



## 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)
- Toast with vegan salmon and creamy herbs (O.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!**

### RESERVATION REQUIRED:

Telf. whatsapp 650 135 132  
[gestion.biocenter@gmail.com](mailto:gestion.biocenter@gmail.com)

T. 933 014 583  
Pintor Fortuny, 25  
08001 Barcelona