

JAZZ'OO DINNER

HORS D'OEUVRE

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| CHEF'S DIP DU JOUR | 8 |
| <i>Served with warm seasoned sundried tomato focaccia bread</i> | |
| GARLIC HERBED SUNDRIED TOMATO FOCACCIA | 7 |
| <i>Focaccia bread, roasted garlic, herbs and parmesan cheese.</i> | |
| JAZZ'OO APPETIZER | 14 |
| <i>Herbed focaccia bread, Greek salad and piquant chorizo.</i> | |
| JAZZ'OO ORGANIC | 12 |
| <i>Organic greens tossed with tomatoes, olives, cucumbers , pickled eggplant in shiraz vinaigrette dressing.</i> | |
| GREEK SALAD | 13 |
| <i>Fresh tomatoes, cucumbers, olives, red onions, mixed peppers, herbs, olive oil and fetta cheese.</i> | |
| ANTIPASTO | 20 |
| <i>Herbed Focaccia, asiago, brie, havarti with jalapeno and grilled veggies.</i> | |
| CHEF'S SOUP DU JOUR | 9 |

PASTA

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| VEGETARIAN SPAGHETTI | 17 |
| <i>Fresh seasonal vegetables with herbed tomato sauce.</i> | |
| RAVIOLONE | 18 |
| <i>Big ravioli stuffed with ricoltta and spinach with blue cheese sauce.</i> | |
| PENNE WITH MEAT | 20 |
| <i>Top sirloin strips with rose sauce.</i> | |
| PENNE WITH CHICKEN | 19 |
| <i>Grilled chicken breast with a creamy white sauce.</i> | |
| SMOKED SALMON SPAGHETTI | 23 |
| <i>Smoked salmon over spaghetti in a sea of cream brandy sauce.</i> | |

**Please ask our servers about Chef's Surprise of the day.
All selections are subject to tax**

DELICACIES

JAZZ'OO CHICKEN 23

Grilled chicken breast topped with a smoked salmon cream sauce, served with roasted potatoes and seasonal vegetables.

CITRUS ATLANTIC SALMON 27

Salmon fillet with citrus cream sauce served with basmati rice and seasonal vegetables.

SAFFRON MEDITERRANEAN SEAFOOD 29

Sautéed shrimps, calamari, scallops and prawns with red Pepper saffron sauce on a bed of basmati rice.

THE BLUE'S MEDALLIONS 32

Beef tenderloin medallions with blue cheese sauce served with roasted potatoes and seasonal vegetables.

JAZZ'OO LAND AND SEA 40

Beef tenderloin (8 oz), scallops and shrimps with ancho cream sauce served with roasted potatoes and seasonal vegetables.

DESERTS, ORGANIC COFFEE & HERBAL TEAS

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| <i>Organic Espresso Single</i> | <i>2.30</i> |
| <i>Organic Espresso Double</i> | <i>3.10</i> |
| <i>Organic Late</i> | <i>3.50</i> |
| <i>Organic Cappuccino</i> | <i>3.50</i> |
| <i>Chai Late</i> | <i>3.80</i> |
| <i>Mocaccino</i> | <i>3.50</i> |
| <i>Organic Regular Coffee</i> | <i>2.50</i> |
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| <i>Herbal and Organic Teas</i> | <i>2.50</i> |
| <i>Organic Green Ice Tea</i> | <i>2.50</i> |
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| VARIETY SLICE DESERTS | 6.50 |
| SINGLE SERVING DESERTS | 7.50 |

WATERS

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| <i>ESKE – 1 L Spring Natural</i> | <i>5.75</i> |
| <i>PERRIER 330 ML</i> | <i>3.25</i> |
| <i>SAN PELEGRINO 1 L</i> | <i>7.50</i> |

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