

EBOCA RESTAURANTS

HOLIDAY
SEASON
25/26

Come and enjoy

EN

Cheers!

EN

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MENU | 24 DEC. CHRISTMAS EVE

EN

APPETIZERS

Marinated salmon slices with avocado cream on spelt toast

"Ahuyentalobos" sheep's cheese with mango and ginger chutney

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

FROM THE SEA

Red scorpionfish cake with prawns, tender shoots, roasted red pepper coulis and cocktail sauce, served with rye toasts

FROM THE EARTH

Beef sirloin with "Oporto" wine sauce, potato purée, caramelized shallots and crispy corn

LET'S REFRESH OURSELVES

Bellini mango sorbet with freeze-dried raspberry

SOMETHING SWEET

Crunchy Gianduja with 70% chocolate, freeze-dried raspberry

Nougats

CELLAR

Waters, soft drinks and beer

"La Locomotora Verdejo" D.O. Rueda

"Legaris Roble" D.O. Ribera del Duero

"Codorníu Cuvée Original" D.O. Cava

PRICE: 75 EUROS

MENU | 25 DEC. CHRISTMAS DAY

EN

APPETIZERS

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

Cantabrian anchovies on "regañá" with fleur de sel

Foie bonbon with apple chutney on spelt toast

FROM THE SEA

Prawn salad with mango, avocado, and pomegranate, dressed with a citrus cava vinaigrette

FROM THE EARTH

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

LET'S REFRESH OURSELVES

Lemon sorbet with cava

SOMETHING SWEET

Madagascar vanilla cheesecake with passion fruit jelly and mango sorbet

Nougats

CELLAR

Waters, soft drinks, beer

"La Locomotora Verdejo" D.O. Rueda

"Legaris Roble" D.O. Ribera del Duero

"Codorníu Cuvée Original" D.O. Cava

Coffee or infusion

PRICE: 60 EUROS

NEW YEAR'S EVE

EN

APPETIZERS

Red tuna tartare with citrus avocado cream

Cooked prawn skewer on kimchi mayonnaise

Octopus ceviche with mango and passion fruit tiger's milk

WE'LL START WITH

Duck foie micuit with apple and cinnamon chutney, Modena vinaigrette, baby greens and raisin toast

MAIN COURSE

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

LET'S REFRESH OURSELVES

Raspberry Mimosa sorbet

WE'LL FOLLOW WITH

Beef sirloin with Ronda red wine sauce, roasted sweet potatoes, sautéed boletus mushrooms, caramelized shallots and herb oil

SOMETHING SWEET

Midnight Opera Cake: Joconde sponge, chocolate ganache, coffee buttercream and gold popping candy

CELLAR

Waters, soft drinks and beer

"José Pariente Verdejo" D.O. Rueda

"Izadi Crianza" D.O.Ca. Rioja

"Ars Collecta Blanc de Blancs" D.O. Cava

23:45h. Traditional Christmas nougats, cava and lucky grapes

00:00h. New Year's Eve party and open bar with live music

03:30h. Assortment with mini-sandwiches and "churros" with chocolate

PRICE: 150 EUROS

MENU | 1 JAN. NEW YEAR'S DAY

EN

APPETIZERS

Marinated salmon slices with avocado cream on spelt toast

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

Cantabrian anchovies on "regañá" with fleur de sel

STARTER

Free-range poultry consommé with Amontillado Sherry, served with traditional garnish and fresh mint

MAIN COURSE

Charcoal-roasted Iberian pork with "Tío Pepe" wine sauce, garlic, vinegar and thyme, accompanied by roasted potatoes

LET'S REFRESH OURSELVES

Lemon sorbet with cava

SOMETHING SWEET

65% Ecuador chocolate brownie with chocolate ganache, walnuts, and Jijona nougat ice cream

Nougats

CELLAR

Waters, soft drinks and beer

"La Locomotora Verdejo" D.O. Rueda

"Legaris Roble" D.O. Ribera del Duero

"Codorníu Cuvée Original" D.O. Cava

Coffee and infusion

PRICE: 56 EUROS

MENU | 6 JAN. THREE KING'S DAY

EN

APPETIZERS

Marinated salmon slices with avocado cream on spelt toast

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

Cantabrian anchovies on "regañá" with fleur de sel

STARTER

Free-range poultry consommé with Amontillado Sherry, served with traditional garnish and fresh mint

MAIN COURSE

Charcoal-roasted Iberian pork with "Tío Pepe" wine sauce, garlic, vinegar and thyme, accompanied by roasted potatoes

LET'S REFRESH OURSELVES

Lemon sorbet with cava

SOMETHING SWEET

65% Ecuador chocolate brownie with chocolate ganache, walnuts, and Jijona nougat ice cream

Spanish Kings' Cake

CELLAR

Waters, soft drinks and beer

"La Locomotora Verdejo" D.O. Rueda

"Legaris Roble" D.O. Ribera del Duero

"Codorníu Cuvée Original" D.O. Cava

Coffee and infusion

PRICE: 56 EUROS

INFORMATION AND BOOKING CONDITIONS

Menus available only: December 24th, 25th and 31st, and January 1st and 6th.

All prices are with VAT included.

Advance reservation are required.

Reservations for December 24 and 31 must be 100% prepaid.

Reservations for December 25 and January 1 y 6: upon confirmation, a 50% deposit of the total invoice will be charged, with the remaining 50% due 10 days prior to the event.

Deposits are non-refundable in case of cancellation.

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Reservas: reservas@restaurante-azahar.com

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HOLIDAY SEASON

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