

## ROOM SERVICE BREAKFAST (8:00 -> 11:00)

### CONTINENTAL BREAKFAST

27 / person + 15 / room service charge

- Coffee, milk, tea and chocolate
- Assorted bread
- Assorted pastries
- Butter, jams, and yogurt
- Fresh fruit salad
- Natural fresh orange juice

### - DETOX JUICES - 12

GREEN DETOX: Apple, spinach, celery, lemon, mint

INMUNE BOOSTER: Carrot, orange, turmeric, ginger

BEET- IT- UP: Beetroot, carrot, celery, ginger

### - EXTRAS -

Toast with butter and jam, 2 pieces 5

Cornflakes-cereals 3

Extra pastries 4

Eggs to your taste 5

Charcuterie 5

Assortment of soft and cured cheeses 7

Serrano or Iberian ham 6 / 16

Natural fresh orange juice 7

## ROOM SERVICE MENU (11:00 -> 00:00)

### STARTERS

Iberian bellota ham served with coca bread, branch tomato and olive oil 38

Beetroot gazpacho, feta cheese and walnuts 18 🌱

Classic caesar salad 20 🌱  
with chicken +4  
with prawns +6

Burrata salad, tomatoes from our garden, kalamata olive crumble 20 🌱

Vietnamese bowl, iceberg lettuce, daikon, cashews, mint and coriander 20 🌱

Beef carpaccio, rucola, parmesan shavings, mustard and honey vinaigrette 24

Vegetable cream from our garden 18 🌱

Chicken and vegetable consommé 10

### PASTA

Rigatoni with fresh tomato sauce and basil 20 🌱

Penne bolognese 20

Spaghetti with pesto 20 🌱

### PIZZA

Margarita 18 🌱

+ Add ingredients to taste 1  
(price per ingredient)

zucchini · extra cheese · burrata · anchovies · red onion · peppers · olives · bacon · york ham · chicken · pepperoni · serrano ham · mushrooms

## MEAT & FISH


Organic *payes* chicken breast 20

Grilled beef tenderloin 34

Wild sea bass grilled or steamed with  
sauted vegetables 36

Grilled salmon fillet with sauted spinach 20

- Select your sides -

French fries 

Homemade potatoes pure 

Steamed rice 

Garden vegetables steamed or sauted 


Sauted spinach 

Tender leaves salad 

- Extra garnish 3 -

## WITH BREAD

Club sandwich hacienda na xamena  
with french fries 22

Vegetarian sandwich club with  
french fries 20 

Wagyu hamburger (200g),  
caramelized onion, cheddar cheese  
with french fries 28

Wagyu hamburger (100g),  
caramelized onion, cheddar cheese  
with french fries 18

Vegan aubergine burger  
with french fries 20 

## DESSERTS


Seasonal fruit salad cut at the moment 15 

Chocolate brownie with walnuts and berries 15 

Classic Italian tiramisu served with bayleis cream 15 

Homemade dulce de leche ice cream 100ml 10 

Belgium chocolate ice cream 100ml 10 

Vanilla ice cream 100ml 10 

## NIGHT ROOM SERVICE MENU (00:00 -> 08:00)

Iberian bellota ham served with coca bread, branch  
tomato and olive oil 38

Smoked salmon served with walnut bread toasts  
and Philadelphia 24

Selection of national cheeses 22 

Beetroot gazpacho, feta cheese and walnuts 18 

Vegetarian club sandwich with chips 20 



## ROOM SERVICE WINE MENU

### White Wine

Terras Gauda	41
Albariño 70%, Loureiro 18%, Caiño Blanco 12%, 2020	
Gramona Savinat Sauvignon Blanc	52
100% Sauvignon Blanc, 2018	
Totem	84
100% monastrell 2020	
Louis Latour Chablis 1er Cru	92
Chardonnay 100%, "Bourgogne", 2018	

### Rose Wine

Moon rosé 	44
Merlot, Cabernet Sauvignon, 2020	
Totem Rosado "San Lorenzo"	71
100% monastrell 2019	
Domaines Ott – Cœur du grain – Château De Selle	110
58% Mourvèdre, 32% Cinsault, 10% Grenache, «Bandoll», 2019	

### Red Wine

An 2	45
Callet, Mantonegro, Fogoneu y Syrah, 2019/2020	
Camins Del Priorat – Álvaro Palacios	54
Cariñena, Garnacha, Cabernet Sauvignon, Syrah, 2019	
Hacienda Monasterio Cosecha	61
80% Tinto Fino- 10% Cabernet-Sauvignon- 10% Merlot, 2017	
Roda I Reserva	104
100% Tempranillo, 2015	

### Cava

Raventos Blanc de Blanc 2017/2018	42
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### Champagne

Perrier Jouet	118
Veuve Cliquot Yellow Label	122
Dom Perignon Brut Vintage 2008	396

### Rose Champagne

Moët & Chandon Rosé	135
Ruinart Rosé	153
Dom Perignon Rosé 2006	510