



Menu

TASTING MENU


*Our recommendation for trying the most exquisite
creations Jaxana has to offer.*

*Local, top-quality ingredients are used to make our creative
Asian cuisine.*

55€


RESTAURANT
COCINA ASIÁTICA CREATIVA

**Please inform our restaurant staff of any food allergies
or intolerances to request alternatives.*



OYSTERS **1 piece**

We serve Spéciale Daniel Sorlut® no. 2 oysters, grown in the saltwater park of Marennes and in the cooler waters of Normandy. They are world-renowned for their excellence and their exceptional, firm and creamy meat.

TAITTINGER®

Brut Reserva champagne foam, green apple gelée and caramelised ginger. 7,5

BANGKOK

Flambéed nam prik pao mayonnaise, kaffir lime and crispy shallots. 6,5

HANOI

Lime juice, sweet chilli and lemongrass. 6,5

TARTARE

We serve Balfegó bluefin tuna, known throughout the world for its optimal fat content and excellent red colour.

Balfegó uses the Japanese ikijime method to ensure the fish do not experience stress, resulting in a unique flavour.

YUZU

Balfegó bluefin tuna, sweet chilli and yuzu citrus sauce. 26

NIPON

Balfegó bluefin tuna, grated daikon, soy sauce and kimuchi. 26

JAXANA®

Balfegó bluefin tuna, tempura bits and soft-boiled egg, all with a hint of nam prik pao and Sichuan oil. 27

NIKKEI

Market-fresh whitefish with lime, sweet potato, red onion and corn. 17

NIGIRI SUSHI **1 piece**

SALMON

Fresh salmon with lime sauce. 3

RAINBOW

Market-fresh whitefish, avocado, rocoto pepper and kimuchi. 3

SCALLOP

Flambéed scallop with truffle Hollandaise sauce. 5

DANGEROUS MUSSEL.

Mussel stewed in sake with flambéed kimuchi and ito togarasi. 3

EGG

Quail egg and truffle cream. 3

JOWLS

Canarian black pig, char siu sauce and pickled kimuchi. 3

FOIE GRAS GUNKAN

Flambéed fresh foie gras, red tobiko, soy nori and raspberry reduction. 4

TORO

Balfegó bluefin tuna belly and Zar Imperial caviar®. 10

WOK AND TEMPURA

NASI GORENG 🌶️

Indonesian-style fried rice with red prawns, vegetables, bacon and quail egg.

16

NOBU® 🌶️

Prawn tempura with kimuchi emulsion served on a warm sweet and red escarole salad with pickled vegetable infusion.

16

MAKI SUSHI 10 pieces

BORU EBI

Crispy jumbo prawn, caramelised sweet chilli, avocado cream and black sesame seeds.

16

KIRU SAKE

Flambéed fresh salmon, avocado, kimuchi mayonnaise and red tobiko.

16

BALFEGÓ®

Balfegó bluefin tuna, pickled cherry tomato, caramelised mirin and flambéed fresh foie gras.

19

EBI

Prawn tempura, avocado, kimuchi emulsion, tempura bits and ito togarashi.

16

KARI KARI

Crispy eel, brie cheese and tobiko.

16

USHI 🌶️

Aged beef loin, fresh foie gras, Japanese omelette, tobiko wasabi, caramelised onion sauce and chips.

18

Bread and butter service
emulsified with Asian spices €2
Prices raised in Euros (€) and include Igc.



DUMPLINGS

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

PORK GYOZAS

Six dumplings filled with pork, shiitake mushrooms and butaniku sauce. 16

SHRIMP GYOZAS

Six dumplings filled with prawn and ninniku sauce. 15

MIN PAO

Two steamed fluffy buns filled with oxtail stew, shiitake mushrooms and nitsuke sauce. 12

SPRING ROLLS

Four fried rolls filled with roast duck, wood ear, soy noodles, vegetables and spicy mandarin sauce. 14

DIM SUM

Six bites filled with aged beef, quail egg, thinly-sliced foie gras and truffle teriyaki sauce. 19

ROBATAYAKI

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

MEBARU KOJIMA

Deboned Canary Island parrotfish with red curry sauce and vegetable confit. 24

BEEF TATAKI

Thinly-sliced aged sirloin with Pedro Ximénez teriyaki sauce, roasted scallions and black garlic emulsion. 19

CHAR SIU

Cantonese-style Iberico pork shoulder grilled on a robata and served with pak choi. 18

CANTONESE RIBS (2 servings)

Canarian black pig ribs, slow-cooked during 12 hours, glazed on the robata with Cantonese sauce and served with black potatoes and sautéed vegetables. 22

DESSERTS

MUMBAI SOUFFLÉ

Baked soufflé, Chantilly cream and salted caramel ice cream. 8

CHOCOLATE MOUSSE

Gluten-free chocolate cake with white chocolate and warm spiced chocolate. 6

MATCHA TEA FONDANT

Molten white chocolate and green tea cake with citrus ice cream. 7

ARTISAN ICE CREAM

5

