


A white ceramic spoon is positioned diagonally across the frame, resting on a textured, light-colored fabric surface. The spoon's bowl is in the lower right, and its handle extends towards the upper left. The background is a soft-focus, textured fabric, creating a clean and minimalist aesthetic.

IN-ROOM DINING MENU

JUST WHAT YOU'RE LOOKING FOR

A MESSAGE FROM THE KITCHEN

This menu was designed with passion, blending the roots of Spanish cuisine and latest tendencies. We have thoughtfully created each dish to enrich your visit with us. Welcome to Fairmont Rey Juan Carlos I and its enticing gastronomic world.

 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements.

Consult our Food & Beverage team, we would be delighted to provide you with a special menu.

CLAUDIO AGUIRRE
EXECUTIVE CHEF

A black and white photograph of three eggs resting on a wooden surface. The eggs are arranged in a triangular pattern, with one in the foreground and two behind it. The wood grain is clearly visible, running vertically. The lighting is soft, creating gentle shadows.

BREAKFAST

ENERGY

COMPLET BREAKFAST

Continental 25

Coffee, milk, chocolate or tea, juice (orange, grapefruit, tomato, pineapple, peach, apple or carrot with orange), yoghurt (plain or with fruits) and basket of pastries with butter and jam.

Barcelona 30

Includes the Continental breakfast plus your choice of eggs (fried, scrambled, poached, boiled or omelet) with ham, cheese, bacon or sausages.

Cereals: Choco-Krispies, Special K, Corn Flakes, Rice Krispies or muesli

Low calorie 27,5

Includes a basket of bread and whole wheat toast, margarine, poached eggs, low calorie jams and your choice of:

- Freshly squeezed juice: orange or grapefruit
- Cereals: muesli or Special K
- Decaffeinated coffee, tea or glass of skimmed milk
- Low fat yoghurt: plain or with fruits

CHEF' SELECTION

PROFESSIONAL BRUNCH ADVISER

Traditional eggs Benedict 11

English muffin, ham, poached egg and hollandaise sauce

À LA CARTE

Bakery Basket 12

5 pastries with butter and jam

Pancakes 12

with chocolate, walnuts and berries

Sauce at your choice: raspberry, chocolate, English cream or maple syrup

Freshly squeezed juice 8

of orange

Juices 6

Tomato, pineapple, peach, apple, grapefruit or carrot with orange

Fruit salad 12

Strawberries 12

with skimmed yoghurt

Yoghurt 6

Plain or with fruit

CEREALS

Cereals 8

Choco-Krispies, Special K, Corn Flakes, Rice Krispies or muesli

Granola 12

with yoghurt and berries

Porridge 9

SAVOURY & SALTY


Eggs of your choice 16

with ham, cheese, bacon or sausages

Cheese assortment 18

Grain toast 12

with avocado, tomato, fresh cheese and poached egg



ALL DAY

RESTORE

TAPAS

Our bravas (V)	9
Croquettes of acorn-fed cured ham (5 uts.)	9
Cheeses with D.O (100 gr.) Garrotxa, Manchego, Idiazábal, Cendra with nuts, jams and mini breads	16
Acorn-fed cured ham (80gr.) D.O. Extremadura with crunchy flatbread, tomato and extra virgin olive oil	21
Local prawns (GF)	35
with worldwide rices and vegetable chop suey	
Cantabrian anchovies (GF)	14
and marinated green olives (4 uts.)	

SPANISH TABLE

(For 2 people)	49
Our bravas, croquettes, cheeses with DO and acorn-fed cured ham	

CHEF' SELECTION


TRUST THE EXPERT

Catalan salad	21
Mixed tender leaves, Garrotxa cheese, tomatoes, bacon with pepper, anchovy, roasted pepper, rustic bread and olives	



STARTERS

Burratina (GF)	19
seasonal tomatoes, Aragonese olives and basil with volcanic toast	
Smoked salmon	23
with pickles and toasted rustic bread	
Millefeuille of vegetables (V) (GF) (GF)	18
grilled tofu, mashed basil and toasted pine nuts	
Classic Caesar salad	20
Romain lettuce, white Italian bread croutons and classic Caesar dressing. Add your choice of anchovies, chicken, bacon or king prawns.	
Soup of the day	10
Chicken soup	14
with vegetables and pasta shells	
Tomato soup (V)	13
Belgian style with mascarpone (mild spicy)	

