

jazz'd

TAPAS BAR



SAVANNAH'S BEST IN FOOD, DRINK & ENTERTAINMENT.

AN AMERICANIZED VERSION OF A CENTURY'S OLD SPANISH TRADITION. JAZZ'D OFFERS AN ECLECTIC SELECTION OF OVER 30 TAPAS, SLIGHTLY LARGER THAN APPETIZERS, WITH THE INTENT OF ORDERING MULTIPLE ITEMS AND SHARING.



SOUP

FIVE ONION SOUP 11

Spanish Onions, Red Onions, Shallots, Leeks, Scallions, Fresh Thyme, & Provolone over Garlic Croutons (G)

CRAB STEW 13

A Hearty Cream Based Stew made with Blue Crab Meat. A Savannah Favorite!

SOUP OF THE DAY Market Price
Ask your Server about Chef's selection

SALAD

JAZZ'D SPRING MIX SALAD 11

Tossed with Honey-Balsamic Vinaigrette & Garnished with Candied Walnuts, Feta Cheese, Cherry Tomatoes, & Balsamic Reduction (V)

BLEU CHEESE WEDGE SALAD 13

Half Heart of Romaine, Gorgonzola Cheese, Bacon, & Grape Tomatoes, dressed with a Buttermilk Bleu Cheese & garnished with Shaved Red Onions (V) (G)

JAZZ'D CAESAR SALAD 13

Chopped Romaine, Chef's Caesar Dressing, Garlic Croutons & Shaved Parmesan Cheese (G)

TAPAS

ASIAGO BREAD & OIL 10

Asiago Cheese Bread with Garlic Infused Olive Oil & Fresh Herbs (V)

LOW COUNTRY FRIED SHRIMP TACO 15

Flour Tortilla, Cabbage Slaw, Pico De Gallo, Fresh Avocado Slice, Topped With Jalapeno Crema

TRADITIONAL GARLIC HUMMUS 15

Topped with Red Onion, Cucumber, Grape Tomatoes, Olives & Feta Cheese. Served with Baked Pita (V) (G)

CAPRESE FLATBREAD 15

Roasted Roma Tomatoes & Fresh Mozzarella baked on Grilled Naan Bread, Finished with a Basil Pesto (V)

THAI CHICKEN LETTUCE WRAP 15

Chilled Thai Chicken Salad, Served in Bibb Lettuce Cups, Drizzled with a Sambal Sesame Vinaigrette & a Soy Sauce Reduction. Topped with Crispy Wontons



(G) GLUTEN-FREE VERSION AVAILABLE, ASK YOUR SERVER. (V) VEGETARIAN DISH.

*The consumption of raw or under cooked foods such as meat, fish and eggs which may contain harmful bacteria, may cause serious illness or death.

52 BARNARD ST • SAVANNAH, GA 31401 • (912) 236-7777
JAZZDTAPASBAR.COM

TAPAS

CHÈVRE CREOLE TOMATO DIP 14
Creole Tomato Sauce made with Fresh Tomatoes, Holy Trinity, Garlic, Tabasco Sauce, & Fresh Herbs Floated with Goat Cheese and Lightly Browned. Served with Toasted Baguettes (V) (G)

BAKED CHEESE TERRA COTTA PLATE 19
Chef's Selection of Cheeses Baked to Melting in Earthenware Terra Cottas, with Roasted Garlic, Fresh Fruit, & Toasted Baguettes (V) (G)

CITRUS SHRIMP CEVICHE 17
Lime & Cilantro marinated Shrimp with Red Onions, Red Peppers, Grape Tomatoes, and Roasted Poblano Peppers. Served with Chili Dusted Corn Chips (G)

PRINCE EDWARD ISLAND MUSSELS 21
Sauteed & Simmered in a Spicy Tomato, White Wine, and Saffron Broth. Topped with a Broccoli & Asiago Pesto Served with Toasted Baguettes (G)

SWEET 'N SPICY ZONI WINGS 15
A perfect blend of Sweet 'N Hot. Honey, Brown Sugar, and Sriracha. Served with House Bleu Cheese and Celery Sticks

TRUFFLE FRITES 11
Hand Cut Fries tossed in Black Truffle Salt & Served with a side of Gorgonzola Horseradish Sauce (V) (G)

FRIED GREEN TOMATOES 13
Cornmeal dusted, deep fried, & served with a spicy remoulade (V)

FISH & CHIPS 16
Atlantic Cod in an Ale Batter, with Homemade Frites. Served with a traditional Tartar Sauce

HOT SPINACH DIP 14
Baby Spinach, Artichoke Hearts, Parmesan & Cream Cheese. Served with Fried Pita Wedges (V) (G)

POUTINE 15
Hand Cut Fries, Applewood Smoked Bacon Gravy, & Cheddar Cheese Curds Topped with Scallions

FLASH FRIED CALAMARI 16
Tossed in White Wine Butter with Pepperoncini, Garlic, Sliced Red Pepper, Shallots, & Herbs. Served with our Creole Tomato Dipping Sauce

FIRE ROASTED TOMATO BRUSCHETTA 11
Garlic Crostini's, Roma Tomatoes, Basil, Feta, & Red Onions drizzled with Garlic Olive Oil and Balsamic Reduction

FIRECRACKER SHRIMP SPRING ROLLS 17
Flash Fried Basil wrapped Shrimp, with a Spicy Chili Glaze and Edamame, Cucumber Salad with Crispy Rice Noodles

LOW COUNTRY SHRIMP & GRITS 18
Local Shrimp Sautéed in a Tasso Gravy, Smoked Pork, Coffee, Ham Broth & Thyme. Served over Cheesy Grits (G)

TRUFFLE MAC & CHEESE 16
Creamy Three-Cheese Mac with Applewood Smoked Lardons, Infused with Black Truffle

BBQ ST. LOUIS RIBS 21
Glazed with a Spicy Smoky BBQ Sauce & Served over a Crispy Rosemary Garlic New Red Potato

BLACKENED SALMON 20
Grilled with House Blackening Seasoning, Served over Broccoli & Garnished with Tarragon Mustard (G)

MARTINI MARINATED TENDERLOIN TIPS 21
Vodka Marinated Tips with Green Olives & Finished with a Bleu Cheese Brulee. Served with Toasted Baguettes

FILET MEDALLION RISOTTO 25
Tender Grilled Beef Tenderloin served over Roasted Mushroom Risotto with a toasted Garlic and Truffle Infused Demi-Veal

LAMB CHOPS WITH GARLIC AND ROSEMARY 25
Three Grilled Marinated Lollipop Chops, Served with a crispy Rosemary Garlic New Red Potato & Finished with a Rosemary Cabernet Demi-Glaze

(G) GLUTEN-FREE VERSION AVAILABLE, ASK YOUR SERVER.
(V) VEGETARIAN DISH.

A 20 PERCENT GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.

TAPAS FOR TWO/110
Your choice of Soup or a Jazz'd Salad, Four Tapas and Two Desserts from our Chef selection of Sweets. Soft Drink or Coffee Included