

STARTERS

- Wagyu bresaola with savory toasted croissant (3)(5) €40
- Jamón de Bellota and Cecina de León with brioche bread and Manchego cheese (3)(5)(11) €30
- Langhirano prosciutto crudo with buffalo stracciatella, rosemary focaccia and fried gnocco (3)(5)* €23
- Uruguayan beef tartare with summer black truffle and Parmesan crostino (3)(5)(6)(11) €23
- Crispy tempura prawns with kewpie mayonnaise and teriyaki sauce (4)(5)(11) €21
- Croquettes with jamón Ibérico de Bellota with béchamel and Manchego cheese (3)(5)(11)* €19
- Wagyu tacos with guacamole and cheddar sauce (3)(5)(11) €25
- Hummus of chickpeas cooked in josper oven, smoked paprika and sardinian guttiau bread (3)(4)(5) €18

“FISH BAR”

- Déesse Blanche oysters €6 each (4)*
- Red prawns €7 each (4)*
- Scampi €7 each (4)*
- Octopus salad, potatoes and taggiasca olives. (4)* €22
- “Lobster Roll” Uramaki with tempura prawn, lobster meat, avocado and teriyaki sauce (4)(5)(9)* €23
- Salmon tartare with avocado, yuzu miso sauce and sesame (4)(5)(8)* €26
- Cantabrian anchovies and Isigny butter (3)(4)(5) €20

PASTA & RICE

- Mancini rigatoni with homemade wagyu and black Angus ragù and 24-month Parmigiano Reggiano (5)(7)(10) €28
- “Clean hands” orecchiette with yellow datterini tomatoes, cuttlefish, squid, clams, shrimps and prawns (4)(5)(7)* €27
- Risotto alla Milanese with saffron, creamed with butter and 24-month Parmigiano Reggiano (3)(10)* €25
- Mancini mezzi paccheri with three varieties of tomatoes and basil (5) €23
- Fresh pappardelle with porcini mushrooms (3)(5)(11) €27

COVER

The cover charge includes service and the Jazz Café entertainment experience and may vary depending on the event schedule. Min €5 / Max €10

MAIN COURSES

- The signature “Jazz Café” Milanese cutlet “elephant ear” style with cherry tomatoes and basil. (5)(11)€30
- Parisian-style steak frites, beef entrecôte with hollandaise sauce and French fries. (5)(11) €36
- Grilled sea bass for two, Josper-cooked with baked new potatoes and green salad. (4)* €30 each
- Marinated salmon fillet with unagi sauce and citrus with basmati rice and crunchy vegetables. (1)(3)(4)(6)(7)(8)(10)(11)* €30

JOSPER-GRILLED

All our beef cuts are served with homemade mashed potatoes.

- Filet “mignon” of Angus Uruguay 200 g Cabana Las Lilas • . €35
- Entraña of Black Angus USA 200 g Creekstone • with chimichurri sauce. €37
- Entrecôte of Black Angus USA 200 g Creekstone • . €36
- Picanha of Black Angus USA 200 g Creekstone • . €33
- Flank steak (Bavette) of Black Angus USA 200 g Creekstone • . €36
- Grilled octopus on mashed potatoes and smoked paprika. (3)(4)* €29

SIDES

POTATOES & MASH

- Classic French fries. (5)* €8
- French fries with black truffle and Parmesan. (3)(5)* €12
- Mashed potatoes. (3)* €8
- Mashed potatoes with black truffle. (3)* €12
- Sweet potato fries with cajun spices. (5)* €8
- Baked potatoes. (3) €8

VEGETABLES

- Sautéed spinach with olive oil, garlic and chili. (3)(7)* €10
- Grilled seasonal vegetables. €12
- Mixed salad. €8

- Cabana Las Lilas (Uruguay): premium Angus, pasture-raised, free from hormones and antibiotics.
- Creekstone Farms (USA): high-quality Black Angus, ethically raised with a natural diet.

(1)Peanuts (2)Tree Nuts (3)Dairy (4)Fish (5)Gluten (6)Mustard (7)Celery (8)Sesame (9)Soy (10)Sulphites (11)Eggs *frozen