



THE PALACE BREAKFASTS

THE PALACE 48

Includes a full buffet, a selection of coffee or tea, and fried eggs or an omelet of your choice.

Supplement of €11 for La Cúpula breakfast.

LA CÚPULA BREAKFAST 59

Includes a full buffet, a selection of coffee or tea, and one dish of your choice from "Our Clásicos a la Carta".

A LA CARTA

Coffee, teas & herbal infusions 8

Matcha tea 9

Hot chocolate 10

Fresh juices 8

Freshly squeezed orange juice 12

CAVA / CHAMPAGNE

Celler Kripta, Ubac Gran Reserva 12

Perrier Jouët Grand Brut MV 23

Billecart Salmon Sous Bois 30

CAVIAR

"Real Caviar" served with blinis and sour cream

Baerii 30g 125

Amur Beluga 30G 145

Amur Oscietra 30G 145

Smoked Osetra 30g 190

Albino 30g 245

Supplement 5g Baerii caviar 20

VG – Vegan, V – Vegetarian

The raw fish that is used in our dishes is previously frozen, as established by the current legislation for the prevention of anisakis (R.D. 1021/2022). Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have any allergies or food intolerance, a menu with allergens is at your disposal.

Take away containers are provided by the establishment for customers wishing to take their meal to-go. We are committed to sourcing sustainable seafood and locally grown produce whenever possible. The coffee and tea we serve are sourced from sustainable farming. According to local law alcohol consumption by persons under 18 years of age is prohibited.

Prices with VAT included. Prices in Euros.



OUR CLÁSICOS A LA CARTA DISHES

PALACE EGGS BENEDICT 19

Brioche / Iberian ham or smoked salmon / poached egg / saffron hollandaise sauce

AVOCADO TOAST WITH POACHED EGG 17

Brioche / buckwheat

CLASSIC SPANISH OMELETTE 16

Made to order / crystal bread with tomato

PANCAKES 15

Pistachio cream / white chocolate ganache / crumble

OUR FRENCH TOAST 15

Caramelized brioche / red berries / light yogurt and vanilla cream

BURRATA TOAST 18

Brioche / burrata / herb-confited cherry tomatoes / crispy kale

AÇAÍ SMOOTHIE BOWL 16

Açaí and banana purée / fruit / granola

SCRAMBLED EGGS 11

Iberian ham or smoked salmon

OUR SPECIALTIES

CÚPULA EGGS BENEDICT 28

Brioche / house-marinated salmon / poached egg / caviar / saffron hollandaise

BROKEN EGGS 22

Galician potatoes / organic eggs / acorn-fed Iberian ham

PISTO COCOTTE 24

With 62° egg / potato mille-feuille / truffle