



— ROOM —
Service



PRINCESA PLAZA

MADRID

ROOM Service

DESAYUNO BREAKFAST

08:00H - 10:30H

CONTINENTAL CONTINENTAL (1,7) 10.00 EUR

Café, Leche, Zumo de Naranja, Tostada,
Mantequilla, Mermelada, Mini Bollería (3 piezas)
Coffee, Milk, Orange Juice, Toast,
Butter, Jam, Mini Pastries (3 pieces)

ANDALUZ ANDALUCIAN (1) 6.50 EUR

Café, Zumo de Naranja, Mini Chapata Tostada,
Tomate Natural Rallado, Aceite de Oliva
Coffee, Orange Juice, Toasted Bread,
Grated Natural Tomato, Olive Oil

SALUDABLE HEALTHY (1,3,7) 11.50 EUR

Café, Leche de Soja, Zumo Detox, Tostada Integral,
Margarina, Mermelada Diet, Bollería sin Azúcar,
Fimbre de Pavo, Fruta de Temporada
Coffee, Soy Milk, Detox Juice, Wheat Toast, Margarine,
Diet Jam, Sugar Free Pastries, Turkey Cold, Cut, Seasonal Fruit

AMERICANO AMERICAN (1,3,7) 13.00 EUR

Café, Leche, Zumo de Naranja, Tostada,
Mantequilla, Mermelada, Mini Bollería (3 piezas),
2 Huevos (Fritos o Revueltos) con Bacon o Jamón,
Fruta de Temporada
Coffee, Milk, Orange Juice, Toast, Butter, Jam,
Mini Pastries (3 pieces), 2 Fried or Scrambled Eggs with Bacon or Ham
Fruit of the Season

MADRILEÑO MADRILENEAN (1,3,7) 6.00 EUR

Chocolate con Churros
Hot Chocolate & "Churros" (Fritters)

IVA INCLUIDO VAT INCLUDED

ALÉRGENOS ALLGERGENS
(1)Gluten Gluten
(2)Crustáceos Crustaceans
(3)Huevos Eggs
(4)Pescado Fish

(5)Frutos secos Nuts
(6)Soja Soy
(7)Leche Milk
(8)Frutos de Cáscara Nuts
(9)Apio Celery

(10)Mostaza Mustard
(11)Sésamo Sesame
(12)Sulfitos Sulphits
(13)Altramuces Lupin
(14)Moluscos Molluscs

ROOM Service

DESAYUNO BREAKFAST

08:00H - 10:30H

PAN CON TOMATE Y JAMÓN TOAST WITH TOMATO & HAM (1,12) 9.20 EUR

Mini Chapata con Tomate y Jamón Serrano
Refresco o Caña
Toasted Bread with Tomato and Ham,
Softdrink or Half Pint

HUEVOS EGGS (3)

2 Huevos Fritos, Revueltos o en Tortilla **5.80 EUR**
2 Fried Eggs, Scrambled or Omelette
2 Huevos con Bacon, Jamón o Salchicha **8.80 EUR**
2 Eggs with Bacon, Ham or Saussages
Pincho de Tortilla Española **6.00 EUR**
Spanish Omelette (Portion)

BOLLERÍA Y TOSTADAS PASTRIES & TOASTS

Mini Bollería (3 Piezas) (1,3,7) **4.70 EUR**
Mini Pastries (3 pieces)
Tostada, Mantequilla y Mermelada (1,3,7) **4.70 EUR**
Toast, Butter & Jam
Pastas de Té (1,3,6,7) **5.70 EUR**
Tea Pastries
Cereales (5,6,7) **3.60 EUR**
Cereals

POSTRES DESSERTS

Yogur (3,7) **2.90 EUR**
Yogurt
Tarta (Porción) (1,3,5,6,7) **7.50 EUR**
Cake (Portion)
Macedonia de Frutas **7.50 EUR**
Fruit Salad
Fruta de Temporada (1 pieza) **2.90 EUR**
Seasonal Fruit (1 piece)

