

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 curated by our chef. (The chef will accommodate any allergies guests may have)

JANINA CAPRESE

34.00 €

Poached Mallorcan pink tomato, filled with homemade pistachio pesto, served with artisanal burrata, arugula salad, hand-sliced jamon de jabugo, and tomato heart with chia, finished with a Mediterranean–Asian vinaigrette infused with a touch of honey



PRAWN CEVICHE

28.00 €

Brazilian prawns seared in olive oil and Maldon salt, served with avocado, red onion, a blend of three citrus fruits, garlic, cilantro, huacatay cream, salt and pepper, plated on a base of Madras Pappadam



SALMON FLOWER

32.00 €

Usuzukuri-cut Scottish salmon served over a base of steamed cauliflower cream, Japanese cream, French mustard, and white wasabi, lightly dressed in our house-made yuzu ponzu cream, French mustard, and wasabi, drizzled with homemade yuzu ponzu



TUNA TATAKI

35.00 €

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



VITELLO TONNATO

35.00 €

Thinly sliced cured Galician veal carpaccio brushed with mustard, served with diced bluefin tuna, dressed in Japanese cream, crispy capers, and finely chopped onion



PRAWNS WITH AVOCADO & PURIS

36.00 €

Fresh Brazilian prawns seared in olive oil and Maldon salt, accompanied by freshly made guacamole, a citrus tartare of grapefruit and Sóller orange, tamarind glaze, and mini dehydrated shrimps. Served with a bowl of Panipuri spheres



SPICY KOREAN BEEF TARTARE

49.00 €

Hand-cut beef tenderloin seasoned with our signature Korean sauce, topped with a soy-cured egg yolk, wasabi sesame, and served with crispy nori nachos sprinkled with furikake



RYU TARTARE

29.00 €

Diced Bluefin tuna served with avocado, kimchi dressing, sesame oil, sautéed sofrito, and strips of Mexican tortilla chips



SUSHI



BEEF TENDERLOIN NIGIRI (6 pieces)

36.00 €

Nigiri topped with seared aged beef tenderloin, served with black truffle mayonnaise, umami sauce, and masago arare (crispy rice pearls)



SALMON & PRAWN URAMAKI (8 pieces)

29.00 €

Uramaki roll filled with salmon and avocado, topped with more salmon and avocado, and crowned with tiger prawns in tempura. Served with Ryu spicy sauce and teriyaki sauce



CRUNCHY TUNA ROLL (8 pieces)

26.00 €

Uramaki roll filled with Bluefin tuna tartare, tenkasu (crispy tempura flakes), and chives, topped with red tuna and Hokkai mayonnaise



JANINA ROLL (8 pieces)

33.00 €

Roll filled with avocado and prawns, topped with seared Scottish salmon, finished with Japanese cream and umami sauce



NIGIRI OMAKASE (8 pieces)

29.00 €

Chef's selection of nigiri featuring Scottish salmon, Bluefin tuna, hamachi, and prawn, prepared in the chef's signature style



SASHIMI MIXTO

60.00 €

A selection of four premium cuts of 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 with 100% Wagyu beef A5, seasoned with soy sauce and Japanese Sansho-ko pepper, breaded with free-range eggs and Japanese panko. Served with Peruvian yellow chili sauce, French tartar sauce, a touch of umami sauce, pea shoots, and kimchi sesame



TEMPURA CHICKEN SALAD

29.00 €

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



SCALLOPS

46.00 €

Pan-seared in clarified butter, served with a selection of vegetables, oyster sauce, and fermented black beans



BEEF TENDERLOIN

46.00 €

Gratinated tenderloin with honey, parmesan, and panko crust, served over a sweet purée and finished with a tarragon sauce



MASSAMAN CURRY (Beef, Chicken or Prawns)

42.00 €

Aromatic Thai-style yellow curry with your choice of protein, seasonal vegetables, and house-style potatoes, topped with cashews and served with a bowl of fragrant basmati rice



DRAGON FISH

42.00 €

Tempura-fried hamachi, served with a light smoked vinaigrette, ginger, and thin strips of leek



BEEF & VEGETABLE MISO

39.00 €

Homemade miso delicately sweetened with raw cane sugar (panela), served with tender beef tenderloin and seasonal vegetables, finished with a hint of wasabi sesame seeds



SERVIOLA FILET

28.00 €

Steamed Serviola fillets served with oven-roasted eggplant in panela miso, topped with furikake



BABY BACK PORK RIBS

42.00 €

Tender baby back ribs glazed in our signature sugar-free Japanese BBQ sauce, served with yuca purée and guasacaca (a Venezuelan avocado-herb sauce)



DESSERTS



KAISERSCHMARRN (Min. 2 people)

28.00 €

Fluffy shredded Austrian pancake served over
caramelized red berries



SALZBURGER NOCKERL (Min. 2 people)

28.00 €

Airy Salzburg-style soufflé served over
caramelized red berries



NEW YORK CHEESECAKE

20.00 €

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



STRAWBERRY DUBAI

18.00 €

Delicious Mallorcan strawberries served with
homemade vanilla ice cream, pistachio cream,
chocolate, and crispy kataifi



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.

Janina

RESTAURANTE

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