

ROOM DIRECTORY

[ENG]

SCHEDULES

BREAKFAST

Monday – Sunday 7 am to 11 am

ROOM SERVICE

Monday – Sunday 7 am to 10:30 pm

GINA'S SALÓN

Monday – Sunday 8 am to 11 pm

BAR LA ESQUINA

Monday – Sunday 11 am to midnight

TELEPHONES

Reception 9

Room Service 1801

Outside line 0 + Phone number

International calls 0 + 00 + Phone number

Call to another room 1 + Phone number

COMPLIMENTARY SERVICES

Iron and ironing board

High-speed WI-FI

ROOM DIRECTORY

SERVICES

Power adapter	10 €
In-room massage	from 120 €
Lovers Pack	84 €
Parking*	30 €
Gym with pool*	22 €
Laundry service**	—
Transfer service**	—
Floral bouquet**	from 65 €

Please contact reception for more information.

* Rates per person per day.

** Variable rates.

ROOM SERVICE
MENU



De lunes a domingo de 7h a 22h30
Monday to Sunday from 7am to 10:30pm

[ENG]



GOOD MORNING REGINA!

Breakfast served in your room from 8am to 12am

Seasonal fruit plate	8€
Butter croissant	3€
Chocolate croissant	3€
Yogurt with granola and red berries	8€
Iberian ham flauta (baguette)	9€
Fried eggs	7€
Fried eggs with Iberian ham	12,8€
Ham and Gruyère cheese toastie (bikini)	5,5€

THE GINA'S TAPAS

Available from 12:30am to 10:30pm

Toasted coca bread with tomato (v)	4,5€
Large beef croquette (3 pcs)	9€
Our patatas bravas (v)	6,5€
100g Iberian shoulder ham	18€

Slice of our Spanish potato omelette with tomato bread	6,5€
Lemon potato salad with wild tuna	2,5€/p.p
Green salad with lettuce hearts, seasonal tomato, red onion and olive tapenade	24€

THE CLASSICS

Available from 12:30am to 10:30pm

Salmorejo with Iberian ham and bread croutons (v)	12€
Matured ribeye burger with Urgèlia cheese, lettuce, tomato and red onion	21€
Fried chicken brioche with Havarti cheese, bacon jam and pickles	18€
Rigatoni with beef ragout, sausage and sage	18€
Grilled tuna with aromatic herb oil and fresh salad	22€
“Txoguitxu” selected beef entrecôte with Café de Paris butter and potatoes	24€

SWEET PLEASURES

Available from 12:30am to 10:30pm

Flam de formatge	7€
Pastís de xocolata amb flor de sal i AOVE	7€
Trufes de xocolata (3u.)	7€
Gelat de vainilla	7€



SIGNATURES

Negroni

Seco, amargo y dulce · Dry, bitter and sweet

Campari infusionado con higo, Martini Rubino, Bombay Sapphire, piel de naranja
Fig-infused Campari, Martini Rubino, Bombay Sapphire, orange peel

14€

Gin Fizz

Cítrico, dulce y herbal · Citrus, sweet and herbal

Bombay Sapphire, zumo de limón, azúcar líquido,
St-Germain, tónica, lima deshidratada y menta
Bombay Sapphire, lemon juice, liquid sugar,
St-Germain, tonic, dehydrated lime and mint

14€

Daiquiri

Cítrico y dulce · Citrus and sweet

Bourbon, ginger ale, Angostura, espiral de limón
Bourbon, ginger ale, Angostura, lemon spiral

14€

Pineapple Tai

Cítrico, amargo y afrutado · Citrus, bitter and fruity

Ron Bacardi blanco, Cointreau, zumo de lima, sirope de almendra
zumo de piña, naranja deshidratada
Bacardi white rum, Cointreau, lime juice, almond syrup
pineapple juice, dehydrated orange

14€

Horse's Neck

Especiado y cítrico · Spicy and citrusy

Ron Bacardi blanco, zumo de lima, azúcar líquido, Falernum, lima deshidratada

Bacardi white rum, lime juice, liquid sugar, Falernum, dehydrated lime

15€

Pineapple Tai

Afrutado y tropical · Fruity and tropical

Vodka Grey Goos

Cointreau

Zumo de lima, zumo de arándanos, Martini bitter, piel de naranja

Lime juice, cranberry juice, Martini bitters, orange peel

14€

ETERNAL CLASSICS

Moscow Mule - 15€

Refrescante y cítrico · Refreshing & citric

Absolut, zumo de lima, ginger beer

Absolut, lime juice, ginger beer

15€

Mojito

Refrescante y dulce · Refreshing & sweet

Havana 3, soda, lima, menta · Havana 3, soda, lime, mint

14€

Negroni

Fuerte y glamuroso · Strong & glamorous

Campari, ginebra Seagram's, Cinzano Rosso

Campari, Seagram's gin, Cinzano Rosso

12€

Strawberry Daikiri

Afrutado y dulce · Fruity & sweet

Bacardi, zumo de limón, sirope de fresa

Bacardi, lemon juice, strawberry syrup

14€

Espresso Martini

Amargo y intenso · Bitter & intense

Vodka Grey Goose, Cointreau, licor de café, espresso

Vodka Grey Goose, Cointreau, coffee licor, espresso

12€

ALCOHOL FREE

Mock Basil Berries

Aromático, cítrico y afrutado · Aromatic, citrus & fruity

Arándanos, fresa, albahaca, cítricos

Blueberries, strawberry basil, citrics

10€

Regina Lemonade

Cítrico, aromático y picante · Citrus, aromatic & spicy

Zumo de limón, jengibre, menta

Lemon juice, ginger, mint

10€

BEBIDAS · DRINKS
[ESP · ENG]



