Couscous

Made with fresh Jardim herbs, turkish apricots & toasted almonds. Served with a cumin citrus dressing

Green Goddess Salad

Greens picked fresh from the Jardim garden, with edemame beans, avocado, feta & pumpkin seeds. Served with a mint & tamarind dressing

Crushed cumin Carrots with basil pesto & pickled red onion

Roughly mashed Jardim carrots baked in middle-eastern spices & maple syrup, topped with finely chopped pickled red onion and fresh basil pesto



EARTH TO PLATE

Aubergine Parmigiani

Aubergine layered with parmesan cheese, tomato sauce & fresh basil, baked until golden and bubbling

Roasted Butternut and red onion with tahini

Roasted red onion and butternut wedges, drizzled with a tahini & toasted spicy almonds

Chopped Israeli salad

Chopped exotic tomatoes, radishes, cucumber & red peppers, served with a sumac vinaigrette dressing

Green Herby Couscous

Couscous in a fresh Jardim herb paste, topped with feta, spring onion, edemame beans & toasted pumpkin seeds. Served on a bed of fresh wild rocket

Tsatsiki

Cucumber, Jardim mint and Greek yoghurt

Beetroot Hummus

Creamy sumac-spiced beetroot hummus

Mini pita breads



FARM TO FORK

Spinach Spanakopita

Fresh Jardim spinach, feta and herb pie,
baked in layers of flaky phyllo pastry

Roast Butternut with charred Sweetcorn salsa

Roasted butternut wedges,
topped with a sweetcorn & herb salsa,
and sprinkled with pumpkin seeds and feta

Tahini Broccoli & Apple salad

Made with fresh Jardim broccoli, green apples,
edemame beans, pickled red onion, cranberries
& toasted pumpkin seeds.
Tossed in a creamy lemon, honey and tahini dressing

Roasted Feta and Beetroot Galette

A rustic pie, topped with beetroot
caramelized red onion and feta,
& drizzled with honey and za'atar spice

Soy and coriander Aubergines

Roasted Jardim aubergine wedges, topped with a sticky Asian
dressing, fresh coriander and edemame beans



DOWN TO EARTH

Stuffed Aubergines in curried Dahl

Roasted aubergine slices, stuffed with feta, coriander & mango pickle, and then baked in a coconut and ginger lentil dahl. Topped with fresh coriander

Jewelled Persian Rice

A colourful Middle-Eastern rice pilaf, flavoured with cinnamon, turmeric and orange zest, and topped with almonds, cranberries and pomegranate rubies

Strawberry and Cashew Salad

Fresh Jardim greens, tossed with feta, radishes & strawberries, and topped with caramelized cashew nuts, pickled red onion and fresh Jardim herbs

Roasted Butternut, Orange & Sage Galette

A rustic pie, topped with roasted butternut, drizzled with orange glaze and fresh sage

Baked Feta, Tomato and Olive salad

Roasted exotic tomatoes, feta, red peppers and olives Topped with crunchy sourdough croutons and fresh Jardim basil, and drizzled with balsamic glaze



HARVEST BOUNTY

Harissa and red pesto Vegetable crumble

Roasted red peppers, butternut, carrots & sweet potatoes from the Jardim garden, baked in a middle-eastern spiced tomato sauce, & topped with a crunchy feta crumble

Mushroom phyllo cups

Crispy phyllo pastry cups filled with creamy sautéed mushrooms, caramelized onions and parmesan

Rainbow Bulgar Tabbouleh

Fresh Jardim herbs, orange rounds, curly kale, red cabbage and bulgar, tossed in a citrus and cinnamon dressing and sprinkled with pomegranate seeds

Roast Aubergine with fried onions & spiced almonds

Roast aubergine wedges, topped with golden onion slices, curried yoghurt and toasted almonds

Roasted Pear, Blue cheese & Pecan Salad

Fresh Jardim greens, topped with thyme-roasted pears, creamy blue cheese and toasted pecan nuts
Served with a balsamic-reduction dressing