



NEW YEAR'S EVE MENU

49,50€
VAT included

WELCOME DRINK

STARTERS to share

- Seasonal mushroom cream soup with leek chips (V)
- Beetroot carpaccio with avocado mousse and crunchy corn (V)
- Tomato petal with creamy cheese (O.V)
- Quail nest with sautéed vegetables (O.V)
- Stuffed champignon with provolone molten (O.V)
- Heart of artichoke with vegan sobrasada (V)

MAIN COURSE to choose from

- Homemade seitan with cava sauce and black rice (O.V)
- Rolled of heura, cashew and plum served with hummus quenelle and vegetables demi-glace (V)
- Melow rice with mushrooms and artichokes and Parmesan cheese (O.V)

DESSERTS to choose from

- Chocolate and hazelnut bomb served with ice-cream (O.V, OSG)
- Cheesecake with red fruit coulis (G)

DRINKS

- Water
- A soft drink or a juice or a beer or a glass of wine

**Gift bag and grapes
A glass of biocava for the New Year's toast!**

Reservations

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