

THE OLD
JAZZ

DRINKS & DINNER

STARTERS/TO SHARE

FLATBREAD 6,50
with dips

QUINOA SALAD 9,50
with spinach, roasted sesame dressing, roasted bell pepper and papadum

CHICKEN DRUMSTICKS 9,50
with gochujang sauce and scallions

STICKY KOREAN RIBS 12,00
with cucumber kimchi and crispy jalapeño

SOFT-SHELL CRAB 13,50
with kimchi salad and mango dressing

BEEF TATAKI 13,50
with curry mayonnaise, wakame, crispy lotus root and bulgogi sauce

TUNA TARTARE 13,50
with cucumber pearls, sweet-and-sour red onion, yuzu gel and wasabi crumble

PATA NEGRA 14,00
100 grams

PAN-FRIED SCALLOPS 15,00
with Thai curry foam, crispy enoki, wakame and pumpkin toffee

STEAK TARTARE 15,00
with charred pickled onion and piccalilli mayonnaise

BURRATA SALAD 15,00
with tomato salsa, crostini, bell pepper jam and mustard dressing

BAO BUNS 16,50
3 buns with crispy chicken, beansprouts, sweet-and-sour cucumber and tobanjan mayonnaise

DUCK SPRING ROLLS 16,50
with beansprouts and hoisin dipping sauce

PAN-FRIED VONGOLE 16,50
with saffron sauce

CHARCUTERIE 19,50
Cecina de León, pata negra, Iberico chorizo and pâté

KING CRAB 23,50
with wakame and spicy sauce

SUSHI

CRISPY TUNA NIGIRI 15,00
with wasabi mayonnaise and scallions

VEGI ROLL 16,50

AVAILABLE UPON REQUEST **CRUNCHY CHICKEN ROLL** 17,00
with crispy chicken thigh, gochujang sauce and tempura crumble

SPICY DRAGON SALMON ROLL 18,50
with spicy salmon tartare, miso curry and Japanese mayonnaise

SURF AND TURF ROLL 18,50
with beef sashimi, tempura prawns, unagi sauce and truffle

TUNA TARTARE ROLL 18,50
with wakame, spicy mayonnaise and crispy onion

OYSTERS

FINES DE CLAIRE served with a ginger and yuzu vinaigrette
3 10,00

6 18,00

12 34,00

FLAMMKUCHEN

PULLED CHICKEN 11,50
with ginger, garlic, sweet-and-sour cucumber and lime mayonnaise

VEGI 11,50
available upon request

SMOKED SALMON 12,50
with roasted bell pepper and tomato salsa

TUNA CARPACCIO 13,50
with truffle mayonnaise, unagi sauce, sweet-and-sour red onion and lime zest

PATA NEGRA 13,50
with arugula, olives and balsamic vinegar cream

MAIN COURSES

VEGI 18,50
available upon request

FLANK STEAK ± 200 GRAMS 19,50
with pumpkin toffee, stir-fried shiitake and roasted garlic jus

FILLET OF SALMON 20,50
with potato mousseline, stir-fried spinach, sun-dried tomatoes and hollandaise sauce

TERIYAKI CHICKEN 21,50
crispy chicken thigh with stir-fried mushrooms, Chinese cabbage and beansprouts

FILLET OF COD 21,50
with creamy sweet potato, stir-fried samphire and lemongrass beurre blanc

RIB-EYE ± 300 GRAMS 22,50
with soy dipping sauce, crispy garlic and grilled scallions

CÔTE DE BOEUF FOR 2 ± 800 GRAMS 60,00
with coleslaw, béarnaise sauce and fries

SIDE DISHES

FRIES 3,50

MASHED POTATOES 3,50

COLESLAW 3,50

LITTLE GEM SALAD CAESAR STYLE 3,50

STIR-FRIED SPINACH 4,50

PAN-FRIED BIMBI WITH GARLIC 5,50

DESSERTS

CHEESECAKE 8,50
daily special

Wine suggestion: Château de la Peyrade Muscat Prestige 5,50

APPLE CRUMBLE 6,50
with hazelnut crumble and cinnamon ice cream

Wine suggestion: Casa de la Ermita Dulce Monastrell 7,50

CAFÉ GOURMAND 7,50
5 petits fours served with choice of coffee or tea

CHOCOLATE BAR 9,50
with white chocolate ice cream and raspberry-yuzu gel

Wine suggestion: Casa de la Ermita Dulce Monastrell 7,50

CHEESE PLATTER 11,50
different cheeses from Kalkman

Wine suggestion: Taylor's Late Bottled Vintage 6,50

TOMORROW IS
SO FAR AWAY

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