

MEAT MENU

Gran Jazz Café

TO START...

COLD CUTS PLATEAU

Parma ham (prosciutto), cacciatorino salami, grilled ham, burrata DOP, olives and herbs, dried tomatoes, rosemary focaccia & fried dumplings

FASSONA

knife cut Fassona beef tartare & Mediterranean flavors

STRACCIATELLA & HAZELNUTS

5-grain bread bruschetta, baby plum tomatoes concassé, stracciatella, toasted hazelnuts

URAMAKI

uramaki mix: flamed salmon & dragon roll

TO SHARE...

TAGLIATA

cut of grilled beef with buttered potatoes & rosemary

THE FAMOUS

crispy breaded cutlet served with baby plum tomatoes and salad

DESSERTS SELECTION...

SO SWEET

selection of our best desserts

TO DRINK...

RED WINE: Cantine Banfi, "Col Di Sasso", Tuscany

WHITE WINE: Cantine Teanum "Castelli di Severino", Puglia

SPARKLING: Astoria "cuvée lounge" brut sparkling wine, Valdobbiadene

55 PP

Wines & water are considered per bottle for every 3 people
included:
covered-coffee-service

SEAFOOD MENU

Between Occident & Orient

TO START...

FISH TRIO

trio of seared carpaccio ... tuna, salmon & sea bass with capers, jalapeños,
Tropea onion and cherry tomatoes

URAMAKI

uramaki mix: flamed salmon & dragon roll

TARTARE

salmon with ponzu sauce, avocado cream and toasted almond flakes

OCTOPUS

À la gallega & sweet paprika

SHRIMPS

in Worcestershire sauce and endive

5-GRAIN BRUSCHETTA

with dill-marinated salmon, robiolina cheese, flax seeds and pink pepper

MAIN COURSE

SEA BASS

fillet of sea bass with saffron puree, capers and cherry tomatoes

DESSERTS SELECTION...

SO SWEET

selection of our best desserts

TO DRINK...

RED WINE: Cantine Banfi, "Col Di Sasso", Tuscany

WHITE WINE: Cantine Teanum "Castelli di Severino", Puglia

SPARKLING: Astoria "cuvée lounge" brut sparkling wine, Valdobbiadene

60 pp

Wines & water are considered per bottle for every 3 people

included:

covered-coffee-service