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

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

NEW YE A R'S 2024



SEA MENU • € 220



Entreé and flute of prosecco

APPETIZER

Carpaccio of red sea bream with flakes of truffle,
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 "Ocelli 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 AFTER DINNER

INCLUDED