VINOS · WINES



BLANCOS · WHITES

Verdeo 6€ 28€
Verdejo · Rueda

Alta Alella 7€ 32€
Pansa Blanca · Alella · Eco

Domaine N&G Fevre 9€ 40€
Chablis · A.O.C. Chablis

Terra de Godos 38€
Albariño · Rias Baixas

Ca n'Estruc Idoia Blanc 39€
Xarel·lo, Chardonnay, Macabeo, Garnacha Blanca · Cataluña

ROSADOS · ROSÉS

Can Axartell 6€ 30€
Pinot Noir, Callet · Mallorca

TINTOS · REDS



Malpastor Crianza

6€ 28€

Tempranillo · Rioja · Eco

Rebeldes

7€ 30€

Garnatxa, Carinyena · Montsant

Vizcarra Senda del Oro

9€ 36€

Tinta Fina · Ribera del Duero

Oller del Mas Bernat

42€

Merlot, Syrah, Picapoll · Pla de Bages

CAVAS/ ESPUMOSOS

Castell del Remei La Cuvée

7€ 35€

Macabeo, Xarel·lo, Parellada · Cava

CHAMPAGNE

Mumm Cordon Rouge

80€

Champagne

Mumm Cordon Rose

100€

Champagne

CERVEZA · BEER

Caña Estrella Galicia

5,5€

Draft beer Estrella Galicia

Estrella Galicia 0.0 %

5€

Estrella Galicia Especial	6€
Estrella Galicia Radler	6€
Estrella Galicia Gluten Free	6€
Estrella Galicia 1906	7€
Brewdog Punk IPA	7€

APERITIVOS Y VERMUT

VERMOUTH

Petroni Rojo/Red	6€
Petroni Blanco/White	6€
Martini Ambrato	6€
Martini Rubino	6€
Martin Fiero Spritz	9€
Aperol Spritz	9€
St. Germain Spritz	9€
Sangria Pulitzer	9€
Grey Goose Strawberry L. GrassSpritz	10€
Grey Goose Watermelon Basil Spritz	10€

GINEBRA

Seagrams 0.0	11€
Seagrams	12€
Bombay Sapphire	12€
Malfy	14€
Hendrick's	14€
Monkey 47	16€
Beefeater Crown	18€

RON

Bacardi	12€
Havana Club 3 años	12€
Bacardi Spiced	13€
Bacardi 8 años	15€
Havana Club 7 años	15€
Santa Teresa 1796	16€
Havana Selección Maestros	18€

COGNAC & BRANDY

Hennessy VS / Martell VS	12€
Courvoisier VSOP	14€
Remy Martin VSOP / Martell VSOP	14€
Hennessy XO / Martell XO	42€

DIGESTIVOS – LICORES

Orujo blanco / Orujo de hierbas	6€
Limoncello	6€
Grappa	6€
Baileys, Frangelico	6€
Pacharan Baines	6€
Jägermeister, Amareto	7€

ARMAGNAC, PORT & CALVADOS

Graham's Six Grapes	12€
Cles des Ducs VSOP, Père Mangloire	14€
Armin Armagnac	14€

WHISKY

SINGLE MALT

Glenlivet 12 años	18€
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Macallan 12 años	20€
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BLENDSCOTCH & IRISH WHISKEY

Dewar's 8 años French/Caribbean	12€
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Ballantines 10 años	12€
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Chivas 12 años	14€
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Dewar's 15 años	13€
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Chivas Mizunara	14€
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Chivas Gold	14€
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Chivas Regal 18 años	16€
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AMERICAN WHISKY

Seagrams Whiskey	12€
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Wild Turkey	14€
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Bulleit Bourbon	14€
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Four Roses Small Batch	16€
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VODKA

Absolut	12€
Grey Goose	14€
Grey Goose Watermelon Basil	14€
Grey Goose Strawberry Lemongrass	14€
Absolut Elyx	16€

TEQUILA Y MEZCAL

Mezcal Verde Amarás	13€
Patrón Silver	14€
Herradura Silver	16€
Patrón Reposado	16€
Herradura Reposado	18€

ZUMOS ECOLÓGICOS ORGANIC JUICES

Manzana, Piña Apple, Pineapple	4€
Zumo de naranja natural Fresh orange juice	4,5€

AGUAS Y REFRESCOS WATER & SOFT DRINKS

Cabreiroá 0.5L (sin gas)	3€
Magma 0,5L (con gas)	4,5€
Coca-Cola Zero	3,5€
Schweppes naranja/orange, limón/lemon, tónica	3,5€
7 Up, Ginger Ale, Lipton ice tea	3,5€
Ginger Beer, Bitter Kas	4,5€

CAFÉ · COFFEE

Espresso	2,5€
Cortado · Macchiato	2,5€
Americano	2,5€
Café con leche · White coffee	3,5€
Cafe doble · Double espresso	3,5€
Capuccino	4€
Latte	4,5€
Carajillo · Espresso with brandy or whisky	4,5€
Café Irlandés / Escocés · Irish / Scotch Coffee	8,5€

TÉ Y INFUSIONES TEA & INFUSIONS

4€