

HOTEL JAZZ

BUSINESS MENU 2019

STARTER

Rocket salad with mozzarella and olive tapenade
Spinach salad with orange, raisins, and *carquinyolis* vinaigrette
Beef carpaccio with parmesan cream
Cuttlefish *fideuá* with mussels
Stuffed eggplant with roast vegetables and creamy hazelnut sauce

ENTRÉE

Vegetable curry with coconut, cilantro and rice
Salmon and cauliflower with candied lemon-lime
Meatballs with cuttlefish and rice pilaf
Roast chicken with samfaina and picada sauce
Beef cheeks and potato parmentier with sweet and sour sauce (€2 surcharge)

DESSERT

Chocolate brownie
Almond cake
Creamy yogurt with mixed berry coulis
Fruit skewer

BEVERAGES

Water
Red and white wine
Tea and coffee

€35 per person, VAT included

15 guest minimum

The menu includes starter, entrée, dessert, and beverage

Please send your selections, number of guests, and any food allergy information 7 days ahead

All guests must select the same courses

(CHANGES WILL NOT BE ACCOMMODATED)