

La cucina • Our cuisine

To ensure the quality and safety of our dishes, and owing to the seasonality or temporary unavailability of fresh ingredients, we may utilize blast-chilled products. This rapid chilling process is essential for preserving their organoleptic and nutritional integrity. Such items will always be marked with an asterisk (*)

Chef Bartolomeo Regine

Born in Ischia in 1989, he carries on his family's long tradition in restaurant and hospitality on the island. He's a young ambassador of Ischian cuisine and highly values local recipes, using only seasonal, local products. Thanks to his experience in famous Ischian restaurants and important international collaborations, he's now proudly the chef at Giardino Eden. He created this menu, carefully choosing high-quality ingredients, prioritizing products from small local Ischian producers and the best of the Campania region.

Allergeni • Allergens

Our staff on duty can inform you about the presence of products that could cause allergies or intolerances. Simply look for the icons below to identify all the allergens content in our dishes. The Haccp procedures adopted take into account the risk of cross-contamination and our staff shall be trained on that risk. However, it should be noted that, due to objective needs, the dishes preparations may involve the sharing of areas and tools; so it cannot be ruled out that the chances of products coming into contact with allergens.

 molluschi molluscs	 uova eggs	 pesce fish	 latte milk	 gusci tree nuts	 mostarda mustard	 sesamo sesame
 sedano celery	 glutine gluten	 crostacei crustacean	 arachidi peanuts	 lupini lupin	 solfiti sulphites	 soia soybeans

Al tavolo • Table service

(*) These preparations may contain products that have been blast-chilled.

Cocktail list

Spicy Colada

Dark rum, ginger syrup, cordiale pineapple and turmeric, lime juice.

Limoncello Tonic

Limoncello "Distillerie Aragonesi", tonic water.

Jungle Julep

Bulleit bourbon, mezcal, lemon juice, banana cordial, vanilla syrup.

Pornstar Punch

Rum añejo, lime juice, pineapple juice, passion fruit syrup, champagne.

Barbasour

Vodka, acidified beet juice, sugar, egg white.

Matcha Collins

Gin, lemon juice, sugar, matcha tea, soda.

Bergamot Martini

Tanqueray ten gin, green chartreuse, grapefruit juice, lemon juice, bergamot syrup.

Negroni Mediterraneo

Gin mare, dry vermouth, Mediterranean herb infusion.

Martini Cocktail Evo

Cilento Extra Virgin olive oil flavored gin, dry vermouth.

Bobby Burns

Scotch whisky, red vermouth, Dom Bénédictine.

Tasting menu

menus applies to the entire table

A Midsummer Night

Let us guide you on a journey to discover Ischia, where the aromas and flavors of the past blend with a contemporary vision. This is a blind gastronomic journey, where traditions come alive, honoring the stories and tales of yesterday. Under the moonlight, by the sea, you'll be cradled in a unique sensory experience, a journey that awakens both taste and soul. The secret to this adventure is to embrace the unexpected: we suggest you don't read the menu that follows to avoid spoiling the preparations, ingredients, and cooking techniques. Please inform us of any allergies or foods to avoid, and get ready for a truly unique and unforeseen experience.

Between dreams and tides

Some journeys are chosen step by step, while others begin by surrendering to the wind. This menu was born exactly like that: from a meeting between your desires and our intuition. Two dishes bear your name: you choose them, guided by taste, curiosity, or a memory. The other three arrive like messages in a bottle from our kitchen: small surprises held within the waves, inspired by the market, the season, and the instinct of the moment.

Under the stars

Five courses chosen by you, a story of tastes, curiosities, and desires. This is a personal and free menu, where each dish is a stop on your culinary journey. Here, freedom is the star: there are no limits other than the horizon you choose to cross, made of intertwining aromas, textures, and sensations. Let yourself be guided by the desire to explore and the pleasure of savoring every single moment.

Starters

Polpo, erbe spontanee e bbq di mare*

Octopus tentacles glazed with sea barbecue sauce, sprouts, black garlic, and potato foam.



Ceviche di pesce d'amo, leche de miso, frutti e semi*

Wild-caught fish, curly escarole, miso leche, sweet and sour red spring onion, unripe fruits, and seeds.



Sgombro shime-saba, insalata di rinforzo alla scapece foriana

Marinated mackerel, grilled fennel cream, sweet and sour pickled vegetables, and scapece sauce.



Melanzana, Parmigiano, pomodoro e basilico

Fried eggplant millefeuille with smoked provola cheese, tomato, Parmigiano, and basil.



Gamberi, yuzu e sfere*

Mazara prawns with nut milk, yuzu gel, and Koikuchi and Ikura pearls.



Main courses

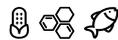
Spaghetti ai Pomodori

Rustic spaghetti with oxheart tomato sauce, pacchetelle of Epomeo tomatoes, brunoise of black cherry tomatoes, and confit tomatoes with basil sauce and sprouts.



Vesuvio, Puttanesca di mare e friggirelli

Vesuvio pasta with pacchetelle tomatoes, chunks of line-caught fish, capers, olive crumble, and raw aromatic green chili peppers.



‘Maretata di paste, legumi e crostacei*

Mixed pasta with shellfish ragù, Cilento legumes in various forms and preparations, and bay leaf powder.



Gnocchetti, melanzana, tarallo e vongole

Potato gnocchetti with basil cream and roasted eggplant, crumbled Neapolitan tarallo, crispy dried pepper, and fresh clams.



Second courses

Cozze alla griglia

Grilled mussels dressed with an aromatic herb and lemon dressing.



Cuoppo del pescatore*

Fried shrimp, calamari, and mixed small coastal fish.



Pesce di lenza, limone e caffè

Fish steak with lemon sauce, dehydrated capers, bitter coffee perlage, and roasted potatoes.



Coniglio all'Ischitana

Deboned rabbit with roasted potatoes, stuffed with Lonzardo and aromatic herb pâté, served with Parmigiano, tomato, and basil sauce.

