



ASCENT

• R E S T A U R A N T •



GROUPS MENU

2023





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 100 guests and the possibility of organizing any kind of event. In our space you can find the private room (maximum 17 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 Josper's chatcoal oven and the French touch of our chef, passionate about dishes made with high-quality seasonal products.



WEEKLY MIDDAY MENU

From Monday to Sunday

We have a lunch menu made with a wide range of starters, main courses and desserts. We always have a choice of meat, fish, rice and vegetarian specialties. The price is €22 from Monday to Friday and €26 on weekends and bank holidays.

If you want to include our drink pack to close the price for groups, for €6 we include mineral water, wine from Segura Viudas winery and coffees.

Every Monday we update our menu on our website

www.restauranteascent.com



40€ Menu

TAPAS TO SHARE

Iberian ham and semi-cured cheese with Crystal bread and tomato

Assorted of croquettes: Chicken and wild mushrooms

KMO tomato with tuna and anchovies

Sautéed squids, wild asparagus and pumpkin

MAIN COURSE TO CHOOSE

Grilled sea bass, shrimp, vegetables and flambéed seafood sauce

or

Grilled veal entrecot, potato strudel, trumpets of death mushrooms
and truffle sauce

DESSERTS TO CHOOSE

Chocolate coulant with vanilla and pecan nuts ice cream

or

Tangerine sorbet with kiwi brunoise

or

Cake: Chocolat, Lemon, Black Forest or Moka (for all the group)

CELLAR

Mineral water

Wine: Ànec Brut ECO DO Penedès white and red

Raimat Brut Nature ECO cava

Coffees and infusions

40€ Cocktail

TASTING

Iberian ham and semi-cured cheese with Crystal bread and tomato

Aubergine, zucchini, tomato ballonite with Mascarpone cheese

Assorted of croquettes: Chicken and wild mushrooms

Poached egg, Mató cheese and boletus sauce

Rice with squids, prawns and pumpkin cooked in our charcoal oven

Skewer of Iberian secret, leek and Idiazábal cheese sauce

DESSERTS TO CHOOSE

Fresh fruits skewer and mini chocolate coulant

or

Cake: Chocolat, Lemon, Black Forest or Moka (for all the group)

DRINKS

Mineral waters

Wine: Ànec Brut ECO DO Penedès white and red

Raimat Brut Nature ECO cava

Beers and soft drinks

Coffees and teas

Cocktail seating style with sofa and chairs availables

Duration: 2 hours

50€ Menu

TAPAS TO SHARE

Iberian ham and cheese from Menorca with Crystal bread and tomato

Assorted of croquettes: Bull tail and wild mushrooms

KM0 tomato with sardine and lamb's lettuce

Rice with squids, prawns and pumpkin cooked in our charcoal oven

MAIN COURSE TO CHOOSE

Grilled sea bass, shrimp, vegetables and flambéed seafood sauce

or

Grilled veal entrecot, potato strudel, trumpets of death mushrooms and

truffle sauce

DESSERTS TO CHOOSE

Tiramisú with coffee and vanilla sauce

or

Red berries soup with yogurt ice cream and hazelnut sablé

or

Cake: Chocolat, Lemon, Black Forest or Moka (for all the group)

CELLAR

Mineral water

Wine: Ànec Brut ECO DO Penedès white and red

Raimat Brut Nature ECO cava

Coffees and infusions

50€ Cocktail

TASTING

Iberian ham and cheese from Menorca with Crystal bread and tomato

Assorted of croquettes: Bull tail and wild mushrooms

Aubergine, zucchini, tomato ballotine and Mascarpone cheese

Sweker of veal, mushrooms and foie sauce

Scallop ravioli with crawfish bisque

Rice with squids, shrimp and pumpkin cooked in our charcoal oven

DESSERTS TO CHOOSE

Fresh fruits skewer, Chocolate mousse and Mini macarons

or

Cake: Chocolat, Lemon, Black Forest or Moka (for all the group)

DRINKS

Mineral waters

Wine: Ànec Brut ECO DO Penedès white and red

Raimat Brut Nature ECO cava

Beers and soft drinks

Coffees and teas

Cocktail seating style with sofa and chairs available

Duration: 2 hours

60€ Premium menu

TAPAS TO SHARE

Iberian ham with Crystal bread and tomato

Assorted of croquettes: Bull tail and wild mushrooms

Burrata cheese, KM0 tomato, walnuts and basil oil

Rice with squids, prawns and pumpkin cooked in our charcoal oven

MAIN COURSE TO CHOOSE

Grilled monkfish with vegetable involtini in saffron and Norway lobster sauce

or

Grilled veal tenderloin with potato rösti, mushrooms and foie sauce

DESSERTS TO CHOOSE

Chocolate and almond Sablé with raspberry

or

Apple tatin with honey ice cream and pine nuts

or

Cake: Chocolat, Lemon, Black Forest or Moka (for all the group)

