











ROOM SERVICE

Patatas Bravas Sofraga Style with three sauces <i>Brava, Ali Oli and a Honey Mustard Sauce</i>		9.95€
Traditional 'Patatas Revolconas' with Pork Crackling		13.50€
Truffled Brioche Roll with thin slices of 'Bonnature' Ham and soft cheese		13.50€
Airy bread rolls filled with roast Avila beef, chipotle mayo, pickles, confit "pomodorini" tomatos, rocket and local cured cheese		14.50€
Toasted brioche with herb butter served with smoked salmon, guacamole, sour cream and trout caviar		15.50€
Flautin XL Style bread with Andalusian style fried calamari with Kimchi souce		14.50€
Chicken burger with a 150g patty, brie cheese, mushrooms and friséé lettuce		13.50€
Classic beef burger with a 200g patty of local Avila beef in between a soft brioche bun, Iberian pork bacon, cured cheddar cheese and whisky sauce		14.50€
Premium Avileña beef tenderloin Burger 150 grs. and Iberian secret, soft cheese, caramelised onion, pickle, rugula and sweet sauce		15.50€
Vegan burger made with textured soy, local style bread buns, confit piquillo peppers, caramelized onions and rocket		13.50€
Antequera airy bread rolls stuffed with slow braised ox tail, "tetilla" cheese and rocket		14.50€

*These dishes are served from 12:30 hours to 23:00 hours

**The room service has a cost of 5€ per order.

HOMEMADE DESSERTS

CHEESE CAKE



and artisanal red fruit jam

7.95€

GRANDMA'S BISCUIT CAKE



with hot chocolate sauce

7.50€

PASSION FRUIT CREAM



with white chocolate foam

7.95€

NATURAL FRUIT SALAD

7.50€

TIRAMISÚ



7.50€

* *Desserts* are served from 11:00 hours to 23:00 hours

**The room service has a cost of 5€ per order.



FOOD ALLERGENS
















Gluten Crustacean Eggs Fish Peanuts Soya Milk Nuts Celery Mustard Sesame Sulphite Shellfish Lupins