IVA INCLUIDO VAT INCLUDED

ALÉRGENOS ALLGERGENS
(1)Gluten Gluten
(2)Crustáceos Crustaceans
(3)Huevos Eggs
(4)Pescado Fish

(5)Frutos secos Nuts
(6)Soja Soy
(7)Leche Milk
(8)Frutos de Cáscara Nuts
(9)Apio Celery

(10)Mostaza Mustard
(11)Sésamo Sesame
(12)Sulfitos Sulphits
(13)Altramucos Lupin
(14)Moluscos Molluscs

ENTRANTES STARTERS

Jamón Ibérico de Bellota con su Pan con Tomate (1) Acorn-fed Iberian Ham with Bread and Tomato Purée	33,50 EUR
Queso Manchego con Pajas y Orejones (1)(5)(7) Manchego Cheese with Raisins and dried Apricots	15,00 EUR

DE LA HUERTA FROM THE GARDEN

Muselina de Calabaza con Gajos de Naranja y Albahaca (7)(9) Pumpkin Muslin with Orange Segments and Basil	14,00 EUR
Ensalada de Aguacate, Mango y Langostinos (2)(12) con Reducción de Vinagre de Manzana Avocado, Mango and Prawn Salad with Apple Cider Vinegar Reduction	15,00 EUR
Ensalada César de Pollo crujiente (2)(12) Crispy Chicken Caesar Salad	15,00 EUR
Corazones de Alcachofas confitadas a baja Temperatura Artichoke Hearts candied at low Temperature	17,00 EUR

PESCADOS, CARNES Y PASTA FISH, MEAT & PASTA

Suprema de Salmón al Horno con Espinacas a la Crema (4)(7) Baked Salmon Supreme with Creamed Spinach	25,00 EUR
Lomo de Merluza en Salsa verde con Huevo de Codorniz (1)(3)(4)(9)(12) Hake Loin in Green Sauce with Quail Egg	25,50 EUR
Pechuga de Pollo al Horno con Arroz blanco y Espárragos trigueros Baked Chicken Breast with White Rice and Wild Asparagus	17,50 EUR
Medallones de Solomillo de Ternera a la Pimienta Verde con Patata Asada (7)(9) Beef Tenderloin Medallions with Green Pepper Sauce and Roasted Potatoes	26,50 EUR
Spaghetti (Napolitana o Bolognesa) Spaghetti (Neapolitan or Bolognese)	16,00 EUR

SÁNDWICHES Y HAMBURGUESAS SANDWICHES & BURGERS

Sándiwch mixto (1)(7)(10)(12) Ham & Cheese Sandwich	12,00 EUR
Sándiwch Club (Lechuga, Tomate, Pavo, Bacon y Mahonesa (1)(3)(7)(10)(12) Club Sandwich (Lettuce, Tomato, Turkey, Bacon, Mayonnaise)	13,50 EUR
Hamburguesa Princesa con Cebolla caramelizada y Queso (1)(7)(10)(12) Princesa Burger with Caramelized Onions and Cheese	15,00 EUR

POSTRES DESSERTS

Tarta Selva Negra trufada (1)(3)(5)(7) Truffled Black Forest Cake	9,00 EUR
Sorbete de Frutas (1)(5)(7) Fruit Sorbet	9,00 EUR
Ensalada de Frutas Naturales Natural Fruit Salad	9,00 EUR

IVA INCLUIDO VAT INCLUDED

ALÉRGENOS ALLGERGENS
(1)Gluten Gluten
(2)Crustáceos Crustaceans
(3)Huevos Eggs
(4)Pescado Fish

(5)Frutos secos Nuts
(6)Soja Soy
(7)Leche Milk
(8)Frutos de Cáscara Nuts
(9)Apio Celery

(10)Mostaza Mustard
(11)Sésamo Sesame
(12)Sulfitos Sulphits
(13)Altramuces Lupin
(14)Moluscos Molluscs

