

The New Year's Eve toast is included in the dinner package

AFTER-DINNER
OPEN BAR INCLUDED

For any inquiries regarding our products or allergens, please speak to a member of our staff

For info and reservations: eventi@bajaroma.it +39 377 5518240



Baja | Lungotevere Arnaldo da Brescia, Rome | www.bajaroma.it



BAJA

LAND

Welcome entree and flute of prosecco

Starter

Fassona beef carpaccio with old-fashioned mustard, purple potato rosti and Barolo reduction

First course

Genoese tortelli with Parmesan foam, Amalfi lemon and yeal stock

Main course

Danish beef fillet glazed with chestnut cream, toasted hazelnuts and fried artichokes

Dessert

Raspberry Vienna Sacher tourbillon (dark financier, raspberry jelly, 70% cream and mirror-glazed cocoa)

€200

SEA

Welcome entree and flute of prosecco

Starter

Raw red prawns with vanilla spinach, Jerusalem artichoke chips and chilled bisque

First course

Deconstructed black lasagne with shellfish sauce and lime sea bass tartare

Main course

Steamed lobster with vanilla butter and bouquet of winter vegetables

Dessert

Raspberry Vienna Sacher tourbillon (dark financier, raspberry jelly, 70% cream and mirror-glazed cocoa)

€220

VEGETARIAN

Welcome entree and flute of prosecco

Starter

Vegetable millefeuille and homemade bread with 36-month aged Parmesan fondue and crispy artichokes

First course

Sweet potato gnocchi with sautéed Swiss chard, cauliflower cream and black truffle

Main course

Murgia black chickpea pie with roasted tomatoes and tamarind salad

Dessert

Raspberry Vienna Sacher tourbillon (dark financier, raspberry jelly, 70% cream and mirror-glazed cocoa)

€200



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FOR ALL MENUS

WINE NOT INCLUDED
to be quoted separately as per our wine list

TOAST INCLUDED Franciacorta DOCG "Alma Cuvèe Brut" Bellavista Lentils and cotechino sausage

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