

HOLIDAY SEASON '24/'25







Christmas 25/12

TO SHARE

Iberian ham board with olive oil breadsticks

Mini “clotxa” from Miravet with smoked cod and rosemary
confit cherry tomatoes

Mushrooms and sweet potato croquettes

MAIN DISHES

The traditional “Catalan escudella” soup with “galets” pasta,
meatball and boiled meat

or

Rice with free-range chicken and prawns in “pil pil” sauce

DESSERTS

Our creamy cake “La Catedral del Ascent”
Artisan nougat

CELLAR

Red wine DO Rioja Pomal 500 Crianza
White wine DO Rueda Legaris Verdejo
Cava Raimat brut nature ECO
Mineral water
Coffees and infusions

PRICE: 75 EUROS



“Sant Esteve” 26/12

TO SHARE

Iberian ham board with olive oil breadsticks

Mini “clotxa” from Miravet with smoked cod and rosemary confit cherry tomatoes

Mushrooms and sweet potato croquettes

MAIN DISHES

The traditional cannelloni of the chef's grandma with béchamel, au gratin with cheese from La Garrotxa

Prawns and apple salad with mango chutney and kimchi mayonnaise

Marinara-style “pintxo” hake with clams and creamy pumpkin puree

Northern entrecôte with potato and truffle gratin, pak choi and sour apple sauce

DESSERTS

Our creamy cake “La Catedral del Ascent”
Artisan nougat

CELLAR

Red wine DO Rioja Pomal 500 Crianza
White wine DO Rueda Legaris Verdejo
Cava Raimat brut nature ECO
Mineral water
Coffees and infusions

PRICE: 75 EUROS



New Year's Eve

HOUSE APPETIZER

MAIN DISHES

Fuet from Vic tartare with yolk-cured vinaigrette in soy and curasau bread

Scallop flambéed with basil bloody mary and rose petals

Balfegó tuna ceviche and fresh cockles with papaya, coconut and crispy apple

Benfumat salmon cubes with Codium seaweed mojo and plankton coral

“Rubia gallega” aged beef tataki with sweet potato puree and truffle demi-glace a la minute

Catalan cava sorbet with mint and passion fruit

DESSERTS

Our creamy cake “La Catedral del Ascent”
Artisan nougat

CELLAR

Red wine DO Rioja Viña Pomal Reserva

White wine DO Rueda Fenomenal

Cava Raimat brut nature ECO

Mineral water

Coffees and infusions

PRICE: 110 EUROS





Information and booking conditions

INFORMATION

Christmas and “Sant Esteve” menu available at midday.

New Year’s Eve menu available at evening.

All prices include VAT.

BOOKING CONDITIONS

Reservations and prepayment required.

HOTEL CATALONIA CATEDRAL

C. Arcs, 10 08002 Barcelona

Booking: reservas@restauranteascent.com

Telf. 933 18 70 66 | [@ascentrestaurant](https://www.instagram.com/ascentrestaurant) |

[@ebocarestaurants](https://www.instagram.com/ebocarestaurants) | ebocarestaurants.com