

EBOCA RESTAURANTS

HOLIDAY
SEASON
25/26

Come and enjoy

EN

Cheers!

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Azahar I

Azahar II

Information and booking
conditions.



STARTERS TO SHARE

Selection of goat and sheep cheeses, with fig jam and walnuts, accompanied by artisan breadsticks and "regañás" with fleur de sel

Traditional Russian-style potato salad with tuna belly and crispy fried glass shrimp

Mushroom and boletus croquettes, served with a brandy-infused chestnut purée

MAIN COURSE TO CHOOSE

Iberian pork with dark reduction of wine from Ronda, PX, coffee and cocoa, served with sweet potato purée and caramelized shallots

Grilled corvina with almonds and saffron crust, accompanied by cava and white grape sauce and creamy potato

DESSERT TO CHOOSE

Cheesecake topped with passion fruit jelly and red berries

70% dark chocolate brownie with chocolate ganache, served with Jijona nougat ice cream

CELLAR

Waters, soft drinks and beer
"Ederra Verdejo" D.O. Rueda
"Ederra Crianza" D.O.Ca. Rioja
"Codorníu Cuvée Original" D.O. Cava
Coffee or infusion

PRICE: 50 EUROS

STARTERS TO SHARE

Guijuelo D.O. 75% Iberian pork loin (50 g.) with crystal bread and tomato

Tropical salad with prawns, lettuce, avocado, pink tomato, orange, red onion, jalapeños, and a citrus soy yogurt with herb dressing

Mushroom and boletus croquettes, served with a brandy-infused chestnut purée

MAIN COURSE TO CHOOSE

Beef sirloin steak from Pirineo Aragonés accompanied by béarnaise sauce, served with a celeriac and potato purée, sautéed with mushrooms, and glazed shallots

Fried sea bass, marinated with sage and spices, served with potato chips and roasted garlic aioli

Iberian pork with dark reduction of wine from Ronda, PX, coffee and cocoa, served with sweet potato purée and caramelized shallots

Grilled corvina with almonds and saffron crust, accompanied by cava and whitegrape sauce and creamy potato

DESSERT TO CHOOSE

Cheesecake topped with passion fruit jelly and red berries

70% dark chocolate brownie with chocolate ganache, served with Jijona nougat ice cream

CELLAR

Waters, soft drinks and beer
"Legaris Verdejo" D.O. Rueda
"Legaris Roble" D.O. Ribera del Duero
"Codorníu Cuvée Original" D.O. Cava
Coffee or infusion

PRICE: 60 EUROS

INFORMATION AND BOOKING CONDITIONS

Available from November 22nd to January 11th, except December 24th, 25th, and 31st, January 1st and 6th.

All prices are with VAT included.

It will be necessary to book in advance.

In order to confirm the reservation it is required the 30% of the total amount and the 70% remainig, 7 days before the celebration.

Non-refundable deposits in case of cancellation.

HOTEL CATALONIA REINA VICTORIA

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Reservas: reservas@restaurante-azahar.com

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HOLIDAY SEASON

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