SANDWICHES & BAGUETTES


- The Club Sandwich** 19
Chicken, tomato, lettuce, bacon and mayonnaise on white bread. Served with homemade French fries
- Manchego cheese and ham toastie** 16
The classic hot cheese and ham toastie made with Manchego. Served with crisps
- Baguette with acorn-fed cured ham** 21
D.O. Extremadura Iberian cured ham with tomato and extra virgin olive oil. Served with crisps
- Rustic baguette with chicken** 19
Lightly smoked breast of chicken with curry mayonnaise, tender lettuce leaves and crispy onion. Served with crisps
- Flatbread**   18
with roasted vegetables, rocket salad, basil and confit tomato with romesco sauce. Served with vegetable chips

FAVOURITES

- The Burger** 22
Beef patty, lettuce, tomato and gherkin on a sesame seed bun. Add your choice of cheddar cheese or bacon. Served with homemade French fries.
- Rice from L'Empordà** 23
with squid, red shrimp, chopped dried red peppers and hazelnuts with saffron
- Roasted chicken Catalan style** 21
with raisins, pine nuts, mushroom, apricots and juice of rosemary
- Roasted croaker fish**  25
with vegetables chop suey, citronella, kaffir lime and fresh chilli
- Poached salmon fillet**  26
with roasted vegetables and wild rice
- Roasted fish of the day** 28
with a garnish of seasonal vegetables, rice, steamed potatoes or French fries
- Beef sirloin**  33
with celery parmentier, asparagus and seasonal confit mushroom

CHEF' SELECTION

TRUST THE EXPERT

- 100% Iberian pork**  29
with asparagus, baked potato and seasonal mushroom
-

VEGETARIAN FAVOURITES

Garden salad (V) (GF) **15**

with cava vinaigrette

(Tender sprouts, cherry tomato, lettuce hearts, mini carrot and green asparagus)

Wheat and egg linguine (V) **19**

Select your choice of: bolognaise, pesto (V), rustic tomato (V) or carbonara

Ecological rice from Pals (V) **18**

mushrooms and asparagus with chopped dried red peppers and almonds

Classic Spanish omelette (V) (GF) **12**

with potato and onion. Served with green salad

SOMETHING SWEET

Chocolate cake **10**

with hazelnuts and toffee cream

Sacher **11**

with apricot

Cheesecake **9**

Seasonal fruit (GF) **9**

sliced

Sherbets and ice creams **9**

homemade

Sacher (GF) **11**

“gluten free”

Catalan crème brûlée **10**

with strawberries

GARNISHES

	GARNISH	PORTION
Seasonal vegetables (V) (GF)	4€	9€
Rice (V) (GF)	4€	9€
Steamed potatoes (V) (GF)	4€	9€
French fries (V) (GF)	4€	9€
Garden salad (V) (GF)	4€	



KIDS

SATISFY

OUR FAVOURITES

- Vegetable purée** (V) (GF) (leaf) **9**
Carrot, potato and zucchini
- Pasta** (V) **12**
Plain with butter, rustic tomato
or Bolognese sauce
Grated cheese aside
- Nuggets** **14**
homemade chicken nuggets
- Mini burgers** **14**
Galician beef 100%

ALL DISHES SERVED WITH CHIPS OR
VEGETABLES

DESSERTS

- Yoghurt** (V) (GF) **6**
Plain or with fruits
- Custard** (V) **6**
with vanilla or chocolate
- Fruit salad** (GF) (leaf) **7**
- Ice cream** (V) **7**
2 scoops:
Vanilla, chocolate or strawberry

CHEF' SELECTION

RESPECT YOUR ELDERS, ESPECIALLY YOUR CHEF.

- Battered fish** **15**
White fish of the day
-

A black and white photograph of a wooden cutting board. In the foreground, a slice of grapefruit is cut, showing its segments and rind. In the background, a sprig of mint leaves and several ice cubes are scattered on the board. The lighting is soft, creating a calm and refreshing atmosphere.

