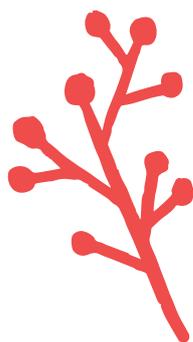


ASCENT
• R E S T A U R A N T •



*DECEMBER
GROUPS MENU
2022*



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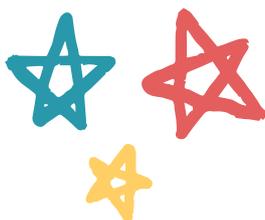
 eboca
RESTAURANTS

Who we are

Ascent restaurant is located on the first floor of the Catalonia Cathedral Hotel, a tranquil spot with a view of old town Barcelona in which to enjoy first rate cuisine. It belongs to Eboca Restaurants group.

We have a total capacity for 80 guests and the possibility of organizing any kind of event. In our space you can find the private room (maximum 16 people) with views to the famous Portal del Àngel avenue, our cozy outdoor terrace surrounded by bamboo and the Ascent Bar area. Our large room can be privatized depending on the number of guests and we can make different type of settings (square tables imperial, cocktail, etc.).

In our Mediterranean cuisine, where paellas and rice dishes are the main protagonists, you can find Jospers' charcoal oven and the French touch of our chef, passionate about dishes made with high-quality seasonal products.



Information for reservations

- VAT included in the prices.
- Our services include event coordination and personalized attention.
- We can adapt our menus for vegans, vegetarians, intolerance and allergies.
- We have free wifi and accessibility for people with reduced mobility.
- The confirmation of the groups will be made with the payment of 50% of the total price (non-refundable) through transfer, credit card or cash. The rest of the payment will be made 2 days before the reservation or the same day depending on the type of event.
- The drinks included in the menus and cocktails are the specified. There will be a maximum of one bottle of wine for every 3 people. If someone doesn't drink wine, it could be changed for soft drink or beer. After coffee service, drinks are not included.
- The final menu and number of guests will be closed a maximum of 2 days before the event, including requests for special menus.
- The dishes will be previously chosen 5 days before the event or the same choice for all guests depending on the number of people.
- We have a list of prices for audiovisuals, decoration, open bar and disco (under request).

45€ MENU

PER PERSON

VAT INCLUDED

Tapas to share

Iberian ham and Manchego cheese on Crystal bread, tomato and extra virgin olive oil

KMO tomato with smoked cod, white asparagus and mullet caviar with citrus and dill dressing

Roasted meat cannelloni with Parmesan cheese tile

Artisanal monkfish and prawns croquettes

Main course to choose

Grilled sea bream with baby squids, vegetable strudel, saffron sauce and shellfish oil

Or

Grilled veal entrecote with truffled potato, boletus and foie sauce

Dessert and Turrone

Ascent chocolat

Artisanal turrone

Cellar

Mineral water

White and red wine Ànec Mut ECO

Raimat ECO Brut Nature cava

Coffee and infusions

We can make the cocktail version of the menu

50€ MENU

PER PERSON

VAT INCLUDED

Tapas to share

Iberian ham and Manchego cheese on Crystal bread, tomato and extra virgin olive oil

KMO tomato with tuna belly, quail egg, mangetout julienne and tapenade sauce

Grilled octopus with boletus and sweet potato fondant accompanied by apple and Nyora sauce

Foie and mushrooms croquettes

Main course to choose

Hake suquet with clams with wild asparagus

Or

Grilled veal entrecote with potato rosti, confit onion, truffle sauce and Trumpets of Death

Dessert and Turrone

Ascent chocolat

Artisanal turrone

Cellar

Mineral water

White and red wine À nec Mut ECO

Raimat ECO Brut Nature cava

Coffee and infusions

We can make the cocktail version of the menu

60€ MENU

PER PERSON

VAT INCLUDED

Tapas to share

Iberian ham and Manchego cheese on Crystal bread, tomato and extra virgin olive oil

Prawns and apple tartare with algae tile

Pheasant with truffle croquettes

Rice with scallops, foie, pumpkin and boletus cooked in our charcoal oven

Bomba variety, Illa de Riu of Delta de L'Ebre

Main course to choose

Monkfish medallions with fine herbs crust, carrot velouté and langoustines accompanied by smoked mussels

Or

Grilled veal tenderloin with purple potato mousseline, Trumpets of Death and shallot sauce confit with Penedés wine

Dessert and Turrónes

Ascent chocolat

Artisanal turrónes

Cellar

Mineral water

White and red wine Ànec Mut ECO

Raimat ECO Brut Nature cava

Coffee and infusions

We can make the cocktail version of the menu