

# HOLIDAY SEASON '24/'25



# Christmas 25/12

## TO SHARE

Iberian ham board with olive oil breadsticks

Mini "clotxa" from Miravet with smoked cod and rosemary  
confit cherry tomatoes

Mushrooms and sweet potato croquettes

## MAIN DISHES

The traditional "Catalan escudella" soup with "galets" pasta,  
meatball and boiled meat

or

Rice with free-range chicken and prawns in "pil pil" 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

# “Sant Esteve” 26/12

## TO SHARE

Iberian ham board with olive oil breadsticks

Mini “clotxa” from Miravet with smoked cod and rosemary  
confit cherry tomatoes

Mushrooms and sweet potato croquettes

## STARTERS

The traditional cannelloni of the chef's grandma with  
béchamel, au gratin with cheese from La Garrotxa

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Prawns and apple salad with mango chutney and kimchi  
mayonnaise

## MAIN COURSES

Marinara-style “pintxo” hake with clams and creamy pumpkin  
puree

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Northern entrecôte with potato and truffle gratin, pak choi  
and sour 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: 75 EUROS

# New Year's Eve

## HOUSE APPETIZER

## MAIN DISHES

Fuet from Vic tartare with yolk-cured vinaigrette in soy and curasau bread

Scallop flambéed with basil bloody mary and rose petals

Balfegó tuna ceviche and fresh cockles with papaya, coconut and crispy apple

Benfumat salmon cubes with Codium seaweed mojo and plankton coral

“Rubia gallega” aged beef tataki with sweet potato puree and truffle demi-glace a la minute

Catalan cava sorbet with mint and passion fruit

## DESSERTS

Our creamy cake “La Catedral del Ascent”  
Artisan nougat

## CELLAR

Red wine DO Rioja Viña Pomal Reserva

White wine DO Rueda Fenomenal

Cava Raimat brut nature ECO

Mineral water

Coffees and infusions

PRICE: 110 EUROS

# Information and booking conditions

## INFORMATION

Christmas and “Sant Esteve” menu available at midday.

New Year’s Eve menu available at evening.

All prices include VAT.

## BOOKING CONDITIONS

Reservations and prepayment required.

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