

MENU NEW YEAR 'S EVE 2018

RESTAURANTE BODEGA JOAN



APPETIZERS:

Ibérico ham Croquettes
Salt cod and lemon Fritters
Duck Foie gras with mango and green apple confitted

STARTERS:

Carpaccio of octopus with Raspberry Vinaigrette
Red Garlic Shrimp with Panko
Brie Sandwich with pork jowl

MAIN COURSE:

Supreme seabass with Parsnip Puree
And
Roasted baby pork with Apple and vanilla Puree

PRE-DESSERT

Red Grape ice with Lemon Foam

DESSERT

Three Hazelnut Textures with Ganache chocolate

FROM THE CELLAR

Aged Rioja Red Wine
White Wine (Rioja)
Rose Wine (Navarra)

DRINKS

Mineral Water
Soft Drink or Beer
Wine or Cava(sparkling wine) or Sangria
Coffee, Traditional Grapes Celebration ,Cava (sparkling Wine) new year Celebration Gift.

Price per person 70€ (VAT included)

A 10% Deposit is required upon reservation.

The deposit will be completely refunded for cancellations made at least
7 days before the event.

Please get in Contact with us to book your table

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Info@bodegajoan.com

Our philosophy isn't about getting new costumers but about making friends. Come and visit us