

## 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) con jamón ibérico o beicon	9
Tostada de aguacate con tomate Cherry confitado, queso feta y granada	10
Pancakes con yogurt griego, sirope de arce y fruta de temporada	12

## A la Carta

12:00–22:30h

### EL PRÓLOGO

Hummus con pan de pita y crudités	10
Tabla de jamón ibérico	23
Pan de pages con tomate y AOVE	4.5

### 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 crema agría	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) with Iberian ham or bacon	9
Avocado toast with confit cherry tomatoes, feta cheese & pomegranate	10
Pancakes with Greek yogurt, maple syrup & seasonal fruit	12

## À la Carte

12:00–22:30h

### THE PRELUDE

Hummus with pita bread & crudites	10
Iberico ham platter	23
Rustic bread with tomate spread & EVOO	4.5

### 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

Homemade cheesecake	8,5
Chocolate "en cocotte", with crème fraiche	8,5
Seasonal fruit	10

### THE END