



assaona

— Gastrobeach Palma Club —

**Assaona, del verbo mallorquín
assaonar, en castellano sazonar,
poner algo en su punto, hacerlo
madurar, hacerlo sabroso mediante
los ingredientes culinarios
que necesita.**

**De ahí nuestro nombre,
en la búsqueda de los elementos,
el entorno y la atmósfera necesaria
para que su visita tenga
todo lo que requiere para estar
en su punto.**

**Bienvenido a Assaona
y buen provecho.**

**The word Assaona
comes from the Majorcan verb
assaonar, which means to season.
To season something is to make
it just right, to allow it to mature,
to add flavour using the specific
ingredients required. And this is
where our name comes from. We
have sourced all the components
and created the perfect
setting and atmosphere to make
sure your visit to our restaurant
features everything required
to achieve perfection.**

**Welcome to Assaona
and enjoy your meal.**

Das Wort „Assaona“ stammt
von dem mallorquinischen Verb
„assaonar“, und heißt „würzen“.
Etwas zu würzen bedeutet
bekanntlich, einer Sache erst
den richtigen Pfiff zu geben,
sie reifen zu lassen und ihr mit
besonderen Zutaten zu einem
außerordentlichen Geschmack
zu verhelfen. Und genau deshalb
trägt unser Restaurant auch
diesen Namen.
Um Ihren Aufenthalt bei uns
unvergesslich zu machen,
haben wir nicht nur alle
dafür notwendigen Zutaten
zusammengerührt, sondern auch
eine perfekte Umgebung und
Atmosphäre geschaffen.

Willkommen im „Assaona“
und Guten Appetit!



**Establecimiento con información disponible
en materia de alergias e intolerancias alimentarias.
Soliciten información a nuestro personal.
Gracias.**

**Unser Restaurant verfügt über Informationen
zu Allergien und Lebensmittelunverträglichkeiten. Bitte wenden
Sie sich an unser Personal!
Vielen Dank!**

**Our restaurant provides information regarding allergies and food
intolerances. Kindly request
this information from our staff.
Many thanks!**



**Este establecimiento cumple con lo establecido
en el RD 1420/2006 relativo a la prevención
de la parasitosis por Anisakis.**

