

# ROOM DIRECTORY

## [ENG]

### SCHEDULES

#### **BREAKFAST**

Monday – Sunday 7 am to 11 am

#### **ROOM SERVICE**

Monday – Sunday 7:30 am to 10:30 pm

#### **GINA'S SALÓN**

Monday – Sunday 8 am to 11 pm

#### **BAR LA ESQUINA**

Monday – Sunday 12 am to 23:30 pm

### 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

Gym

## ROOM DIRECTORY

### SERVICES

Power adapter	10 €
In-room massage	from 120 €
Lovers Pack	84 €
Parking*	30 €
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

Grilled sourdough bread with tomato(v)	4,5€
Roast meat croquette (3 pcs)	9,5€
Our patatas bravas (v)	8€
Traditional Salmorejo with chopped pickled anchovy and apple	12€

Spanish potato omelette with caramelised onion	12€
Russian salad with pickled bonito	9€
Seasonal tomato with cured tuna and almonds	14,5€

## THE CLASSICS

Available from 12:30am to 10:30pm

“La Esquina” macaroni	18€
Matured ribeye burger with Urgèlia cheese, lettuce, tomato and red onion	21€
Chargrilled thyme chicken with French fries	16€
Monkfish and prawn skewer with “Lourdes water” and garlic chip	24€
National beef sirloin 180 g	26€

## SWEET PLEASURES

Available from 12:30am to 10:30pm

Cheesecake	7€
Chocolate coulant and hazelnut ice cream	7€
Chocolate dessert with olive oil and salts	4€
Hazelnut ice cream	7€

**COCKTAILS**  
[ESP · ENG]



## 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 Daiquiri

**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**

La Charla 6€ 28€  
D.O. Rueda · Verdejo

Bancal del bosc 6€ 33€  
D.O. Montsant · Garnacha blanca

Bestué 7€ 35€  
D.O. Somontano · Chardonnay

La Trucha 9€ 45€  
D.O. Rias Baixas · Albariño

**ROSADOS · ROSÉS**

Ca N'Estruc 6€ 28€  
D.O. Catalunya · Garnacha tinta

## TINTOS · REDS



Luis Cañas

6€ 28€

D.O.Q. Rioja · Tempranillo

Bancal del Bosc

7€ 30€

D.O. Montsant · Garnacha

Cuvee Cair

9€ 36€

D.O. Ribera del duero · Tempranillo

Nuncito

42€

Merlot, Syrah, Picapoll · Pla de Bages

## CAVAS/ ESPUMOSOS

Familia Oliveda BN Reserva

7€ 35€

Macabeo, Xarel·lo, Parellada · Cava

## CHAMPAGNE

Moet chandon imperial

20€ 90€

Champagne

Moet chandon Rosé

105€

Champagne

## CERVEZA · BEER

Caña Estrella Galicicia

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	10€
Sangria Regina	9€

## 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**

Glenmorangie 12 años 16€

Glenlivet 12 años 18€

Macallan 12 años 20€

## **BLENDS SCOTCH & IRISH WHISKEY**

Dewar's 8 años 12€

Ballantines 10 años 12€

Chivas 12 años 14€

Dewar's 15 años 13€

Chivas Mizunara , Chivas Gold 14€

Chivas Regal 18 años 16€

## **AMERICAN WHISKY**

Seagrams Whiskey 12€

Wild Turkey 14€

Bulleit Bourbon 14€

Four Roses Small Batch 16€

## VODKA

Absolut	12€
Grey Goose	14€
Belvedere organic	14€
Absolut Elyx	16€

## TEQUILA Y MEZCAL

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

## CAFÉ · COFFEE

Espresso	3€
Cortado · Macchiato	3€
Americano	3€
Café con leche · White coffee	3,5€
Cafe doble · Double espresso	3,5€
Capuccino	4,5€
Latte	4,5€
Carajillo · Espresso with brandy or whisky	4,5€
Café Irlandés / Escocés · Irish / Scotch Coffee	10€

## TÉ Y INFUSIONES TEA & INFUSIONS

5€

# TÉ Y INFUSIONES

## TEA & INFUSIONS

Gengibre y limón Ginger & lemon tea	5€
English Breakfast	5€
Té verde Green tea	5€
Poleo Menta Mint tea	5€
Frutos rojos Red fruits infusion	5€
Manzanilla Chamomile	5€
Rooibos con canela y menta Cinamon and mint rooibos	5€