

THE OLD  
JAZZ

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DRINKS & DINNER

## STARTERS/TO SHARE

<b>CHICKEN DRUMSTICKS</b>	7,50
with gochujang sauce and scallions	
<b>BEEF TATAKI</b>	12,00
with curry mayonnaise, wakame, crispy lotus root and bulgogi sauce	
<b>BAO BUNS</b>	13,50
3 buns with crispy chicken, beansprouts, sweet-and-sour cucumber and tobanjan mayonnaise	
<b>PATA NEGRA</b>	12,50
100 grams	
<b>SOFT-SHELL CRAB</b>	12,50
with kimchi salad and mango dressing	
<b>KING CRAB</b>	19,50
with wakame and spicy sauce	
<b>DUCK SPRING ROLLS</b>	14,50
with beansprouts and hoisin dipping sauce	
<b>QUINOA SALAD</b>	9,50
with spinach, roasted sesame dressing, roasted bell pepper and papadum	
<b>CHARCUTERIE</b>	15,00
Cecina de León, pata negra, Iberico chorizo and pâté	
<b>FLATBREAD</b>	6,50
with dips	
<b>TUNA TARTARE</b>	13,50
with cucumber pearls, sweet-and-sour red onion, yuzu gel and wasabi crumble	
<b>PAN-FRIED VONGOLE</b>	14,50
with saffron sauce	
<b>STICKY KOREAN RIBS</b>	12,00
with cucumber kimchi and crispy jalapeño	
<b>PAN-FRIED SCALLOPS</b>	13,50
with Thai curry foam, crispy enoki, wakame and pumpkin toffee	
<b>STEAK TARTARE</b>	13,50
with charred pickled onion and piccalilli mayonnaise	
<b>BURRATA SALAD</b>	11,00
with tomato salsa, crostini, bell pepper jam and mustard dressing	

## SUSHI

<b>CRISPY TUNA NIGIRI</b>	13,50
with wasabi mayonnaise and scallions	
<b>SPICY DRAGON SALMON ROLL</b>	16,00
with spicy salmon tartare, miso curry and Japanese mayonnaise	
<b>CRUNCHY CHICKEN ROLL</b>	13,50
with crispy chicken thigh, gochujang sauce and tempura crumble	
<b>SURF AND TURF ROLL</b>	17,50
with beef sashimi, tempura prawns, unagi sauce and truffle	
<b>TUNA TARTARE ROLL</b>	17,50
with wakame, spicy mayonnaise and crispy onion	
<b>VEGI ROLL</b>	15,00
available upon request	

## OYSTERS

<b>FINES DE CLAIRE</b> served with a ginger and yuzu vinaigrette	
3	8,50
6	16,00
12	30,00

## FLAMMKUCHEN

<b>PATA NEGRA</b>	12,50
with arugula, olives and balsamic vinegar cream	
<b>SMOKED SALMON</b>	12,50
with roasted bell pepper and tomato salsa	
<b>PULLED CHICKEN</b>	11,50
with ginger, garlic, sweet-and-sour cucumber and lime mayonnaise	
<b>TUNA CARPACCIO</b>	13,50
with truffle mayonnaise, unagi sauce, sweet-and-sour red onion and lime zest	
<b>VEGI</b>	11,50
available upon request	

## MAIN COURSES

<b>CÔTE DE BOEUF FOR 2 ± 800 GRAMS</b>	60,00
with coleslaw, béarnaise sauce and fries	
<b>TERIYAKI CHICKEN</b>	18,50
crispy chicken thigh with stir-fried mushrooms, Chinese cabbage and beansprouts	
<b>RIB-EYE ± 300 GRAMS</b>	21,50
with soy dipping sauce, crispy garlic and grilled scallions	
<b>FLANK STEAK ± 200 GRAMS</b>	18,50
with pumpkin toffee, stir-fried shiitake and roasted garlic jus	
<b>FILLET OF SALMON</b>	18,50
with potato mousseline, stir-fried spinach, sun-dried tomatoes and hollandaise sauce	
<b>FILLET OF COD</b>	18,50
with creamy sweet potato, stir-fried samphire and lemongrass beurre blanc	
<b>VEGI</b>	17,50
available upon request	

## SIDE DISHES

<b>FRIES</b>	3,50
<b>PAN-FRIED BIMBI WITH GARLIC</b>	5,50
<b>LITTLE GEM SALAD CAESAR STYLE</b>	3,50
<b>STIR-FRIED SPINACH</b>	4,50
<b>MASHED POTATOES</b>	3,50
<b>COLESLAW</b>	3,50

## DESSERTS

<b>CHEESECAKE</b>	8,50
daily special	
<i>Wine suggestion:</i> Château de la Peyrade Muscat Prestige	5,50
<b>CHOCOLATE BAR</b>	9,50
with white chocolate ice cream and raspberry-yuzu gel	
<i>Wine suggestion:</i> Casa de la Ermita Dulce Monastrell	7,50
<b>APPLE CRUMBLE</b>	6,50
with hazelnut crumble and cinnamon ice cream	
<i>Wine suggestion:</i> Casa de la Ermita Dulce Monastrell	7,50
<b>CHEESE PLATTER</b>	11,50
different cheeses from Kalkman	
<i>Wine suggestion:</i> Taylor's Late Bottled Vintage	6,50
<b>CAFÉ GOURMAND</b>	7,50
5 petits fours served with choice of coffee or tea	

TOMORROW IS  
SO FAR AWAY

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