

JAXANA
RESTAURANT

ASIÁTICO CREATIVO & EVENTOS

Vegan
Menu





Nigiri [2 qty.]

Avocado 5
Quail egg and truffle cream.

Vegan 4
Avocado and black pepper..

Maki Sushi [1 qty.]

Yasai 12
Soy nori with sesame seeds, avocado, peppers and green sprouts.

Dumplings

We make the wrappers daily using a fresh, home-made dough from a traditional Chinese recipe.

Fresh Spring Rolls 8
Chilled roll filled with white cabbage, carrots and Chinese mushrooms, served with Vietnamese sauce.

Min Pao 5
Steamed fluffy bun filled with shiitake mushrooms and seasonal vegetables.

Wak

Nasi Goreng 11
Indonesian-style fried rice with vegetables, quail egg, and shimeji and shiitake mushrooms.

Robatayaki

We use the ancient Japanese technique known as robata, which consists of cooking meat, vegetables, fish and seafood on different levels over charcoal.

Shucaï 12
Robata-grilled seasonal vegetables.

Desserts

Molten matcha tea cake 6
Molten white chocolate and green tea cake with vanilla ice cream.

Osaka cake 6
Japanese cheesecake with berry sorbet.

Mekong coconut 6
Creamy chocolate, spicy caramelised peanut, coconut toffee and coconut ice cream with lemongrass and kaffir lime.

Artisanal ice cream 4

Bread and appetizer €2

Prices are in euros (€) and include the IGIC Canary Island tax.