DRINKS

UNWIND

MINERAL WATER

Mineral water 0,5L	6
Mineral or sparkling	
Mineral water 1L	7
Mineral or sparkling	

SOFT DRINKS

Soft drinks	6
Energetic drink	7

HOT DRINKS

Espresso	6
Decaffeinated, macchiato or with milk	
Regular coffee	6
Cappuccino	6
Hot chocolate	7
Chocolate with cream	7
Chocolate cappuccino	7

TEAS & HERBAL TEAS

English Breakfast Tea	7
Early Grey	7
Tea	7
Green tea, red tea or black tea	
Herbal tea	7
Camomile, lime flower or mint	

SOMMELIER' SELECTION

BUBBLES MAKE THE DIFFERENCE

Veuve Clicquot Carte Jaune	15
Glass of Champagne	

WHITE WINE

Glass of white wine	7
Sommelier' selection	
Bottle of white wine	27
Sommelier' selection	
Xarel-lo, Xarel-lo	29
Segura Viudas, DO Penedès	
Muscat, Gregal d'Espiells	33
Juvé y Camps, DO Penedès	
Albariño, Leiras	32
Codorniu, DO Rias Baixas	

ROSÉ WINE

Glass of rosé wine	7
Sommelier' selection	
Bottle of rosé wine	27
Sommelier' selection	
Pinot Noir, Viñas de Anna Flor de Rosa	45
Codorniu, DO Catalunya	
Grenache-Syrah, Minuty Rosé d'Or	69
Château Minuty, DO Côtes de Provence	

RED WINE

Glass of red wine	8
Sommelier' selection	
Bottle of red wine	28
Sommelier' selection	
Grenache, El Pispá	33
Vinos del paseante, DO Montsant	
Grenache, Cariñena, Cabernet Sauvignon y Syrah, Titi	43
Nogueral, DO Priorat	
Tempranillo, Valdubón Reserva	58
Bodegas Valdubón, DO Ribera del Duero	
Tempranillo, Orube Alta Expresión	69
Solar Viejo, DO Rioja	

D.O. CAVA

Glass of Cava	9
Sommelier' selection	
Bottle of cava	32
Sommelier' selection	
Anna de Codorniu	35
Blanc de Blancs	
Anna de Codorniu	35
Rosé	
Segura Viudas	45
Torre Galimany	
Juvé y Camps Brut Nature	49
Reserva de la Familia	
Freixenet	59
Reserva Real	

A.O.C. CHAMPAGNE

Glass of Champagne	15
Veuve Clicquot Carte Jaune	
Veuve Clicquot Carte Jaune	85
Veuve Clicquot Rosé	109
Moët Chandon Grand Vintage	129
Bollinger Spécial Cuvée	99
Dom Perignon Prestige	280

BEERS

National

Moritz, Damm

International

Coronita

Heineken

VERMOUTH

Martini

SPIRITS

Long drinks

14

Whisky: Dewar's - Four Roses - Ballantine's - Jameson

Rum: Santa Teresa Gran Reserva – Bacardi Carta Blanca Superior - Havana Club 3 years

Gin: Bombay – Beefeater – Seagram's

Vodka: Eristoff Brut – Eristoff Black - Absolut

Premium Long drinks

18

Whisky: Dewar's 12 years – Aberfeldy 12 years - Chivas 12 years

Rum: Santa Teresa 1796 – Bacardi Gran Reserva 8 years - Havana Club 7 years

Gin: Bombay Sapphire – Star of Bombay – Oxley - Beefeater 24 - Monkey 47 – Hendrick's

Vodka: Grey Goose - Absolut Elyx – Belvedere

THE CLASSICS

14

7

Gin&Tonic artesanal:

Bombay Sapphire gin, craft tonic water, fragrant leaf, grapefruit peel, lime and juniper berries

8

Moscow Mule:

Belvedere vodka , fresh lime and ginger beer

Manhattan:

Woodford reserva Bourbon , sweet vermouth and bitters

Negroni:

6

Bombay Sapphire gin, Campari and sweet vermouth

Margarita:

Casamigos Reposado Tequila, Cointreau and fresh lime

Sidecar:

Remy Martin VSOP Cognac , Cointreau and fresh lemon

