

## STARTERS

- Pulled pork and oss bus crispy croquettes with saffron fondue. 19*
- Langhirano crudo, stracciatella di bufala and fried gnocco (dumpling). 21*
- Jamon iberico de Bellota, pan de cristal y tomate. 27*
- Burrata and crispy artichoke on yellow cherry sauce. 18*
- Octopus à la plancha, potato mousse, tomato confit, smoked paprika. 22*
- Crispy breaded prawns with japanese panko, lime mayo, teriyaki. 21*
- Cantabrian anchovies, four-grain bread and Isigny butter. 18*
- Tasting of oysters (3/6 pcs), tabasco, raspberry vinegar and shallots. 18/33*

## FROM ASIA

- Amberjack tartare, ponzu sauce, jalapeño and coriander. 21*
- Salmon and avocado tartare, yuzumiso sauce, teriyaki and toasted almonds. 21*
- Tuna and salmon sashimi, red prawn, yellow tomato and yuzu. 26*
- Uramaki tuna and pistachio: tuna, Philadelphia, avocado, pistachio grain. 21*
- Uramaki salmon flambé: Salmon, avocado, spicy cream, almonds and teriyaki. 21*

## PASTA & RICE

- Half paccheri with three tomatoes sauce, Parmigiano, stracciatella and tomato confit. 21*
- Risotto with saffron pistils and beef jus. 25*
- Lobster ravioli with citrus and chives beurre blanc. 28*
- Gnocchetti with seafood, red prawns and yellow tomatoes. 26*



### PREMIUM DRINK LIST

*Signatures cocktails & premium spirits.*

### COVER

Cover charge includes service & the entertainment experience.  
May vary depending on event scheduling. Min 5 € - Max. 10 €

## MAIN

- Famous 'Jazz Café' s milanese cutlet with rocket and cherry tomatoes. 29*
- Beef fillet Uruguay, foie gras escalope, beef jus, black truffle and potato purée. 42*
- Braised beef 'Jazz house' with homemade potato purée. 28*
- Smoked Sicilian red tuna with asparagus and saffron potato purée. 29*
- Amberjack, crispy potatoes, beurre blanc sauce and chives. 30*
- Honey and soy caramelised salmon fillet with red rice and crispy vegetables. 29*

## FROM THE CHARCOAL GRILL

- Barbecued beef bone (bone marrow), grilled herbs, lemon. 30*
- Grilled Uruguay beef fillet with homemade potato purée. 35*
- Entraña of black angus USA with homemade potato purée. 37*
- Bavarian Entrecôte 300 gr with French fries. 33*
- Argentinian picaña with homemade potato purée. 31*

## SIDES

- Homemade French fries . 8*
- Potato purée with black truffle. 10*
- Classic potato purée. 8*
- Baked potato wedges. 8*
- Crispy potatoes with truffle. 10*
- Grilled vegetables. 9*

### OUR SUGGESTIONS FOR YOUR GROUPS & EVENTS

#### *Tasting menu*

#### MENU JAZZ TRADITION

*A sampling of mixed starters*

*(The good cold cuts board, pulled pork and oss bus croquettes, beef tartare),  
the famous 'Jazz Café' cutlet or braised beef with potato purée,  
traditional italian biscuits and fondant brownies.  
water and coffee 65 € each (wine not included)*

#### MENU EAST & WEST

*A sampling of mixed starters*

*(The fine cold cuts board, maki selection, prawns tempura, beef tartare),  
Chateaubriand land and sea,  
traditional italian biscuits and fondant brownies.  
water and coffee 75€ each (wine not included)*