

THE
BARCELONA
EDITION

ROOM SERVICE
SERVICIO DE HABITACIONES
SERVEI D'HABITACIONS

To place your order, please call Guest Experience
Para hacer su pedido, por favor llame a Guest Experience
Per a fer la seva comanda, si us plau truqui a Guest Experience

BREAKFAST

EGGS

Two organic eggs (GF | LF | NF)

Scrambled, fried, poached, boiled or omelette 12

Add 3 ingredients to your omelette

Onion, pepper, spinach, tomato (V | GF | LF | NF) cooked ham (GF | LF | NF),
cheese (GF | NF) 5

Avocado toast (LF | NF) 16

Avocado, two soft boiled eggs, zaatar and tender leaves on sourdough bread

Shakshuka (NF) 18

Baked eggs, spiced tomato sauce, eggplant, chickpeas and feta cheese with
sourdough bread

Vegan shakshuka (V | LF | NF) 16

Spiced tomato sauce, tofu, eggplant and chickpeas with sourdough bread

Patatas con jamón (GF | LF | NF) 18

Fried potatoes and DO Guijuelo Iberian ham topped with two fried eggs

SANDWICHES

DO Guijuelo Iberian ham in tomato-rubbed coca bread (LF | NF) 14

Cooked ham and melted cheese in puff pastry bread (NF) 14

Vegan sandwich with sun-dried tomatoes, arugula and hummus
in coca bread (V | LF) 12

BOWLS & FRUIT

Vegan coconut chia pudding with pineapple, strawberries, and maple syrup
(V | GF | LF | NF) 12

Plant-based oatmeal with banana, blueberries, cinnamon and toasted almonds
(V | GF | LF) 12

Greek yogurt with house made granola, maple syrup and fresh fruit (GF) 12

Seasonal fruit chef's selection (V | GF | LF | NF) 10

Red berries (V | GF | LF | NF) 12

(V) Vegan, (GF) Gluten Free, (LF) Lactose Free, (NF) Nuts Free

For dietary requirements and food allergies, please ask one of our team members for assistance.

All prices are in Euros and include VAT. Tray delivery charge of 10 EUR.

CEREALS

Coco Pops (LF | NF), Special K (LF | NF), Frosties (LF | NF), Corn Flakes (LF | NF) or granola (GF | LF)

With milk (GF | NF) 8

With Greek yogurt and honey (GF | NF) 10

SWEETS & PASTRIES

Waffle with sliced banana, peanut whipped cream, granola and maple syrup 15

Pancakes with coconut whipped cream, maple syrup and fresh berries 15

Bakery basket 12

Sourdough bread, rye bread, croissant, pain au chocolat, butter and jams

Hand rolled croissant 5

Pain au chocolat 5

FRESH JUICES

Orange 8

Grapefruit 8

COLD PRESSED JUICES

Green: Spinach, apple, ginger, celery and lime 9

Yellow: Mango and passion fruit 9

Red: Beetroot, apple, carrot, pomegranate, ginger and lemon 9

SPECIALTY COFFEE BY HIDDEN COFFEE

Sustainably certified, locally sourced, 100% organic and fair trade

Espresso 5

Double espresso 7

Cortado 6

Latte 7

Cappuccino 7

Macchiato 5

Americano 6

Flat white 7

Hot chocolate 7

Small pot of coffee 7

Large pot of coffee 10

(V) Vegan, (GF) Gluten Free, (LF) Lactose Free, (NF) Nuts Free

For dietary requirements and food allergies, please ask one of our team members for assistance.

All prices are in Euros and include VAT. Tray delivery charge of 10 EUR.

LOOSE LEAF TEA BY RONNEFELDT 7
Sustainably certified, 100% organic and fair trade

English Breakfast: A gentle Ceylon tea with the unmistakable sparkling and lively flavour of the island

Earl Grey: A delicate flowery autumn plucking blended with the refreshing citrus aroma of bergamot

Green Leaf: A delicate flowery green tea from the Indian highlands

Fancy Sencha: A premium large-leafed Sencha from China, refined tartness with a breath of sweetness

Jasmine Gold: Delicate jasmine blossoms diffuse their gentle fragrance over a Chinese summer green tea

Masala Chai: India at its best. A strong Assam and exotic spices, everything a good Chai needs

Original Rooibos: The national beverage of South Africa: the full-bodied aromatic herbal infusion from the red bush

Pure Camomile: An aromatic infusion with whole camomile blossoms to accentuate its typical and tartly flowery touch

Peppermint: A delicious herbal infusion with fresh coolness of menthol

ALL DAY DINING

Soup of the day with sourdough bread toasts (NF) 12

Pure acorn-fed Iberian ham, hand-sliced (GF | LF | NF) 32

Locally-sourced Catalan cheeses selection 22

Pan con tomate (V | LF | NF) 6

Patatas bravas (GF | LF | NF) 8

Crispy potatoes, house special brava sauce and alioli

All green vegan salad (V | GF | LF) 16

Lettuce, avocado, homemade pickled veggies and pistachio dukkah

Add chicken breast (GF | LF | NF) 8

Add burrata Caseificio Artesana 4oz (GF | NF) 8

Cooked ham and cheese grilled sandwich 14

Cheeseburger (NF) 18

Locally-sourced organic beef, cheddar cheese, caramelized onions, truffle mayo and crispy potatoes

