BAJA

CHRISTMAS MENU 2025

APPETIZER

Crostino with foie gras and Maldon salt
Fried artichokes
Chicory shoots (puntarelle)
Seasonal vegetables in tempura batter

FIRST COURSE

Pumpkin tortelli with brown butter, fried sage
and amaretto crumble

MAIN COURSE

Roast lamb with potatoes and artichokes

DESSERT

Orange and cardamom tacos
(vanilla shortcrust pastry, white chocolate mousse,
orange gelée, cardamom cream and milk chocolate)

€60 PER PERSON (WINE NOT INCLUDED)