

THE OLD
JAZZ

DRINKS & DINNER

TO START WITH

CRISPY PITA | 8

green herbs lime aioli

PATA NEGRA - 70 grams | 16

thin sliced Iberico ham with bread

STIR-FRIED VONGOLE | 14

lime leaf | ginger | oyster sauce

UMAMI OYSTERS - 6 PIECES | 24

ginger tangerine ponzu | lime

STARTERS/TO SHARE

BEEF TATAKI | 15

wasabi vinaigrette | Japanese mayonnaise | hummus

SHRIMP 'N' SPINACH | 15

truffle dressing | Parmesan | crispy leek

PULLED DUCK TACOS - 3 PIECES | 16

hoisin | Japanese mayonnaise | cashew | pickled red onion

PANI PURI STEAK TARTARE - 4 PIECES | 15

alfalfa | pickled red onion

GLAZED PORK BAO BUNS - 2 PIECES | 14

taugé kimchi | Kewpie | pickled cucumber

WILD GAMBAS | 15

aioli | leek salad | laab

MINI WAGYU BURGERS - 2 PIECES | 14

cheddar | bacon | Old Jazz's burger sauce | sesame bun

FRIED COQUILLES | 18

baba ganoush | bouillabaisse sauce | garlic crumble

CHICKEN BAO BUNS - 2 PIECES | 14

cole slaw | tobanjan mayonnaise | pickled red onion

STICKY RIBS | 14

taugé kimchi | spring onion | bulgogi | roasted rice

SHORT RIB SPRING ROLL | 17

bulgogi | Japanese mayonnaise

GYOZA | 16

beef bulgogi | crispy chili oil dip | lavas

VEGA BAO BUNS - 2 PIECES | 14

jackfruit | BBQ sauce | red cabbage

MAIN COURSES

TRUFFLE TERIYAKI CHICKEN | 28

crunchy chicken thigh | shiitake | Chinese cabbage | taugé | white rice

FLAT IRON STEAK 250 GRAMS | 30

butter | green asparagus | sweet potato floss

SEABREAM FILLET | 30

parsnip puree | grilled zucchini | zhoug | black garlic beurre blanc

TRUFFLE RIGATONI | 26

Parmesan | mascarpone | spring onion oil

optional with lobster + 10

CÔTE DE BOEUF SIMMENTALER 800 GRAMS (2 PERSONS) | 34 p.p.

loaded fries | butter | green asparagus

SIDES

POTATO PUREE | 4

FRIES | 4

STIR-FRIED SPINACH | 4.5

STIR-FRIED VEGETABLES | 5

PADRON PEPPERS | 6

SUSHI & SASHIMI *all rolls are with cucumber*

CHICKEN ROLL | 19
crunchy chicken | garlic crumble | tobanjan sauce

SURF 'N' TURF ROLL | 20
beef sashimi | tempura gamba | truffle mayonnaise | unagi sauce

CRISPY TUNA NIGIRI - 5 PIECES | 16
tuna tartare | wasabi mayonnaise | miso curry | spring onion

TORCHED NIGIRI - 5 PIECES | 20
torched bavette | crispy garlic | teriyaki

CRUNCHY TEMPURA ROLL | 20
tempura gamba | trout eggs | wasabi mayonnaise | unagi sauce

OLD JAZZ RAINBOW ROLL | 20
tuna | salmon | hamachi | lime mayonnaise | sriracha pearls

RED DRAGON ROLL | 20
king crab | masago | miso mayonnaise | leek crumble

SPICY TUNA ROLL | 20
tuna sashimi | tuna tartare | rocoto mayonnaise

DRAGON ROLL | 20
salmon tartare | miso curry | Japanese mayonnaise

SALMON NIGIRI - 5 PIECES | 18
torched salmon sashimi | Japanese mayonnaise | ikura

THE OLD JAZZ STYLE SASHIMI | 16
tuna | salmon | hamachi | wakame | wasabi

AVOCADO ROLL | 16
Japanese mayonnaise | leek crumble

LOADED FRIES

JAPANESE FRIES | 8
furikake | spring onion | Japanese mayonnaise | miso curry

CHILI FRIES | 8
bacon | jalapeño | cheddar cheese sauce

DESSERTS

CAFÉ GOURMAND | 10
5 friandises with coffee or tea

OREO CHOCOLATE BAR | 10
vanilla mousse | chocolate ice-cream

STRAWBERRY ROMANOFF SUNDAE | 10
merengue | vanilla ice-cream | fresh strawberries | Romanoff mousse

BANANA SCALLOP | 9
banana ice-cream | caramel mousse | chocolate sauce

SGROPPINO | 9
lime | wodka | prosecco

SAY CHEESE | 16
5 types of cheese | apple syrup | fig bread

LADIES NIGHT WEDNESDAY

Every Wednesday

a bottle **MiP classic rosé** for **€38,-**

&

cocktails for **€8,95**

from 17.00 until 22.00 o'clock

'Say Jazz to
an amazing
evening'