

MENU

Janina
RESTAURANTE

SHARE
THE
PLATE,
CREATE
THE
MEMORY!

Janina
RESTAURANTE

COLD DISHES





CHEF'S OMAKASE

Price on request

An exclusive and unforgettable culinary experience, carefully crafted by our chef

JANINA CAPRESE

38.00 €

Poached Mallorcan heirloom tomato, stuffed with homemade pistachio pesto, burrata, arugula salad, tomato heart, and chia, dressed with a Mediterranean-Asian vinaigrette with a touch of honey, served with hand-sliced Serrano ham

TUNA TARTARE

36.00 €

Poached tomato cut into cubes, seasoned with mushroom soy sauce, fresh ginger, and sofrito. Sustainable Bluefin Balfegó tuna tartare, dressed with olive oil and tamari soy sauce, topped with crispy wonton threads

PRAWN CEVICHE

32.00 €

Brazilian shrimp seared in olive oil and Maldon salt, served with avocado, onion, a blend of three citrus fruits, garlic, coriander, and huacatay cream, seasoned with salt and pepper, plated over plain Madras Pappadams

SALMON FLOWER

32.00 €

Scottish salmon, sliced usuzukuri-style, served on a base of steamed cauliflower cream, Japanese cream, French mustard, and wasabi, drizzled with homemade yuzu ponzu

TUNA TATAKI

38.00 €

Bluefin tuna loin seared on three sides with fresh thyme, served with sautéed zucchini ribbons, almond powder, and lime

VITELLO TONNATO

39.00 €

Thinly sliced aged Galician beef carpaccio rubbed with mustard, paired with Bluefin tuna cubes, dressed with Japanese cream, crispy capers, and finely diced onion

PRAWNS WITH AVOCADO & PURIS

39.00 €

Fresh Brazilian prawns seared in olive oil and Maldon salt, served with freshly prepared guacamole, a citrus tartare of Sóller grapefruit and orange, tamarind, and mini dehydrated shrimp, accompanied by a bowl of Panipuri spheres

SALMON & MANGO TIRADITO

36.00 €

Thin slices of salmon, usuzukuri-style, layered with mango slices, drizzled with homemade ponzu and teriyaki sauce, finished with rice pearls

NIKKEI CEVICHE WITH TIGER MILK

38.00 €

Fresh Tiger milk from Peru fused with creamy avocado, hamachi sashimi, thinly sliced red onion, Sóller orange segments, pink grapefruit, and crispy sweet potato threads

SPICY KOREAN BEEF TARTARE

56.00 €

Delicately hand-cut beef tenderloin, seasoned with our signature Korean sauce, soy sauce cured egg yolk, wasabi sesame, and crispy nori nachos with furikake

RYU TARTARE

36.00 €

Cubes of Balfego Bluefin tuna paired with avocado, kimchi dressing, sesame oil, sofrito, finished with crispy totopos

SUSHI



BEEF TENDERLOIN NIGIRI 36.00 €
(6 pieces)

Exquisite nigiri topped with seared aged beef tenderloin, served with black truffle mayo, umami eel sauce, and masago arare (crispy rice pearls)

SALMON & PRAWN URAMAKI 36.00 €

Uramaki roll filled with salmon and avocado, topped with more salmon and avocado, crowned with tempura tiger prawns. Served with Ryus homemade sauce and teriyaki sauce

CRUNCHY TUNA ROLL 36.00 €

Uramaki roll filled with balfego tuna tartare, tanuki, and chives, topped with red tuna and Hokkai mayo

JANINA ROLL 36.00 €

Filled with fresh salmon and prawns, topped with seared Scottish salmon and finished with Japanese cream and umami sauce

CEVICHE ROLL 32.00 €

Filled with seasonal white fish ceviche and avocado, topped with crispy sweet potato threads and ceviche mayo

NIGIRI OMAKASE

32.00 €

A selection of eight nigiri featuring salmon, red tuna, hamachi, prawn and Gallo de San Pedro, prepared at the chef's discretion

SASHIMI MIXTO

60.00 €

A selection of four premium fish, served with homemade yuzu ponzu, soy sauce, ginger, and kisami wasabi

HOSOMAKIS

Salmon

18.00 €

Tuna

18.00 €

Vegetables

14.00 €

WARM DISHES



WAGYU CROQUETTES

36.00 €

Delicious croquettes made from 100% Wagyu beef, seasoned with soy sauce and Japanese Sansho-ko pepper, breaded with free-range eggs and Japanese panko. Served with Peruvian ají amarillo cream, French tartar sauce, a hint of umami sauce and kimchi sesame

TEMPURA PRAWNS

32.00 €

Tiger prawns wrapped in shiso leaves, coated in Japanese tempura, served with yasai-style vegetable sticks, ponzu sauce, and a touch of miso-wasabi mayo

BABY CHICKEN TACOS

34.00 €

Baby lettuce tacos filled with crispy katsu-style chicken, served with an irresistible peanut and homemade kimchi sauce

TEMPURA CHICKEN SALAD

36.00 €

Ginger-marinated chicken cubes, dipped in Japanese tempura, served with an Asian-style salad, homemade mango ice-cream, mango sashimi with togarashi and the chef's sweet chili sauce

SCALLOPS

46.00 €

Seared in clarified butter, served with a selection of vegetables, oyster sauce, and black beans

BEEF TENDERLOIN

46.00 €

Gratinated with honey, Parmesan, and panko, served over a sweet purée with tarragon sauce

MASSAMAN CURRY

46.00 €

(Beef, Chicken, or Prawns) Aromatic Thai-style yellow curry, paired with your choice of protein, selected vegetables, and house-style potatoes, finished with cashew nuts and served with a bowl of fragrant basmati rice

DRAGON FISH

42.00 €

Hamachi tempura with a light smoky vinaigrette, accompanied by ginger and leek strips

BEEF & VEGETABLE MISO

42.00 €

House-made miso sweetened with panela, featuring beef tenderloin and selected vegetables, finished with wasabi sesame seeds

HAMACHI FILLET WITH EGGPLANT & PANELA MISO

32.00 €

Steamed amberjack fillet served with oven roasted eggplant in panela miso and furikake

BABY BACK PORK RIBS

42.00 €

Tender baby back ribs glazed in our exclusive sugar-free Japanese BBQ sauce, served with yuca purée and guasacaca

DESSERTS



KAISERSCHMARRN

28.00 €

Fluffy shredded Austrian pancake served
over caramelized red berries

SALZBURGER NOCKERL

28.00 €

Airy Salzburg-style soufflé over fresh
red berries

NEW YORK CHEESECAKE

20.00 €

Classic New York-style cheesecake with
vanilla ice cream and miso-infused
red berry sauce

ALLERGENS



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



TREE NUTS



CELERY



MUSTARD



SESAME SEEDS



SULFUR
DIOXIDE AND
SULFITES



MOLLUSKS



LUPINS

The logo for Janina RESTAURANTE. The word "Janina" is written in a large, elegant, white script font. Below it, the word "RESTAURANTE" is written in a smaller, white, all-caps sans-serif font. The entire logo is centered on a solid brown rectangular background.

Janina

RESTAURANTE

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