

# MENU RÉGULIER

♥ = JAJA's favorites

**JAJA**

## STARTERS

<b>Soup of the day</b>	4.25	<b>Fried calamari</b>	12.95
<b>French fries cone</b>	4.50	With cajun mayo	
<b>Onion rings</b>	6.25	<b>Caprese salad</b>	8.25
♥ <b>Shrimp arancini</b>	7.95	Tomato, mozzarella, fresh basil and parmesan tile	
Saffron mayonnaise		<b>Beet salad</b>	7.25
♥ <b>Carpaccio</b>	8.25	Yellow beet, goat cheese, dried cranberries, mint and walnuts	
Beef carpaccio, sauce vierge, arugula and Parmesan		<b>Warm Ricotta dip</b>	7.95
<b>Parmesan fondues</b>	6.95	Warm lemon Ricotta, salted pistachios, olive oil and lemon zest	
Miniature Parmesan fondues		♥ <b>Salmon tartare</b>	11.95
<b>Caesar salad</b>	7.25	Salmon tartare, spicy calabrese, hot chips and croutons	
Romaine lettuce heart, fried capers, bacon, Parmesan and Parmesan fondues garnish		<b>Polpettes à Johnny</b>	(1) 4.95 (2) 8.50 (3) 12.95
		Parmesan veal meatballs, pomodori sauce	

## PLATTERS DELLA CASA

<b>Antipasti platter</b>	13.95
Prosciutto, calabrese, Caronzola, Grana Padano, kalamata olives, green olives and pickles	
<b>Crostinis platter</b>	14.95
Bruschetta croutons, smoked salmon and mascarpone, gratinéed Italian sausage meat	
<b>JAJA's platter</b>	18.50
Beef carpaccio, Caprese salad, onion rings	

## SALADS

<b>Chicken panzanella salad</b>	15.95
Cherry tomatoes, grilled zucchini, croutons, bell peppers, arugula, Parmesan, grilled chicken, parsley and lots of basil	
<b>Caesar salad</b>	14.95
Romaine lettuce heart, fried capers, bacon, Parmesan and Parmesan fondues garnish	
<b>Salmon salad</b>	17.95
Salmon, shrimp and grilled vegetables salad with Limoncello dressing	

## MEALS

<b>Osso Buco</b>	18.95	♥ <b>Beef carpaccio</b>	17.95
Orange pork osso buco, tomatoes and rosemary, side dish according to the Chef's inspiration		With sauce vierge, arugula and Parmesan, served with French fries	
<b>Grilled salmon</b>	21.95	♥ <b>Salmon tartare</b>	23.95
With sauce vierge grilled salmon, side dish according to the Chef's inspiration		With spicy calabrese, hot chips, salad and croutons	



LES FAVORIS DE JAJA

### TRY THEM

A selection of dishes which will please everyone.

## PASTA

♥ <b>Osso buco mezza luna</b>	19.95		
Veal osso buco mezza luna pasta, olive oil, balsamic vinegar, spinach, bruschetta, grilled sweet peppers and pesto			
<b>Shrimp ravioli</b>	23.95		
Tiger prawn ravioli, shrimp garnish, creamy lemon sauce, chopped cauliflower and broccoli			
<b>Pasta portabella</b>	17.95		
Portobello mushroom and black pepper-corn ravioli, cream sauce, truffle oil and Parmesan shavings			
<b>Lasagna bolo</b>	16.95		
Cochon Dingue Bolognese sauce, bechamel sauce and house cheese mix, served with salad			
			TO REG SHARE
🍷 <b>Pappardelle « La vie est belle »</b>	16.95	-	
Pappardelle with sundried tomatoes, almonds, prosciutto, arugula, bruschetta and basil olive oil			
🍷 <b>Carbonara linguine</b>	14.95	20.95	
Garlic and parsley linguine, cream, egg yolk, diced bacon, green onions and Parmesan			
<b>Spaghetti bolo</b>	15.95	21.95	
Spaghetti with Cochon Dingue Bolognese sauce			
🍷 <b>Spaghetti and meatballs</b>	16.95	22.95	
Parmesan veal meatballs, homemade pomodori sauce			

🍷 Available in gluten-free version. Ask to your waiter.

