

JAZZ POINT DINNER MENU

€95 PER PERSON INCLUDING WELCOME DRINK BY ABSOLUT ELYX

ARTISAN BREAD

MARINATED OLIVES, AIOLI

- STARTERS -

QUINOA SALAD

BABY GEMS, AVOCADO, RADISH, SWEETCORN, APPLE, MIXED LEAF, TAHINI DRESSING

CASA ASTINA BURATTA

HERITAGE TOMATOES, PEACH, PLUM, WHITE BALSAMIC

PINCHO OF OCTOPUS & CHORIZO

CHAMAY SAUCE WITH ONION & TOMATO SALAD

- MAIN COURSE -

BRAISED CHICK PEAS

BABY SPINACH, AUBERGINE, TOMATOES, SUMAC, COUSCOUS

PAN FRIED SEA BASS WILD SEA BASS

SAUTÉED SPINACH, CARDAMOM, WHITE PORT AND CARROT PUREE

BRAISED LAMB SHOULDER

CANNELLINI BEANS, CHIVES

- SIDES -

FRIES WITH PADRON PEPPERS & SEA SALT

ROAST BROCCOLI, CHILLI, GARLIC

HERITAGE TOMATO SALAD

- DESSERTS -

CHOCOLATE MARQUISE

GRANOLA AND RED BERRIES

WATERMELON & RASPBERRY GAZPACHO

FRESH AUTUMN BERRIES, STRAWBERRY SORBET

VANILLA CHEESECAKE

BLUEBERRIES

FOOD INTOLERANCE INFORMATION AVAILABLE ON REQUEST