ROOM Service

BEBIDAS DRINKS

08:00H - 15:00H

CAFÉS E INFUSIONES HOT BEVERAGES

Café, Café con Leche (7), Vaso de Leche (7), Infusiones **2.20 EUR**

Espresso, Coffee with Milk (7), Glass of Milk(7), Infusions

Café Capuchino Capuccino (7) **3.00 EUR**

Café Carajillo Coffee with Brandy (12) **5.20 EUR**

Café Bombón (7) Coffee with Sweetened Condensed Milk (7) **3.50 EUR**

Café Irlandés Irish Coffee (7,12) **7.00 EUR**

Chocolate Hot Chocolate (7) **3.20 EUR**

AGUA Y REFRESCOS WATER & SOFT DRINKS

Agua Mineral con o sin Gas (1/2 L) Mineral or Sparkling Water **1.80 EUR**

Agua Mineral con o sin Gas (3/4 L) Mineral or Sparkling Water **2.70 EUR**

Zumos de Frutas (Naranja / Melocotón / Piña / Tomate) **2.50 EUR**

Fruit Juices (Orange / Peach / Pineapple / Tomato)

Refrescos Soft Drinks **4.10 EUR**

Horchata Horchata (Cold Tigernut Milk) **3.80 EUR**

CERVEZAS BEERS (1,12)

Caña (Barril) Half Pint of Draught Beer **3.20 EUR**

Pinta (Barril) Pint of Draught Beer **4,80 EUR**

IVA INCLUIDO VAT INCLUDED

ALÉRGENOS ALLGERGENS

- (1)Gluten Gluten
- (2)Crustáceos Crustaceans
- (3)Huevos Eggs
- (4)Pescado Fish

- (5)Frutos secos Nuts
- (6)Soja Soy
- (7)Leche Milk
- (8)Frutos de Cáscara Nuts
- (9)Apio Celery

- (10)Mostaza Mustard
- (11)Sésamo Sesame
- (12)Sulfitos Sulphits
- (13)Altramuces Lupin
- (14)Moluscos Molluchs

ROOM Service

BEBIDAS DRINKS

08:00H - 15:00H

VINO BLANCO WHITE WINE (12)

Ederra Crianza Verdejo (D.O. Rueda) **4.00 EUR (COPA) - 12.00 EUR (BOTELLA)**
Valdubón Verdejo (D.O. Rueda) **19.00 EUR**

VINO ROSADO ROSE WINE (12)

Raimat Clamor Rose (D.O. Penedés) **4.00 EUR (COPA) - 12.00 EUR (BOTELLA)**
Chivite Gran Feudo Rosé ½ Botella (D.O. Navarra) **9.00 EUR**

VINO TINTO RED WINE (12)

Ederra Crianza (D.O. Rioja) **4.00 EUR (COPA) - 14.00 EUR (BOTELLA)**
Legaris Crianza (D.O. Ribera del Duero) **24.00 EUR**
Solar Viejo ½ Botella. **10.00 EUR**

D.O. CAVAS (12)

Cavas Hill Cuve Panot Rosé **4.00 EUR (COPA) - 18.00 EUR (BOTELLA)**
Panot Gaudi Brut Reserva **4.00 EUR (COPA) - 32.00 EUR (BOTELLA)**

D.O. CHAMPAGNE (12)

Mumm Cordon Rouge **92.00 EUR**
Moët Chandon Brut Imperial **99.00 EUR**
Moët Chandon Brut Imperial 1/2 **60.00 EUR**
Veuve Clicquot **99.00 EUR**

IVA INCLUIDO VAT INCLUDED

ALÉRGENOS ALLGERGENS
(1)Gluten Gluten
(2)Crustáceos Crustaceans
(3)Huevos Eggs
(4)Pescado Fish

(5)Frutos secos Nuts
(6)Soja Soy
(7)Leche Milk
(8)Frutos de Cáscara Nuts
(9)Apio Celery

(10)Mostaza Mustard
(11)Sésamo Sesame
(12)Sulfitos Sulphits
(13)Altramuces Lupin
(14)Moluscos Molluchs