



ROOM SERVICE
BREAKFAST MENU
CONFORT FOOD MENU
BEVERAGE MENU
—
MINIBAR MENU

ENGLISH

ENGLISH

ROOM SERVICE BREAKFAST

AVAILABLE FROM 7:00AM TO 11:00AM

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your request. Thank you.

CONTINENTAL

→ 33 Euros

Basket of pastries, artisan bread, toasts, butter, jams and grated tomato.
Assortment of regional charcuterie and artisan cheeses, Greek yogurt with granola and seasonal fruit salad.

Selection of freshly squeezed juices and coffee:

Orange juice / Grapefruit juice / Green detox juice / Carrot juice
Coffees / Teas / Hot chocolate

HEALTHY

→ 36 Euros

Greek yogurt with a selection of berries, house made cereal bar, a selection of artisan breads with extra virgin olive oil, butter and jams, scrambled egg white with spinach, sliced avocado with Dukkah and seasonal fruit salad.

Selection of freshly squeezed juices and coffee:

Orange juice / Grapefruit juice / Green detox juice / Carrot juice
Coffees / Teas / Hot chocolate.

A LA CARTE BREAKFAST MENU

AÇAÍ & CHIA BOWL

→ 15 Euros

With coconut milk and seasonal fruit.

HOMEMADE GRANOLA & GREEK YOGURT

→ 14 Euros

With infused honey.

BANANA & OAT SMOOTHIE BOWL

→ 13 Euros

With kiwi, orange and toasted walnuts.

FRUIT SALAD

→ 12 Euros

Seasonal fruit and berries bowl.

SCRAMBLED VEGAN TOFU

→ 16 Euros

With nutritional yeast and toasted rye bread.

CRISPY CHURROS

→ 12 Euros

Served with warm chocolate foam.

BASKET OF PASTRIES, ARTISAN BREAD & TOAST

→ 18 Euros

Butter, jams and grated tomato.

CHARCUTERIE AND CHEESE

→ 25 Euros

Assortment of regional charcuterie and artisan cheeses.

TWO FREE RANGE EGGS

→ 21 Euros

Cooked to order with a choice of three of the following and served with toasted artisan sourdough bread.

Choices:

Crispy bacon / Chicken sausages / Beef sausages
Black pudding / Smoked salmon / Roast potatoes
Grilled tomato / Hash browns / Green asparagus / Mushrooms.

*Extra choices 4€.

LAZY OMELETTE

→ 18 Euros

With green asparagus, cream cheese and chives.

BEVERAGES

CHOICE OF JUICES:

→ 6 Euros

Orange juice / Grapefruit juice / Green detox juice / Carrot juice.

CHOICE OF SMOOTHIES:

→ 8 Euros

Choose your favourite fruit & milk:

Strawberries / Banana / Mango / Passion fruit / Coconut / Pineapple

Oat milk / Soy milk / Almond milk / Skimmed milk
Lactose free milk / Regular milk

HOT DRINKS:

Espresso / Flat white / Cortado / Macciato

→ 4 Euros

Americano / Double espresso

→ 5 Euros

Capuccino / Coffee with milk / Latte / Hot chocolate

→ 5 Euros

Carajillo

→ 5 Euros

English Breakfast / 4 Red Fruits / Earl Grey / Mint Tea
Lemongrass Mint / Vanilla Rooibos / Chamomile

→ 5 Euros

*Ask for your preferred milk choice.

Oat milk / Soy milk / Almond milk / Skinny milk
Dairy free milk / Regular milk

WATER:

Still Water Numen 0.5 lt

→ 5 Euros

Sparkling Water Numen 0.5 lt

→ 6 Euros

Perrier 200 ml

→ 6 Euros

The quoted prices include VAT.
Please note that waiting times may vary depending on demand.

ENGLISH

ALL DAY ROOM SERVICE/ COMFORT FOOD

AVAILABLE FROM 11:00AM TO 11:00PM

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your request. Thank you.

 These dishes will be available 24 hours a day.

FLAVORFUL CHICKEN RAMEN → 24 Euros

Nori seaweed, soft egg cooked in soy sauce, spring onion, soy sprouts & egg noddle.

*Vegetarian option available.

BURRATINA & HEIRLOOM TOMATOES → 23 Euros

Pear soup, citrus, mint & a hint of vodka.

CAESAR SALAD → 25 Euros

Local heart lettuce greens, slow cooked chicken breast or grilled prawns & croutons.