# MENU RÉGULIER

♥ = JAJA's favorites  
 🍷 = Gluten-free pizza  
 🍷 = Combo

**JAJA**

## PIZZAS

	REG	🍷		REG	🍷		REG	🍷
<b>La tout habillée</b> High-grade pepperoni, ham, mushrooms and peppers	14.95	12.95	🍷 Côte Nord Cream sauce, shrimp, scallops, green and red onions	17.95	15.95	🍷 La Matapédia ♥ Dill cream sauce, smoked salmon, green and red onions, capers and sour cream Extra «chouchou» by team JAJA: Goat cheese (+2.95)	18.95	16.95
<b>Pépé &amp; Ronny</b> High-grade pepperoni	13.95	11.95	🍷 Marchande de légumes Marinated grilled vegetables and Parmesan shavings	13.95	11.95	🍷 Full fromage Parmesan and goat cheese cream sauce, 1608 cheese from la Laiterie de Charlevoix and mozzarella Extra «chouchou» by team JAJA: bruschetta (+1.95)	14.95	12.95
<b>Tout cochon</b> Pulled pork, chipolata pork sausage and bacon	15.95	13.95	♥ Dans la bergerie Capriny goat cheese, apple butter and slivered almonds Extra «chouchou» by team JAJA: diced bacon (+ 1.95)	17.95	15.95	🍷 J'ai les Bleus Cream sauce, pears, diced bacon, blue cheese and slivered almonds	16.95	14.95
🍷 Margo & Rita Fresh Mozzarella cheese, candied tomatoes and basil Extra «chouchou» by team JAJA: chicken (+ 3.95)	14.95	12.95	🍷 Club JAJA / Inspired by Club Sandwich Chicken, bacon, lettuce, tomatoes and mayo	16.95	14.95	🍷 La berbère Tomatoes and garlic sauce, grilled zucchini, Kalamata olives, merguez and rosemary	17.95	15.95
🍷 La vie est belle ♥ Prosciutto, arugula and Parmesan shavings	16.95	14.95	🍷 La Tartiflette au fromage 1608 Cream sauce, potato fritters, 1608 cheese and diced bacon	14.95	12.95			
🍷 La méditerranéenne Pesto, feta, Kalamata olives, zucchini, arugula and bruschetta	15.95	13.95						

**PIZZA DE SAISON**

Ask to your waiter.

ENVIE D'UN COMBO?

Choose between French fries, hot chips, green salad, Caesar salad or a half portion of spaghetti Bolognese to go with your half pizza (7 inches).

## DOLCI SUCRÉS

<b>Cake Pop</b> Unit	1.95
<b>Vanilla and strawberry panna cotta</b>	5.95
<b>Chocolate and salted caramel verrine</b>	3.95
<b>Nutellotti</b>	4.95
« On s'en fudge » Italian fudge with pistachios	4.95
<b>Tiramisu della Nonna</b>	4.95

## HOT BEVERAGES

<b>Espresso</b>	2.95
<b>Long espresso</b>	2.95
<b>Double Espresso</b>	3.55
<b>Cappuccino</b>	3.95
<b>Regular coffee</b>	2.75
<b>Latte</b>	4.25
<b>Infusion and tea DAVID'S TEA</b>	2.75
<b>Italian hot chocolate</b> Classic	4.25
Hazelnut chocolate	4.25

## COLD BEVERAGES

<b>Soft drinks</b>	2.95
<b>San Pellegrino sparkling fruit</b>	3.50
<b>Eska sparkling water</b> 355 ml	3.75
750 ml	5.50

**GLUTEN FREE**



**GLUTEN-FREE PIZZAS**  
Jaja's team is proud to offer you 11 of our delicious pizzas with a gluten-free dough

Added price 1.50

