

Tuck into Mallorca



Above: The beef "croquetas."
Below: Vitello Tonnato and
Salmon Sashimi on Cauliflower.

PHOTO: GEORGIA WATERS

JANINA PUERTO PORTALS

Taking diners on a culinary journey

by Mia
Naprtá



This week I finally made it to Janina Restaurante in Puerto Portals. It is one of those spots I have been hearing about for months. You know the type: the "have you been yet?" kind of place. Located just a few steps from the harbour, with gleaming yachts and perfect people-watching opportunities, Janina is every bit as stylish as you'd expect from its glitzy postcode, but with a surprisingly warm heart.

The moment you step inside, you're greeted by a soft glow bouncing off the gem-inspired

decor. It's all crystals and curves, like dining inside a jewellery box, and I mean this in the best possible way.

The menu is an intriguing dance between Japanese precision and Mexican flair, which sounds mad on paper but actually works. I went there with my friend Georgia again and we were seated at the "chef's table", right next to where all the action of the clean, bright open kitchen happened.



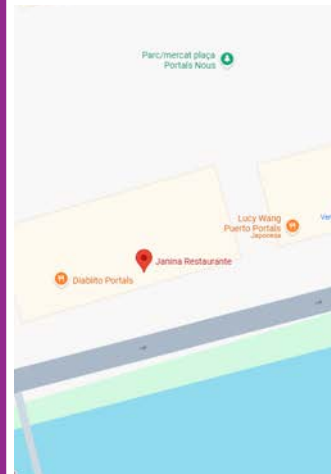
Dishes coming out of there looked like little works of art...

We started with **Salmon Sashimi on Cauliflower**, a beautifully presented starter of silky smooth and wafer thin salmon on a bed of cauliflower, accented with white



LOCATION

Janina Restaurante
Puerto Portals, Local 44,
07181 Portals Nous, Balearic
Islands
Tel: 871 18 16 08



@janina.restaurante



THE BILL

Menu del dia (3 course) 40€

Single plates:

Salmon Sashimi on
Cauliflower **32€**
Vitello Tonnato **39€**
Beef "croquetas" **42€**
Seared scallops **46€**



OPENING TIMES

Thu–Mon 1–11pm
Tue & Wed closed



THE VERDICT

I thoroughly enjoyed my experience at Janina, from the first mouthful to the last crumb of the dessert. Also, I love the fact that such a high end establishment offers a menu del dia as well, meaning that diners can sample their culinary delights at a modest price, before deciding to come back and splurge out on a dinner menu.

wasabi. It tasted super fresh, almost creamy, and I loved the surprising kick of the wasabi.

Next up, we tried some **Vitello Tonnato**, a well-known Italian "entrante" which completely surprised me, both with its unusual presentation and the elevated taste. Premium beef vitello was cooked "bleau" and accompanied with cubes of lightly marinated bluefin tuna and capers. There was something else there, adding a crunch to every mouthful. Georgia thought it was radish, while my guess went in the direction of tiny cubes of apple, before the head chef Rio told us that it was just a good old white onion. Either way, I will never look at any typical Italian restaurant's Vitello Tonnato in the same way after this exciting experience.

This was followed up by a **Beef "croquetas"** with ajo amarillo. This was another delight for all senses. First of all, there was no potato mash, no béchamel, and no sign of a typical Spanish "croqueta". But there was a mouthful after mouthful of deliciously rich beef, elevated by the spiciness of the ajo amarillo.

Our last savoury course was my favourite: **Seared scallops** with seasonal vegetables and Japanese black bean sauce. The "soft like a cloud" scallop went surprisingly well with a thick, heavy black bean sauce, providing a wonderful treat for all senses.

We ended our experience with a delicious home-made cheesecake with berry fruits, which was just as good as everything we tried before.

While we thoroughly enjoyed every single dish we tried, I was thinking about how there was something calming about the whole experience. Maybe it's the colour palette, or the presence of stunning large chunks of crystals, or simply the fact that no one's rushing you to move onto the next course. Janina felt like a gentle pause in the chaos of the busy port. Sometimes, that's exactly what we need...

