If you have any queries or require further information about any of our products and allergens, please ask to our staff.

Info & reservation

eventi@bajaroma.it | +39 377 5518240

BAJA

THE RIVER EXPERIENCE

Baja | Lungotevere Arnaldo da Brescia, 00196 Roma | www.bajaroma.it

NEW YEAR'S 2024

BAJA

THE RIVER EXPERIENCE

SEA MENU · € 220

Entreé and flute of prosecco

APPETIZER
Carpaccio of red sea bream with flakes of truflle,
red spinach salad and turmeric mayo

FIRST COURSE
Ravioli with red shrimps, shellfish sauce,
capers and lemon powder

SECOND COURSE
Swordfish rolls with escarole, olives,
pine nuts and potato rose with herbs

DESSERT
Vanilla crunchy with fresh cheese mousse
and raspberry gelée

LAND MENU · € 200

Entreé and flute of prosecco

APPETIZER
Fassona tartare with “Occelli al Barolo” cheese,
chestnut honey and pecans

FIRST COURSE
Saffron risotto with pistils and flakes of hooked black truffle

SECOND COURSE
Veal cheek with porcini mushrooms, sweet potatoes cream
and Jerusalem artichokes

DESSERT
Vanilla crunchy with fresh cheese mousse
and raspberry gelée

MENU VEGETARIAN · € 200

Entreé and flute of prosecco

APPETIZER
Potato and porcini pie with parmesan fondue

FIRST COURSE
Saffron risotto with pistils and flakes of hooked black truffle

SECOND COURSE
Chickpea burger with chicory and sautéed cardoncelli mushrooms

DESSERT
Vanilla crunchy with fresh cheese mousse
and raspberry gelée

IN ALL MENU

WINES
NOT INCLUDED

White wine Mar’è, Colosi
Red wine Nero d’Avola, Colosi

MIDNIGHT TOAST
INCLUDED

Metodo Classico Alta Langa Ettore Germano Extra Brut DOCG

Lentils and Cotechino

OPEN BAR AFTERDINNER
INCLUDED