DELUXE CLUB SANDWICH → 23 Euros

White bread, chicken breast, turkey, lettuce, tomato & caesar dressing.

DELUXE BURGER → 28 Euros

Potato brioche, pickles, caramelized onions, beef patty, havarti cheese & house bbq sauce.

Choices:

Bacon / Green Chilli Peppers / Fried Egg.

*Your choice, each 4€.

*Vegan option available.

SUPER BIKINI → 21 Euros

Grilled tramezzino bread, in-house cooked ham & havarti cheese.

MARGHERITA PIZZA → 20 Euros

Tomate, mozzarella.

It includes two supplements.

Choices:

Cooked ham / Bacon / Mushrooms / Jalapeño / Anchovies
Rocket / Blue cheese / Fried egg / Fresh burrata.

*Your choice, each 4€.

*Gluten free option available.

GRANDMA'S BAKED LASAGNA → 23 Euros

LASAGNA

Beef ragout, grated with pecorino cheese, rich tomato sauce & bechamel.

*Vegan option available.

COQ AU VIN → 26 Euros

Bacon lardons, glazed onions and mushrooms; served with your choice of rice or mashed potato.

FROM OUR RESTAURANT L'ANXOVA DIVINA

HAND CARVED IBERICO HAM → 39 Euros

Toasted homemade bread with grated tomato & olive oil.

SELECTION OF SPANISH CHEESES → 26 Euros

Dried fruits, fresh fruit & sourdough bread.

SIGNATURE SALTED ANCHOVIES → 22 Euros

Seasoned olives, hazelnut bread, crisps with thyme & smoked butter.

FROM OUR RESTAURANT L'ORA

FLAT BREAD & STRACCIATELA → 20 Euros

Zaatar, ripe tomatoes & celery salad.

LORA FALAFEL → 19 Euros

Yogurt dip & assortment of crudites.

ASSORTMENT OF LORA BREADS WITH LEVANTINE DIPS → 19 Euros

Muhammara (peppers and walnuts), babaganoush (grilled aubergine), borani (spinach and yogurt) & hummus (chickpeas and Tahine).

DESSERTS

SEASONAL FRESH FRUIT SALAD → 12 Euros

MYKONOS RASPBERRY → 12 Euros

Yogurt & artisan muesli.

VEGAN CHEESECAKE → 13 Euros

Coconut & mango compote.

THE CLASSIC TIRAMISU → 12 Euros

BANOFFEE CAKE → 11 Euros

Caramelized banana cake.

The quoted prices include VAT.
Please note that waiting times may vary depending on demand.

BEVERAGE MENU

AVAILABLE 24 HOURS A DAY

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your request. Thank you.

Please note that an additional fee of €5 will be applied for ice delivery.

COCKTAILS

VELVET NEGRONI	→ 12 Euros
Roku gin, Martini bitter, Yzaguirre red vermouth & orange	
DRESS CODE	→ 16 Euros
Toki Whisky, Coconut & Yuzu Soda	

WINE

WHITE WINE

	GL	BTL
Miranda d'Espiells	7	35
D.O. Penedes, Chardonnay		
Terra de Cuques Blanc	-	100
D.O. Ca Priorat, Garnacha Blanca, Pedro Ximénez		
Baluarte	7	35
D.O. Rueda, Verdejo		
Peces de Ciudad	-	45
D.O. Rueda, Verdejo		
Pazo das Bruxas	7	35
D.O. Rias Baixas, Albariño		
Paco & Lola	-	50
D.O. Rias Baixas, Albariño		
Chivite Colección 125	-	170
D.O. Navarra, Chardonnay		
Roseblood	-	75
A.O.C Côtes de Provence, Sauvignon Blanc Semillon		
Chablis 1º Cru Les Fourneaux	-	120
A.C. Chablis, Chardonnay		

RED WINE

	GL	BTL
GR-174	8	40
D.O. Priorat, Tempranillo, Syrah, Cab Sauv i Franc, Carinyena, Garnacha		
Abadal Mandó	-	60
D.O. Pla de Bages, Mandó		
Iohannes	-	110
D.O. Penedes, Merlot, Cabernet Sauvignon		
Baluarte	7	35
D.O. Ribera del Duero, Tempranillo		
Ocho dos dos	-	45
D.O. Ribera del Duero, Tempranillo		
Pago De Anguix Prado Lobo	-	110
D.O. Ribera del Duero, Tinto Fino		
Numanthia	-	140
D.O. Toro, Tinta de Toro		
Termanthia	-	640
D.O. Toro, Tinta de Toro		
Viña Salceda Crianza	7	35
D.O. Ca. Rioja, Tempranillo, Garnacha		
Peces de ciudad	-	45
D.O. Ca. Rioja, Tempranillo		
Georges Crozes Hermitages	-	80
D.O. Valle del Rodano, Syrah		
Château La Fleur-Petrus	-	870
D.O. Bordeaux, Merlot, Cabernet Franc		