CELLAR

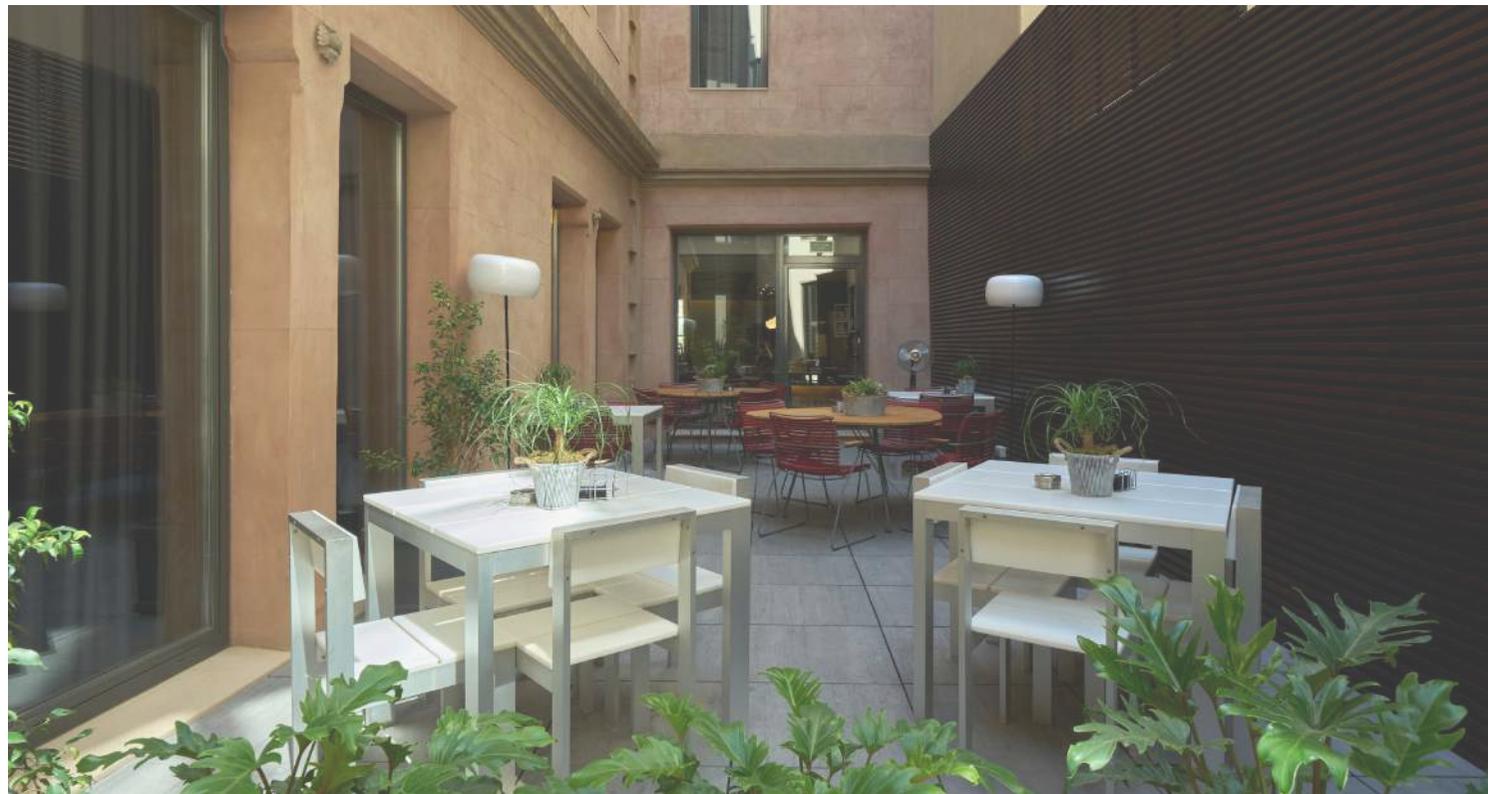
Mineral water

Perro Verde DO Rueda white wine

Izadi DO Rioja red wine

Raimat Brut Nature cava

Coffees and infusions



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.
- Possibility of privatization of the entire restaurant from a turnover of €2.500 in food & beverage concepts.
- 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).





CONTACT

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