

# HOLIDAY SEASON '24/'25



# Christmas 1

## TO SHARE

Iberian cured meats board with organic bread, tomato and virgin olive oil

Tomato cooked in the charcoal oven "Josper" with cheese from "La Garrotxa", basil and toasted pine nuts

Artichoke ravioliacci with sweet potato and mushrooms sauce

Croquettes of escalibada with Cantabrian anchovy tartare

## MAIN DISHES

Grilled "pintxo" hake with vegetable tagliatelle and warm tomato vinaigrette, mint and onion from Figueres

or

Grilled aging entrecôte with Porto sauce and plums, and charcoal potato with fine herbs

## DESSERTS

Our creamy cake "La Catedral del Ascent"  
Artisan nougat

## CELLAR

Red wine DO Rioja Ederra Crianza  
White wine DO Rioja Pomal Barrica  
Cava Raimat brut nature ECO  
Mineral water  
Coffees and infusions

PRICE: 55 EUROS

# Christmas 2

## TO SHARE

Iberian cured meats board with organic bread, tomato and virgin olive oil

Burrata with slushied tomato, grilled pumpkin, and peach and basil "gazpacho"

Panciotti stuffed with rossinyols and cheese from la Garrotxa with roasted chestnut sauce

Spider crab "txangurro" croquettes with prawns mayonnaise

## MAIN DISHES

Fish and seafood stew with catalan "picada" recipe of the 'grandma'

or

Grilled aging entrecôte with potato and truffle gratin, pak choi and roasted apple sauce

## DESSERTS

Our creamy cake "La Catedral del Ascent"  
Artisan nougat

## CELLAR

Red wine DO Rioja Pomal 500 Crianza  
White wine DO Rueda Legaris Verdejo  
Cava Raimat brut nature ECO  
Mineral water  
Coffees and infusions

PRICE: 60 EUROS

# Christmas 3

## TO SHARE

Iberian sausages and Catalan cheeses board with organic bread, tomato and virgin olive oil

Salmon ceviche with mango, coconut milk and curasau bread

Our Catalan spread sausage lasagna with cheese from la Garrotxa

Pheasant and truffle croquettes

## MAIN DISHES

Monkfish Catalan style with clams and baked potatoes

or

Beef "rubia Gallega" tenderloin matured 40 days with pumpkin puree, mushrooms and foie sauce

## DESSERTS

Our creamy cake "La Catedral del Ascent"  
Artisan nougat

## CELLAR

Red wine DO Rioja Pomal 500 Crianza

White wine DO Rueda Legaris Verdejo

Cava Raimat brut nature ECO

Mineral water

Coffees and infusions

PRICE: 75 EUROS

# Information and booking conditions

## INFORMATION

Menu available at midday and evening.

All prices include VAT

## BOOKING CONDITIONS

Reservations and prepayment required.

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