

DINNER

From 6p.m. - late



THE SMALLS

Lamb Croquets / panko-coated & slow-cooked lamb, béchamel, Jam's signature berry sauce 5 pcs / €14

JFC / Jam's Fried Chicken drumsticks served w miso mayo and house-made tomato jam 6pc | 9pc - €9 | €12

Sea Bass Tartare Tacos / cured in citrus juices, w mango, avocado, chili peppers 3pcs / €13 🍵

Greek Lamb Tacos / slow cooked lamb, guacamole, cilantro, red onion, pickled cucumber, Greek yogurt, chili peppers 3pcs / €12.5 🍵

*NEW

Shrimp Tacos / sliced shrimps, cabbage slaw, garlic lime mayo, cilantro 3pcs / €13.5

*NEW

Baby Calamari / deep fried, coated w paprika, teriyaki & sesame seeds w garlic aioli on the side / €11

*NEW

Octopus Fava / sliced grilled octopus, homemade fava puree, capers, caramelised onion, octopus dressing / €14

*NEW

Vegan JFC / Jam's Fried Cauliflower coated in panko w spices w spicy vegan mayo / €12 🌱🌱

THE GREENS

Braziliana / mixed green leaves, slow-cooked marinated chicken breast, crushed walnut-fried brie, glazed pineapple, cashew nuts / €13.5

Tempura Prawn / mixed green leaves, wakame, spring onions, avocado, edamame, roasted sesame seeds, tomato confit / €14.5

*NEW

Chop Chop / finely chopped Chinese lettuce, spring onion, peeled almonds, crunchy mushroom noodles, sesame seeds, mango, honey soy peanut sauce / €12 🌱🌱
add chicken + €4.5

Buddha Bowl / quinoa, sautéed mushrooms in teriyaki sauce, sweet potato, chickpeas, edamame, avocado, tahini dressing, fresh coriander / €12 🌱🌱

Super "H" / mixed green leaves, kale, grilled halloumi, turmeric hummus, crushed almonds, quinoa, green apple, chia seeds, avocado, lemon - mustard dressing / €12 🌱
add chicken + €4.5 | add egg + €1.5

Burrata / cherry tomato, radish, sundried tomatoes, basil sponge, pickled mustard seeds, crispy herb bread, pastellaki, basil chips / €15



🌱:vegetarian 🌱🌱:vegan 🍵:mildly spicy

Some food contains gluten, dairy and nuts. Ask the Jam Fam for specifics. Alterations to the menu are respectfully declined (dietary requirements & allergies are, of course, accepted).


Prices include all taxes.

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THE PIZZAS


Classic Margherita / tomato base, mozzarella, fresh basil / €11 

Jam Pizza / tomato base, mozzarella, prosciutto, sundried tomatoes with a drizzle of house made pesto / €14.5

Spicy G.O.A.T / tomato base, mozzarella, goats cheese pepperoni, chilly threads / €14.5 

Quatro Formaggi / olive oil base, goats cheese, blue cheese, mozzarella, parmesan, chives / €12.5 

Double Truffle / white cream truffle base, mozzarella, portobello mushrooms, truffle shavings / €16.5 

Garlic Rose / house-made garlic paste, mozzarella, parmesan & rosemary / €11 

*NEW

Chicken Pesto / house-made pesto sauce, mozzarella, parmesan, chicken, sundried tomatoes, rocket leaves / €15.5

*NEW



Salmon Cream / cream cheese base, red onion, smoked salmon, caviar, chives / €17

THE BURGERS

Jam Burger / 220gr black Angus beef, house made miso mayo, scarmorza cheese, our signature tomato jam, caramelised onion, bacon, iceberg, served w hand cut fries / €16.5 | double up + €7

The Oldport / 220gr black Angus beef, scarmorza cheese, truffle mushroom sauce, caramelized onions & mushrooms, served w hand cut fries / €17 | double up + €7

The Chicken Burger / fried chicken cutlet w home-made tartar mayo sauce, pickle and red cabbage served w hand cut fries / €15.5

Beet & Bean Burger / smashed avocado, cucumber, tomato, red onions, pickled cucumber, vegan mayo, iceberg, served w sweet potato fries / €14.5  



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THE MAINS

Beef Tagliata / 250gr Argentinian rib eye steak w
veggies & chimichurri sauce on the side / €27

Chicken Provencale / pan fried chicken w lemon
garlic butter sauce, baby potatoes,
carrots and asparagus / €16 

Pappardelle Al Tartufo / pappardelle pasta, white
cream w truffle, parmesan, truffle shavings / €17

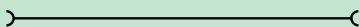
Prawn Bisque Spaghetti / marinara pasta w
tiger prawns / €16.5




**NEW*

Tuscan Salmon / 220gr pan fried salmon fillet, garlic
cream sauce w cherry tomatoes & baby spinach
on a base of quinoa mixed herbs / €21

SIDES

sweet potato fries | hand cut fries | grilled
vegetables | mushrooms w truffle oil | salad / €4



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DESSERTS

Rizogalo / w cardamom and cinnamon tuile / €7

**NEW*

Mille-feuille / w anari cream, seasonal fresh fruits,
served with honey and carob syrup / €10

**NEW*

Cheesecake of the week / €8.5

**NEW*

Lavacake w salted caramel ice cream / €9.5

Raw Vegan Caramel Slice / dates, almonds,
cashews, peanut butter, coconut oil,
raw cacao, maple syrup / €8

Sweetie Pie Pizza / pistachio cream base topped w
Nutella & pistachios / €9.5



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