Vegan burger (V | LF | NF) 17

Plant-based meat, vegan cheddar cheese, caramelized onions, vegan mayo and crispy potatoes

Pizza margherita with burrata (NF) 18

Vegan pizza (V | LF | NF) 16

Bolognese short pasta with roasted tomatoes, beef and basil (LF | NF) 18

Free-range chicken breast (GF | LF | NF) 22

Includes one side

Beef tenderloin 7oz (GF | LF | NF) 36

Includes one side

Sustainably certified catch of the day (GF | LF | NF) 28

Includes one side

Sides (V | GF | LF | NF) 8

Green leaves and cherry tomatoes

Crispy potatoes

Roasted veggies

Basmati rice

(V) Vegan, (GF) Gluten Free, (LF) Lactose Free, (NF) Nuts Free

For dietary requirements and food allergies, please ask one of our team members for assistance.

All prices are in Euros and include VAT. Tray delivery charge of 10 EUR.

SPECIALS

Regal oysters No.2 Au naturel (GF|LF|NF)

1 unit 6

6 units 32

12 units 64

Ossetra caviar 0.4oz (LF|NF) 42

With condiments and blinis (LF|NF)

Palamós red prawns (GF|LF|NF) 28

With aioli and lemon

Beef Rib-eye (500 gr) (GF|LF|NF) 65

Premium Angus served with crispy potatoes, and Padrón peppers

DESSERTS

Cheesecake with seasonal fruits marmalade (NF) 8

Warm chocolate fondant 70% Guanaja (GF|NF) 8

Homemade ice-cream (GF|NF) 6

Homemade vegan sorbet (V|GF|LF|NF) 6

Seasonal fruit bowl (V|GF|LF|NF) 8

KIDS MENU

Cheeseburger (NF) 16

Locally-sourced organic beef, cheddar cheese and crispy potatoes

Vegan burger (V|GF|LF|NF) 15

Plant-based meat, vegan cheddar cheese and crispy potatoes

Chicken fingers (NF) 14

Crispy potatoes (V|GF|LF|NF) 8

Mixed leaves (V|GF|LF|NF) 8

Short pasta with tomato sauce (V|LF|NF) 12

Mac & cheese (NF) 12

Homemade ice cream (GF|NF) 6

Seasonal fruit bowl (V|GF|LF|NF) 8

LATE NIGHT

For a night time craving, contact Guest Experience and we will gladly assist

(V) Vegan, (GF) Gluten Free, (LF) Lactose Free, (NF) Nuts Free

For dietary requirements and food allergies, please ask one of our team members for assistance.

All prices are in Euros and include VAT. Tray delivery charge of 10 EUR.

WINES

CHAMPAGNE

Glass Bottle

Ruinart Brut Champagne Chardonnay, Pinot Noir	20	120
Ruinart Blanc de Blancs Champagne Chardonnay		170
Ruinart Rosé Champagne Chardonnay, Pinot Noir		150
Dom Pérignon Champagne Chardonnay, Pinot Noir		350

CAVA

Parxet Cuvée 2021 Ecològic Cava Xarel·lo, Macabeu, Parellada	10	39
--	----	----

WHITE WINE

Terras Gauda Rías Baixas Albariño	11	54
Turons de la Pleta Raimat Costers del Segre Chardonnay	12	56
Miranda d'Espiells Juvé i Camps Penedès Chardonnay		39
Ossian Vides y Vinos - Alma Carraovejas Castilla y León Verdejo		72

ROSÉ WINE

Sierra Cantabria Rosado Rioja Garnacha, Tempranillo, Macabeo	10	39
By Ott Domaines de Ott Côtes de Provence Grenache, Cinsault, Syrah		49
Whispering Angel Cave d'Esclans A.O.P. Côtes de Provence Grenache, Rolle		62

RED WINE

Viña Pedrosa Crianza h. Pérez Pascuas Ribera del Duero Tinto Fino	12	58
Viña Pomal Gran Reserva Bodegas Bilbaínas Rioja Tempranillo	16	76
AALTO Aalto Bodegas y Viñedos Ribera del Duero Tinto Fino		76
Sierra Cantabria El Bosque Bodega Sierra Cantabria Rioja Tempranillo		220
Flor de Pingus Bodega Pingus Ribera del Duero Tempranillo		175
Viña Tondonia Reserva Bodegas R. López de Heredia Rioja		81
Tempranillo, Garnacha, Graciano, Mazuelo		

For dietary requirements and food allergies, please ask one of our team members for assistance.
Consult the wine vintages with our team members.
All prices are in Euros and include VAT. Tray delivery charge of 10 EUR.

WATER

Locally sourced

Veri still water 0.5l 6
Pirinea sparkling water 0.5l 6
Vichy Catalán 0.25l 6

Internationally sourced

Perrier sparkling water 0.5l 8
San Pellegrino still water 0.5l 8
Evian still water 0.5l 8

SOFT DRINKS

Pepsi 6
Pepsi max 6
Kas lemon 6
Kas orange 6
7up 6
Tonic 6
Ginger beer 6
Ginger ale 6
Soda 6

BEER

Draft

Estrella Damm 6
Mediterranean beer

Bottled

Inedit 7
Malt and wheat beer with spices
Complot 7
Mediterranean india pale ale
Daura 7
Gluten-free beer
Estrella Damm 6
Mediterranean beer
Free Damm 6
Non-alcoholic beer 0,0%