

# MENU RÉGULIER

♥ = JAJA's favorites

JAJA

## ANTIPASTI

Soup of the day	4.25
French fries cone	4.50
« Gnognon » rings Onion rings	5.50
♥ Shrimp arancini Saffron mayonnaise	7.95
♥ Demi Giorgio le cru Beef carpaccio, sauce vierge, arugula and Parmesan	7.95
Mini morso di parmigiano Miniature Parmesan fondues	6.95
Le coup de coeur de Cléopâtre Caesar salad, romaine lettuce heart and Parmesan fondues garnish	6.95

Calamari dans ma Camaro	12.95
Fried calamari with marinara sauce	
Salade Caprese « pas pressée »	7.95
Tomatoes, mozzarina, fresh basil and parmesan tile	
Salade de Betty	6.95
Beets, goat cheese, dried cranberries, mint and walnuts	
Ri-Chauffe-moi!	7.50
Warm lemon Ricotta, salted pistachios, olive oil	
♥ Piccolo salmone crudo	10.95
Salmon tartare, spicy calabrese, hot chips	
Les polpettes à Johnny	(1) 4.95
pomodori sauce	(2) 8.50
Parmesan veal meatballs	(3) 12.95



## TAGLIERE DELLA CASA

Antipasti platter	13.95
Prosciutto, calabrese, Caronzola and Grana Padano	
Crostinis platter	13.95
Bruschetta croutons, smoked salmon and mascarpone, gratinéed Italian sausage meat	
Trio inferno	18.50
Beef carpaccio, Caprese salad, onion rings	

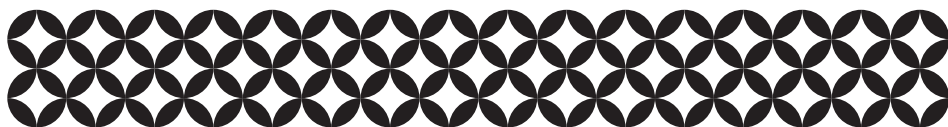
## INSALATE

Chicken panzanella salad	15.95
Cherry tomatoes, grilled vegetables, croutons, bell peppers, arugula, parmesan and grilled chicken and lots of basil	
Le gros coup de coeur de Cléopâtre	14.95
Caesar salad, romaine lettuce heart and Parmesan fondues garnish	
La Salomon	17.95
Salmon, shrimp and grilled vegetables salad with Limoncello dressing	

## PIATTI

Monsieur Osso et madame Buco	18.95
Orange pork osso buco, tomatoes and rosemary, side dish according to the Chef's inspiration	
Saumon Sainte-Nitouche	21.95
Sauce vierge grilled salmon, side dish according to the Chef's inspiration	
♥ Grande salmone crudo	22.95
Salmon tartare, spicy calabrese, hot chips	

♥ Giorgio le cru	16.95
Beef carpaccio, sauce vierge, arugula and Parmesan, served with French fries	
La joue dodue	21.95
Braised beef cheek with rosemary, side dish according to the Chef's inspiration	



LES FAVORIS DE JAJA

### TRY THEM

A selection of dishes which will please everyone.

## BASTA LA PASTA

♥ Becco sous la lune	18.95
Osso buco mezza luna pasta, olive oil, balsamic vinegar, spinach, bruschetta and grilled sweet peppers	
Cécilia la tigresse	21.95
Tiger prawn ravioli, shrimp garnish, creamy lemon sauce, chopped cauliflower and broccoli	
Pasta portabella	16.95
Portobello mushroom and black pepper- corn ravioli, cream sauce, truffle oil and Parmesan shavings	
Lasagna del padrino	15.95
Cochon Dingue Bolognese sauce, bechamel sauce and house cheese mix, served with salad	

TO REG SHARE

La vita è bella	16.95	-
Pappardelle with sundried toma- toes, almonds, prosciutto, arugula, bruschetta and olive oil		
La bi pasta	21.95	-
«Becco sous la lune» and «Cécilia la tigresse» duo		
Miss Carbonara	13.95	19.95
Garlic and parsley linguine, cream, egg yolk, diced bacon, green onions and Parmesan		
Bellissimo bolo	14.95	20.95
Spaghetti with Cochon Dingue Bolognese sauce		
Spag boulettes à Johnny	15.95	21.95
Parmesan veal meatballs, homemade pomodori sauce		

# MENU RÉGULIER

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

**JAJA**

## PIZZAS

	REG	🍷		REG	🍷		REG	🍷
<b>La toute habillée</b> High grade pepperoni, ham, mushrooms and peppers	14.95	12.95	🍷 Côte Nord Carbonara sauce, shrimp, scallops and red onions	17.95	15.95	🍷 La Matapédia ♥ Dill cream sauce, smoked salmon, capers, red onions and sour cream Extra «chouchou» by team JAJA: Goat cheese (+2.95)	18.95	16.95
<b>Pep &amp; Ronny</b> High grade pepperoni	13.95	11.95	🍷 Marchande de légumes Marinated grilled vegetables and shaved parmesan	13.95	11.95	<b>Full fromage</b> Parmesan cream sauce, goat cheese, Swiss and Mozzarella Extra «chouchou» by team JAJA: bruschetta (+1.95)	14.95	12.95
<b>Tout cochon</b> Paris Grill shredded ribs, 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	<b>La Baveuse</b> White wine «demi-glace» sauce, sauteed shallots, marinated flank steak	19.95	17.95
🍷 Margo & Rita Fresh Mozzarella cheese and candied tomatoes Extra «chouchou» by team JAJA: chicken (+3.95)	14.95	12.95	🍷 Club JAJA / Inspired by Club Sandwich Chicken, bacon, lettuce and tomatoes	16.95	14.95			
🍷 La vie est belle ♥ Prosciutto, arugula and parmesan shaving	16.95	14.95	🍷 La Tartiflette au fromage 1608 Cream sauce, potato fritters, 1608 cheese and diced bacon	14.95	12.95			

PIZZA  
DE  
SAISON

Ask your waiter

ENVIE D'UN  
COMBO?

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

## DOLCI SUCRÉS

<b>Cake Pop</b> Unit	1.95
<b>Vanilla and strawberry panna cotta</b>	4.95
<b>Chocolate and salted caramel verrine</b>	3.95
<b>Nutellotti</b>	3.95
« 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>Allongé</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>Galvanina</b> Limonata Arancia rossa Pompelmo	4.95
<b>Eska sparkling water</b> 355 ml	3.75
750 ml	5.50

Hmmmm!



GLUTEN  
FREE



**GLUTEN-FREE PIZZAS**  
Jaja is proud to propose 7 of our delicious pizzas on gluten-free dough  
Added price 1.50 \$