ROSÉ WINE

	GL	BTL
Whispering Angel	14	55
AOC Côtes de Provence, Grenache, Cinsault, Rolle		
Rock Angel	-	85
AOC Côtes de Provence, Grenache, Cinsault, Rolle		
Roseblood	22	85
AOC Côtes de Provence, Tibourén, Cinsault, Garnacha		
Mirabeau Pure	-	85
AOC Côtes de Provence, Grenache, Syrah, Cinsault		
Mirabeau Etoile	-	90
AOC Côtes de Provence, Grenache, Cinsault, Syrah		
By Ott	-	80
AOC Côtes de Provence, Cinsault, Grenach, Mourvèdre		

SPARKING WINE

	GL	BTL
Juve Camps Reserva de la Familia	11	55
D.O. Cava, Xarel·lo, Macabeo, Chardonnay, Parellada		
Gran Juvé	-	110
D.O. Cava, Xarel·lo, Macabeo, Chardonnay, Parellada		
Juve Camps Reserva de la Familia	13	70
Rosado Centenario		
D.O. Cava, Pinot Noir		
Veuve Clicquot Yellow Label	19	140
D.O. Champagne, Pinot Noir, Chardonnay, Pinot Meunier		
Veuve Clicquot Yellow Label 1.5 L	-	600
D.O. Champagne, Pinot Noir, Chardonnay, Pinot Meunier		
Taittinger Brut Reserva	-	170
D.O. Champagne, Chardonnay, Pinot Noir, Pinot Meunier		
Ruinart Blanc de Blancs	-	350
D.O. Champagne, Chardonnay		
Cristal	-	900
D.O. Champagne, Pinot Noir, Chardonnay		
Armand de Brignac Gold	-	850
D.O. Champagne, Chardonnay, Pinot Noir, Pinot Meunier		
Armand de Brignac Gold 1.5 L	-	2200
D.O. Champagne, Chardonnay, Pinot Noir, Pinot Meunier		
Veuve Clicquot Yellow Label Rosé	22	165
D.O. Champagne, Pinot Noir, Chardonnay, Pinot Meunier		
Veuve Clicquot Yellow Label Rosé 1.5 L	-	700
D.O. Champagne, Pinot Noir, Chardonnay, Pinot Meunier		
Taittinger Prestige Rosé	-	200
D.O. Champagne, Chardonnay, Pinot Meunier, Pinot Noir		
Ruinart Rosé	-	400
D.O. Champagne, Pinot Noir, Chardonnay		
Armand de Brignac Rosé	-	1200
D.O. Champagne, Pinot Noir, Pinot Meunier, Chardonnay		
Armand de Brignac Rosé 1.5 L	-	2700
D.O. Champagne, Pinot Noir, Pinot Meunier, Chardonnay		

SPIRITS

VODKA

	GL	BTL
Absolut	14	-
Belvedere Pure Organic	13	300
Belvedere 1.75L	-	500
Belvedere 3L	-	950
Grey Goose	20	350
Stolichnaya	12	-
Stolichnaya Elite	20	380
Beluga	18	-
Haku Japanese	16	280

GIN

	GL	BTL
Roku Original	12	180
Bombay Sapphire	14	200
Oxley	16	-
Gin Beefeater 24	14	-
Gin monkey 47	24	-
Hendrick's	16	260
Ginraw	16	270
KI-NO-BI	20	-
Mirabeau Dry Rosé	14	220

TEQUILA

	GL	BTL
Altos Silver	14	-
Altos Reposado	16	-
Altos Añejo	18	-
Codigo 1530 Reposado	24	-
Codigo 1530 Rosé	24	-
Cenote	20	-
Volcan Blanco	18	250
Volcan Reposado	20	290
Volcan Cristalino	26	370
Volcan XA	65	850
Volcan Blanco Tahona	19	140
Patron Silver	20	280
Patron Reposado	26	350
Patron Añejo	32	500

