

BREAKFAST ALL DAY BREAKFAST

BITES

SHARED DINING ALL DAY DINING

Biological yogurt 9,25

with granola, fresh fruits, nuts & honey ${\bf Agai\ bowl\ 9,75}$

with granola, fresh fruits, nuts & maple syrup **Scrambled eggs** 14,75

with smoked salmon and avocado on toast **Banana pancakes** 11.25

with blueberries, mint and maple syrup **French toast** 9,5

with red fruit compote, sugar & cinnamon Vegan avocado toast 13,5

with spinach, tomato & crunchy chickpeas JAZZ breakfast platter 15,75 optional with mimosa

LUNCH ALL DAY LUNCH

SOUPS

Tomato soup 9,25 | Soup of the day 9,75

FLATBREADS

Jamón Serrano, tomato & pesto 15,25 Salmon, arugula, ricotta & fried capers 14,5 Mushrooms, spinach & gorgonzola 15,75

SANDWICH & BURGER

JAZZ club sandwich 16,5

with tapenade, grilled zucchini & mozzarella Melanzane burger 17,25

with fried eggplant, burrata, tomato & basil

GREENS WITH DIPS

Grilled eggplant 14,75

with harissa tahin mousse, yoghurt & herbs

Grilled portobello 15,5

with butter bean creme, miso & crispy sage Roasted cauliflower 16,75

with homemade hummus, dukkah & lemon

SWEETS ALL DAY DESSERTS

 $\begin{array}{c} \textbf{Chocolate | Lemon meringue | Apple} \ 5,\!25 \\ \textbf{Grilled banana bread, vegan} \ 4,\!25 \\ \end{array}$

Ask about the cakes of the day

Bruschetta 8.75

Prawns in spicy garlic oil 14,75

Jalapeños with cheddar 9

Grilled grapes with burrata 15,25

Boquerones with grilled bell pepper 11,5 Pimientos de padrón with sea salt 8,25

Baked camembert with rosemary 14,5

Brioche with mushrooms & hazelnut 11,75

Roasted fennel with orange & parmigiano 10,5

Jamón Serrano with garlic toast 9,75 Patatas bravas with spicy aioli 12,5

Spanish croquetas with spinach & ricotta 9,5

Goat cheese with grilled pear & nuts 15,75 Marinated manchego with black pepper 8,75

Tartar de tomate with burrata 14 Blini with smoked salmon & horseradish 7,5

Ask about our weekly chef specials

PLATTERS

Pincho platter from 7,50

Marinated artichoke 8,25

tasting of Basque pincho's with meat, fish, vegetarian and vegan options

Mezze platter 23

tasting of homemade muhammara, labneh, hummus, sheep cheese and olives

Cheese platter small 17,25 / large 21,5 tasting of French, Italian and Spanish cheeses with olives, chutney, nuts and toast

Charcuterie platter 19,75

tasting of Jámon Serrano, fuet & bacon jam with olives, pesto, nuts and toast

JAZZ SPECIALS

Cheese fondue for 2 persons 28 with seasonal veggies and bread Tortilla de patatas 14,25

with smoked paprika & aioli

Please inform us of any allergies