

EBOCA RESTAURANTS

TEMPORADA
DE FESTES
25/26

Vine i gaudeix

CAT

TEMPORADA
DE FIESTAS
25/26

Ven y disfruta

ES

HOLIDAY
SEASON
25/26

Come and enjoy

EN

Cheers!

CAT

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CHRISTMAS MENU

EN

APPETIZER

Ham and cheese mosaic with crystal bread, tomato, and EV00
(Extra Virgin Olive Oil)

Mini "Clotxa" (Bread Sandwich) with fricandó (Veal Stew) by
Ascent, mushrooms, and pickled Figueres onion

Cep (Porcini Mushroom) croquettes with black trumpet mushroom
mayonnaise

MAIN DISHES

Traditional catalan escudella with Sant Martí galets, pilota
(meatball), and carn d'olla (boiled meats/vegetables from the stew)

Mar i Muntanya" dish of catalan-style chicken and garlic
scampi/crayfish (or Dublin Bay prawns)

DESSERTS

Our cake "La Catedral del Ascent"
Artisan nougat

CELLAR

Red wine DO Rioja Pomal 500 Crianza

White wine DO Alella Alta Alella

Cava Raimat brut nature ECO

Mineral water

Coffees and teas

PRICE: 65 EUROS

BOXING DAY MENU

EN

APPETIZER

Mini 'clotxa' of smoked cod with spiced confit
cherry tomatoes and confit calçot

The chef's grandma's traditional cannelloni with
béchamel sauce and gratinéed with Mahón cheese

MAIN DISHES

Codfish with spinach, raisins, pine nuts and scampi
cream with Armagnac

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Grilled beef loin with pumpkin puree, orange, pak
choi and Périgueux foie gras sauce

DESSERTS

Our cake "La Catedral del Ascent"
Artisan nougat

CELLAR

Red wine DO Rioja Pomal 500 Crianza
White wine DO Alella Alta Alella
Cava Raimat brut nature ECO
Mineral water
Coffees and teas

PRICE: 65 EUROS

NEW YEAR'S EVE MENU

EN

TASTING

Red tuna tartare pancake with prawn mayonnaise and sea coral

Smoked scallop with salmon dice and a coconut and rum salmorejo

Mini lamb burger with basil tzatziki and winter mushrooms

Catalan cava sorbet with basil and passion fruit

Baked turbot with fennel cream, charcoal-grilled vegetables, and langoustines

40-day aged beef sirloin with potato and truffle gratin and demi-glace sauce

DESSERT

Our cake "La Catedral del Ascent"
Artisan nougat

CELLAR

Red wine DO Rioja Pomal 500 Crianza

White wine DO Alella Alta Alella

Cava Raimat brut nature ECO

Mineral water

Coffees and teas

PRICE: 120 EUROS

CAT

INFORMACIÓ i CONDICIONS DE RESERVA

Menú Nadal i Sant
Esteve disponible al
migdia.

Menú Cap d'any
disponible a la nit
(20H - 22H).

Tots els preus inclouen
l'IVA.

Serà necessari reservar
i pagar per avançat.

ES

INFORMACIÓN Y CONDICIONES DE RESERVA

Menú Navidad y Sant
Esteban disponible al
mediodia.

Menú fin de año
disponible a la noche
(20H - 22H).

Todos los precios
incluyen IVA.

Será necesario reservar
y pagar por adelantado

EN

INFORMATION AND BOOKING CONDITIONS

Christmas and boxing
menu available
afternoons
New year's eve menu (8
PM - 10 PM).

All prices include VAT

It will be necessary to
book and pay in advance

ASCENT
• R E S T A U R A N T •

HOTEL CATALONIA CATEDRAL

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Cheers!
25/26

TEMPORADA DE FIESTAS

TEMPORADA DE FESTES

HOLIDAY SEASON

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