

# JAZZ

COFFEE & WINES

## BREAKFAST ALL DAY BREAKFAST

**Biological yogurt** 9,25  
*with granola, fresh fruits, nuts & honey*  
**Açaí 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** 10,5  
*with red fruit compote, sugar & cinnamon*  
**Vegan avocado toast** 14  
*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

### FLATBREAD & SOURDOUGH

**Jamón Serrano, arugula & pesto** 16,25  
**Grilled peach, string beans & ricotta** 15,5  
**Red cabbage, grilled tomato & chickpeas** 14,75

### SANDWICH & BURGER & SALAD

**JAZZ club sandwich** 16,5  
*with tapenade, grilled zucchini & mozzarella*  
**Melanzane burger** 17,25  
*with fried eggplant, burrata, tomato & basil*  
**Panzanella** 16,75  
*with mozzarella, kalamata, red onion & basil*

### GREENS WITH DIPS

**Grilled zucchini** 16,25  
*with baba ganoush, pomegranate & lemon*  
**Roasted cauliflower** 16,75  
*with homemade hummus, dukkah & garlic toast*

## SWEETS ALL DAY DESSERTS

**Chocolate | Lemon meringue | Apple** 5,25  
**Grilled banana bread, vegan** 4,5  
*Ask about the cakes of the day*

## SHARED DINING ALL DAY DINING

### BITES

**Bruschetta** 9,25  
**Prawns in spicy garlic oil** 14,75  
**Grilled grapes with burrata** 15,25  
**Pimientos de padrón with sea salt** 8,5  
**Patatas bravas with spicy aioli** 13,5  
**Marinated manchego with black pepper** 9  
**Baked camembert with rosemary** 14,75  
**Melon with Jamón Serrano & fresh figs** 16,5  
**Blini with smoked salmon & horseradish** 7,5  
**Caramelized leek pasta with almonds** 11,25  
**Roasted fennel with orange & parmigiano** 10,5  
**Jamón Serrano with garlic toast** 9,75  
**Grilled green asparagus with burrata** 17,5  
**Spanish croquetas with spinach & ricotta** 9,5  
**Goat cheese with grilled pear & nuts** 15,75  
**Honey marinated artichokes** 8,75

### PLATTERS

**Pincho platter** from 7,50  
*tasting of Basque pincho's with meat, fish, vegetarian and vegan options*

### Mezze platter

23,5  
*tasting of homemade muhammara, labneh, hummus, sheep cheese and olives*

**Cheese platter** small 18,25 / large 21,75  
*tasting of French, Italian and Spanish cheeses with olives, chutney, nuts and toast*

### Charcuterie platter

20,5  
*tasting of Jamón Serrano, fuet & bacon jam with olives, pesto, nuts and toast*

### JAZZ SEA SIDE

#### Dutch oyster

4  
*with a classic Mignonette vinaigre*

#### Ceviche

15,25  
*with white fish, red onion and coriander*

#### Scallops

16,5  
*with green peas & crispy bacon*

**Please inform us of any allergies**