COGNAC

	GL	BTL
Hennessy VS	14	250
Hennessy VSOP	18	280
Hennessy XO	65	930
Martell VSOP	25	280
Martell XO	70	950
Martell Cordon Bleu	65	-

WHISKY

HIGHLAND

	GL	BTL
Chivas 18	20	-
Glenmorangie X	14	240
Macallan DBL Cask 12y	24	350
Macallan DBL Cask 15y	65	770
Macallan Rare Cask	115	-
Macallan DBL Cask 18y	120	-

ISLAY

	GL	BTL
Laphoraig 10y	19	-

BLENDED SCOTCH

	GL	BTL
Dewar's 12y	16	-
Johnnie Walker Blue Label	85	890

JAPANESE

	GL	BTL
Toki Original	12	220
Hibiki Japanese Harmony	35	620
Yamazaki 12y	55	750
Hakushu 12y	60	-

BØRBON

	GL	BTL
Maker's Mark	12	250

RUM

	GL	BTL
Brugal Añejo	12	200
Bacardi Carta Blanca	14	240
Bacardi Gold	15	-
Bacardi 8	18	-
Bacardi 10 años	24	-
Havana Club selección de maestro	18	-
Brugal 1888	18	-

LIQUEURS

	GL	BTL
Martini Fiero	8	-
Martini Bitter	8	-
Pernod	8	-
Terras Celtas Hierbas	8	-
Terras Celtas Licor de café	8	-
Terras Celtas Miel	8	-

VERMOUTH

	GL	BTL
Martini Rosso	8	-
Martini Bianco	8	-
Martini Rubino Riserva	10	-
Martini Ambrato Riserva	10	-

BEER

	GL	BTL
Estrella Damm	-	6
Stella Artois	-	7

WATER

Still Water Numen	5
Sparkling Water Numen	6
Perrier	6

SOFT DRINKS

Coca Cola	6
Coca Cola Zero	6
Seven Up	6
Orange Schweppes	6
Lemon Schweppes	6
Ginger Ale Schweppes	6
Ginger Beer Schweppes	6
Tonic Schweppes	6
IceTea Lipton	6
Red Bull Sugar free	8
Pineapple Juice / Apple Juice	6
Orange Juice / Cranberry Juice	6

COFFEE

Espresso / Flat White / Cortado / Macciato	4
Americano / Double Espresso / Capuccino / Latte	5
Hot chocolate	5

TEAS

All at 5	
English Breakfast / 4 Red Fruits	
Earl Gray / Minty tea / Lemongrass Mint	
Vanilla Rooibos / Chamomile	

The quoted prices include VAT.
Please note that waiting times may vary depending on demand.

MINIBAR MENU

SOFT DRINKS

Still water Numen	5 Euros
Sparkling water Numen	6 Euros
Perrier	6 Euros
Coca Cola	6 Euros
Coca Cola Zero	6 Euros
Schweppes Tonic	6 Euros
Schweppes Lemon	6 Euros
Schweppes Orange	6 Euros
Red bull	8 Euros
Sparkling water - Chilled CBD	8 Euros
Pineapple Juice - Auara	6 Euros
Orange Juice - Auara	6 Euros
Coconut Water - MAD Cococoast	7 Euros
Orange shot - Voelken	6 Euros
Matcha green tea - YOKO	7 Euros
After Hangover Water	6 Euros

BEERS

Estrella Damm	6 Euros
Stella Artois	7 Euros

WINE & CHAMPAGNE

Whispering Angel	46 Euros
Veuve Clicquot Yellow Label	90 Euros

SPIRITS

Rum Flor de Caña	14 Euros
Vodka Belvedere	15 Euros
Tequila Patrón	24 Euros
Gin Raw Proveta	18 Euros
Gin Hendricks	16 Euros
Glemorangie	16 Euros

SALTY BITES

Cashew nuts	9 Euros
Peanuts	9 Euros
Espinaler chips	6 Euros
Olives stuffed with anchovies	7 Euros

SWEET CORNER

Natwins biscuits chocolate and yogurt	5 Euros
Candy Blackberries	7 Euros
Candy Lips	8 Euros
Candy Cloud	8 Euros
TWIX Jar	9 Euros
Dark chocolate 70% - Joan Miró	8 Euros
Milk Chocolate 35% - Antoni Gaudí	8 Euros
Pineapple dried fruit	7 Euros
True gum mint flavoured	5 Euros

SKIN & BEAUTY

Face Mask - BALANCE	12 Euros
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