cold starters

Mixed Salad Assaona

13€

with smoked salmon

+8,5€

with grilled goat cheese

+7,5€

Burratina
with grilled artichokes,
dill, salmon Ikura
and truffle foam

21,5€

Salmon tartar
with apples
and fennel in textures

25€

Sauteed snow peas
with prawns
and marinated bacon

26€

hot starters

Soup of the day

13€

Spaghetti
with parmesan sauce

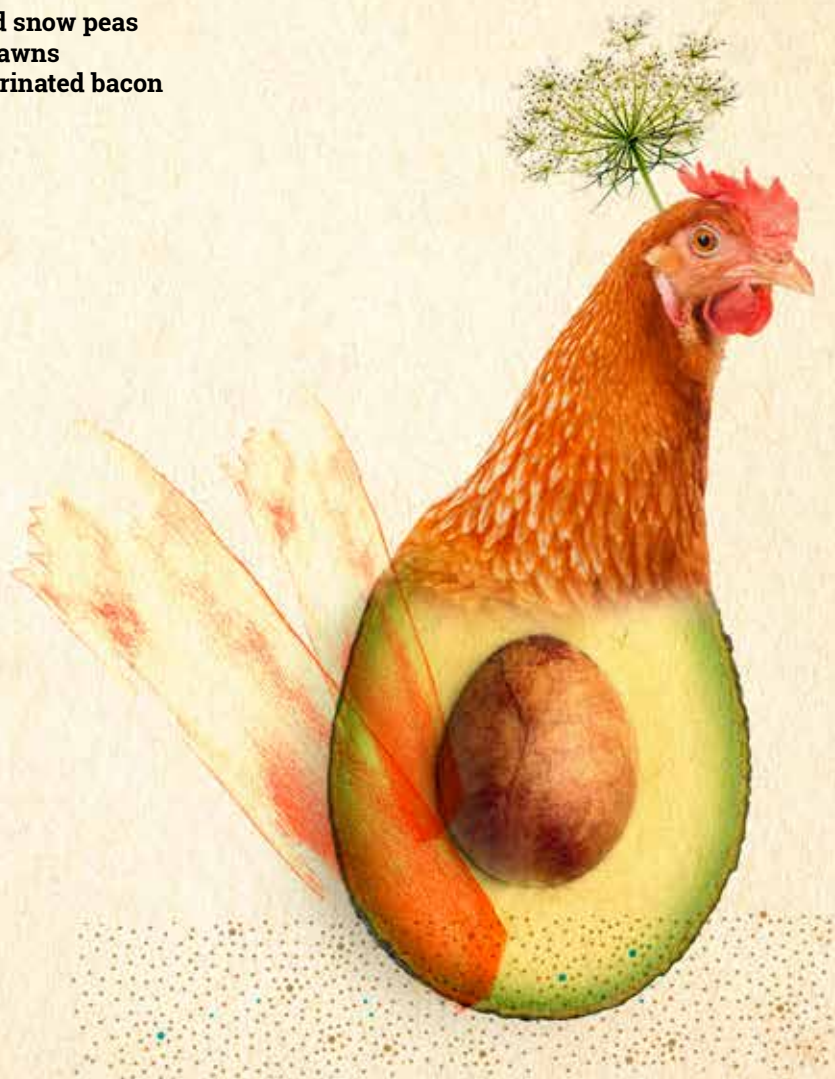
16,5€

Seasonal mushrooms
creamy rice, gorgonzola
and pecan nuts

24€

Poularde quesadilla
with avocado, Gruyère
and "Pico de Gallo" sauce

29€



fish and meat

Grouper loin
with White beans Ragoût
and sobrasada

27,5€

Gratinated Lobster
with Béarnaise Sauce,
potatoes and fried peppers

39,5€

Black Angus burger, lettuce,
bacon, Gruyér and bourbon
mayonnaise with pickled
jalapeños and coriander

25,5€

Black Angus loin (160gr.)
with crispy potatoes,
foie gras, black truffle
and Port wine sauce

31€

Shoulder of spring Lamb confit
with garlic and Rosemary

36€

from the market

Seafood of the day
(please ask our staff)

Fisch of the day (u.m.)

Meats of the day (u.m)

Garnish: all our market fish and meat
are served with Mallorcan potatoes
with garlic and rosemary,
corn and padron peppers

Sauces:

Lemon and ginger butter

Alioli

Béarnaise

extra sauce
2,8 euros

idel chiringuito!

Chicken wings
with Yakiniku sauce
and fried sweet potato

15,5€

Iberian pork cheek Pan Bao,
pickled onion, avocado-mayonnaise,
spicy radish and watercress

16,5€

Gambas in brick pastry
with sweet chili
and japanese mayonnaise

21€

children

1/2 baguette
with cooked ham
and cheese

13€

Chicken "Milanesa"
with fries

10,5€

Pasta with tomato sauce
and parmesan cheese

10,5€

Ice cream of your choice
served with strawberries
and marshmallows

5€



salads

Anssia salad

Tuna blocks, bean sprouts, palm hearts, grated zucchini, pickled carrot, seaweed, sesame and balsamic teriyaki cream

21€

poke

Tuna

24€

Salmon

22€

Veggie

19€

Avocado, mango, rice, pickled carrot and cucumber, edamame, soy mayonnaise and spicy roasted pineapple

tiraditos

Ceviche

White fish ceviche, mango, celery, red onion, corn chips and passion fruit sauce

23,5€

Tiradito de lubina

Sea bass with sea fennel, dill, pickled cucumber and yuzu tiger milk

23,5€

Tiradito de salmón

Tamarind sauce, yellow chili pepper, avocado, red onion, coriander and sprouts

24,5€

Tiradito de Atún

Red tuna, pico de gallo, ponzu sauce and chocolate mint

26€

Tabla del chef 64pz (x4 pax)

(48pz Rolls + 16pz Sashimis)

205€

rolls

Assaona veggie roll

Carrot, asparagus, shitake cream, avocado, chives, Wafu sauce and chia seeds

19€

Assaona cod roll

Smoked cod, watercress, sobrassada cream and apricot aioli

23€

Assaona Spicy Tuna roll

Spicy red tuna with asparagus, shichimi togarashi, Japanese mustard sauce and kimchi

24€

Assaona Nikkei roll

Salmon, mango, guacamole, Ikura and huancaína sauce

24€

Anssia mix roll

Shrimp, salmon flambé, cucumber cream, unaghi sauce and herbal liqueur gelée

26€

Assaona Sirlion roll

Asparagus with cream cheese, rocket salad, sirloin flambé, truffle and lime mayonnaise

27€

Assaona Crab roll

Red King Crab, Cucumber Lime Cream, Sriracha, Purple Shiso, Fried Onions and Sweet and Sour Miso Sauce

28€

niguiris

(Degustación x4)

De la tierra

Foie gras with plum and mirin sauce

Anguila Kabayaki

Kabayaki smoked eel with orange and crispy corn

Salmón

Salmon with kimchi, sesame and wasabi mayonnaise

Atún rojo

Red tuna with "pico de gallo"

19€

sashimis

Sashimi Assaona (8pz)

Bluefin Tuna- Salmon- Hamachi (Ike Jime) -Sea Bass

Assaona sauce with red onion, jalapeño and fried garlic

26€

