

HOLIDAY SEASON '24/'25

EBOCA RESTAURANTS





Christmas Eve - December, 24

APPETIZERS

Duck ham on toast with sherry wine tomato

Tomato with Spanish sausage tartare dressed with our seasoning

Mini spinach croquette with goat cheese

FROM THE SEA

Tiger prawns on avocado and mango tartare, dressed with citrus vinaigrette

FROM THE EARTH

Iberian pork sirloin stuffed with mushrooms, celeriac, prunes, and raisins, with Oporto wine sauce and rosemary, accompanied by roasted carrot sticks

LET'S REFRESH OURSELVES

Raspberry Mimosa

DESSERT

Pavlova (French meringue with cream and berries)

Christmas nougats

CELLAR

Waters, soft drinks and beers

White wine "Viñas de Anna Chardonnay" D.O. Cataluña

Red wine "Viña Pomal Crianza" D.O. Rioja

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

Coffee and infusions

PRICE: 75 EUROS

Christmas Lunch - December, 25

APPETIZERS

Anchovies in vinegar with roasted pepper salad

Duck ham on toast with sherry wine tomato

Spanish potato salad with tuna belly and paprika

FROM THE SEA

Seafood cream with mussels, croutons and diced potatoes

FROM THE EARTH

Iberian pork finished in a charcoal oven with "Tio Pepe" sherry wine sauce accompanied by roasted potatoes

LET'S REFRESH OURSELVES

Mango Bellini with freeze-dried raspberry

DESSERT

Cheesecake with cracker, panna cotta flavored with vanilla and salted caramel

Christmas nougats

CELLAR

Waters, soft drinks and beers

White wine "Viñas de Anna Chardonnay" D.O. Cataluña

Red wine "Viña Pomal Crianza" D.O. Rioja

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

Coffee and infusions

PRICE: 65 EUROS

New Year's Eve - December, 31

APPETIZERS

Anchovies on cracker with "fleur de sel"

Payoyo cheese wrapped in black sesame with blueberry jam

Salmon tartare with citrus avocado cream on mini pancake

Duck pate with pears and pistachios, dressed with balsamic vinaigrette, served with toast and crackers

WE'LL START WITH

Grilled croaker with Diana sauce on mashed potatoes, accompanied by roasted broccoli and aromatic herbs

LET'S REFRESH OURSELVES

Orange Mimosa

WE'LL FOLLOW WITH

Matured Montañesa beef sirloin with Ronda red wine sauce on roasted sweet potatoes, sautéed mushrooms, caramelized shallots and aromatic herb oil

LET'S FINISH WITH SOMETHING SWEET

Crunchy gianduja chocolate

CELLAR

Waters, soft drinks and beers

White wine "Viñas de Anna Chardonnay" D.O. Cataluña

Red wine "Viña Pomal Crianza" D.O. Rioja

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

Coffee and infusions

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

New Year - January, 1

APPETIZERS

Spanish potato salad with tuna belly and paprika

Duck ham on toast with sherry wine tomato

Anchovies in vinegar with roasted pepper salad

FROM THE SEA

Seafood cream with mussels, croutons and diced potatoes

FROM THE EARTH

Iberian pork finished in a charcoal oven with "Tio Pepe" sherry wine sauce, accompanied by roasted potatoes

LET'S REFRESH OURSELVES

Irish coffee sorbet with cream and cocoa powder

DESSERT

Caramelized brioche "torrija" with orange custard accompanied by meringue milk ice cream and salted caramel

Christmas nougats

CELLAR

Waters, soft drinks and beers

White wine "Viñas de Anna Chardonnay" D.O. Cataluña

Red wine "Viña Pomal Crianza" D.O. Rioja

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

Coffee and infusions

PRICE: 60 EUROS

Three Kings' Day - January, 6

APPETIZERS

Spanish potato salad with tuna belly and paprika

Duck ham on toast with sherry wine tomato

Anchovies in vinegar with roasted pepper salad

FROM THE SEA

Seafood cream with mussels, croutons and diced potatoes

FROM THE EARTH

Iberian pork finished in a charcoal oven with "Tio Pepe" sherry wine sauce, accompanied by roasted potatoes

LET'S REFRESH OURSELVES

Irish coffee sorbet with cream and cocoa powder

DESSERT

Caramelized brioche "torrija" with orange custard accompanied by meringue milk ice cream and salted caramel

Christmas nougats

CELLAR

Waters, soft drinks and beers

White wine "Viñas de Anna Chardonnay" D.O. Cataluña

Red wine "Viña Pomal Crianza" D.O. Rioja

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

Coffee and infusions

PRICE: 60 EUROS

Information and booking conditions

INFORMATION

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

All prices are with VAT included.

BOOKING CONDITIONS

Advance reservation are required.

Reservations for December, 24, 25 and January 1 y 6:
Upon confirmation, a 30% deposit of the total invoice will be charged, with the remaining 70% due 7 days prior to the event.

Reservations for December 31 must be 100% prepaid.

Deposits are non-refundable in case of cancellation.

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