

THE NEXT STORY STARTS IN YOUR ROOM

Start the day with a breakfast in bed? A Pilates session or a relaxing massage?
Craving a sweet guilty pleasure before bedtime?
Just ask, relax, and enjoy.
If you have any inquiries, we're all ears.



TELEPHONE

Reception: 9
Room Service: 2801
Outside line: 0 + Phone number
International calls: 0 + 00 + Phone number
Call to another room: 2 + Room number



SERVICES

Power adapters	10€
Parking (outside the hotel)*	30€
Gym & pool access (outside the hotel)*	15€
A Couple Story In-room Pack	82€
Laundry service	-
Airport transfer service	-
SBabysitting	-
Other services	-
In-room massage	desde 95€

Contact front desk for more information.

*Rates per person and day.

** Variable rates



FREE SERVICES

Iron and ironing board
High speed WI-F



TIMES

BREAKFAST

Monday - Sunday 07:00h - 11:00h

LOBBY BAR

Monday - Thursday, Sunday 08 - 22h
Friday - Saturday 08 - 23h

ROOM SERVICE

Monday - Sunday 24h

RESTAURANT THE GREENHOUSE

Monday - Friday 13:00 - 16:00h

LA TERRAZA

Monday - Friday 17:00 - 23:00h
Saturday - Sunday 13:00 - 23:00h

Por la Noche

22:00–8:00h

Snacks Salados

Hummus con pan de pita y crudités	12
Tabla Ibéricos: Quesos con membrillo, fuet, jamón ibérico y pan con tomate	22

Sandwiches Fríos

Salmón ahumado, eneldo y rúcula	16
Pastrami con tomate, lechuga y mostaza	16
Vegetal con verduras asadas, lechuga y mayonesa (V)	16

Ensaladas

Ensalada verde con crudités y vinagre de miel y mostaza	16
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Dulces

Cheesecake cremoso con lima	10
Ensalada de fruta de temporada	8

Night Service

22:00–8:00h

Savoury Snacks

Hummus with pita bread and crudités	12
Iberian board: Cheese with quince jelly, fuet, Iberian ham and bread with tomato	22

Cold Sandwiches

Smoked salmon, dill and rocket	16
Pastrami with tomato, lettuce and mustard	16
Roasted vegetables, lettuce and mayonnaise (V)	16

Salads

Green salad with crudités and honey-mustard vinegar	16
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Desserts

Creamy cheesecake with lime	10
Seasonal fruit salad	8

“Every good story starts with Room Service”

“Toda historia empieza con un buen Room Service”

-THE CHEF

¡Buenos días Pulitzer!

Desayuno a la carta de 8:00–12:00h

Plato de fruta de temporada	10
Flauta de jamón ibérico	11
Granola con arándanos, frutos secos y plátano	10
Huevos a la carta (fritos, tortilla o pochados)	9
Tostada de aguacate con hummus de remolacha y feta	10
French Toast con miel de caña, frutos rojos y yogur griego	12

A la Carta

12:00–22:30h

EL PRÓLOGO

Hummus con pan de pita y crudités	10
Tabla de jamón ibérico	17/30
Tabla de quesos locales	24

UNA HISTORIA GOURMET

Crema/sopa de la semana	14
La ensalada César del Pulitzer	17
Hamburguesa en brioche con cheddar, encurtidos, cogollos y salsa casera + <i>Añade patatas fritas</i>	18 +3
Pulitzer Club: con pollo, huevo, bacon, cogollos, tomates y mayonesa de miso + <i>Añade patatas fritas</i>	17 +3
Pasta con trufa y Parmesano o Ragú de ternera	17
La pizza: flor de latte, burrata, cherries y rúcula	21
Nuestro curry rojo con berenjena, calabaza, bimi asado y arroz	18

UN DULCE FINAL

Pastel de queso casero	8,5
Chocolate “en cocotte”, con caramelo salado	8,5
Plato de fruta de temporada	10

Good Morning Pulitzer!

Breakfast served in your room / 8:00–12:00h

Seasonal fruit platter	10
Iberico ham sandwich	11
Granola with cranberries, nuts & banana	10
A la carte eggs (fried, omelette or poached)	9
Avocado toast with beetroot hummus & feta	10
French Toast with honey, berries & Greek yoghurt	12

À la Carte

12:00–22:30h

THE PRELUDE

Hummus with pita bread & crudites	10
Iberico ham platter	17/30
Local cheese platter	24

A GOURMET PLOT

Cremy soup or soup of the week	14
Pulitzer’s César salad	17
Burger in brioche bread with cheddar, pickles, lettuce hearts & homemade sauce + <i>Add french fries</i>	18 +3
Pulitzer Club: with chicken, egg, bacon, lettuce hearts, tomatoes & miso mayo + <i>Add french</i>	17 +3
Pasta with truffle & Parmesan or beef ragout	17
The Pizza: liordi latte, burrata, cherries & rocket	21
Our red curry with roasted pumpkin, eggplant, bimi & rice	18

THE END

Homemade cheesecake	8,5
Chocolate "en cocotte", with salted caramel	8,5
Seasonal fruit	10