



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)
- Quail nest with sautéed vegetables (O.V)
- Piquillo peppers stuffed with vegetables, quinoa and feta with red fruit sauce (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

- Vegan cheesecake with red fruit coulis (V,G)
- Chocolate brownie with English cream
- Pear tartlet with fig sorbet (V,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

T. 933 014 583
Pintor Fortuny, 25
08001 Barcelona