

# 27. CL UB

THE PALACE HOTEL

MADRID  
1912

## A LEGENDARY PLACE FOR GREAT MINDS

VG – Vegan, V – Vegetarian

### OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

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 undercooked meat, fish, shellfish, or eggs may increase the risk of foodborne illness.

If you have any allergies or food intolerance, a menu with allergens is at your disposal.

As part of our commitment to reducing food waste, we would be delighted to provide you with a container to take away any food you have not consumed in our bar.

According to local law alcohol consumption by persons under 18 years of age is prohibited.

Prices with VAT included. Prices in Euros.



LÁCTEOS  
MILK



FRUTOS DE CÁSCARA  
TREE NUTS



GLUTEN



SIN GLUTEN  
GLUTEN FREE



HUEVOS  
EGGS



SOJA  
SOY



CRUSTÁCEOS  
CRUSTACEANS



PESCADO  
FISH



CACAHUETES  
PEANUTS



APIO  
CELERY



MOSTAZA  
MUSTARD



SESAMO  
SESAME



SULFITOS  
SULPHITES



ALTRAMUCES  
LUPINS



MOLUSCOS  
SHELLFISH



## OVER A CENTURY OF TIMELESS CLASSICS AND NEW CREATIONS

Since opening its doors in 1912, the bar has held  
a special place in the history of the Palace.

Hemingway made our bar the setting for one of the scenes  
in *The Sun Also Rises* and famously expressed his admiration  
for our Martini. Over the years, the Palace also became a  
gathering place and training ground for some of  
Madrid's finest bartenders.



27 Club takes its name from the Generation of '27, whose  
members included figures such as Dalí and Buñuel, both  
regular guests at the hotel. Today, it carries forward a cocktail  
tradition spanning more than a century.



With respect for the great classics and a contemporary outlook,  
this menu revisits and reinterprets some of the recipes that  
have shaped the Palace's history, alongside new creations  
conceived to become the classics of tomorrow.

*Should you wish to enjoy a classic that does not appear on our  
menu, our team will be delighted to prepare it for you with the  
same care and attention devoted to each of our creations.*

*Classics from €18*





THE GREAT COCKTAIL CLASSICS  
THAT HAVE SHAPED OUR HISTORY,  
REIMAGINED ALONGSIDE NEW  
CREATIONS DESTINED TO BECOME  
THE CLASSICS OF TOMORROW

COCKTAIL CULTURE  
SINCE 1912



CLUB MARTINI

18

Beefeater London Dry, Amontillado Sherry, Amontillado-macerated olive

Eighty years ago, Jacinto Sanfeliu Brucart, the hotel's legendary head bartender, dared to reinterpret an American icon, replacing dry vermouth with the elegance of an exceptional Amontillado Sherry. Today, we revive his recipe and bring it into the present with one final touch: an olive slowly macerated in Amontillado. A cocktail that transcends time. A tribute to our history and to those who shaped it behind the bar.



CHAMPAGNE COCKTAIL

20

Brugal 1888, tea-infused honey, lemon juice,  
Champagne Perrier-Jouët Grand Brut

At The Palace, they say Dry Martinis and Champagne Cocktails have always flowed freely. And how could one resist raising a glass of Champagne beneath our historic dome? Our version boldly reimagines this great classic with rum, honey, lemon and delicate notes of green tea. And, of course, the finest Champagne. A classic with The Palace spirit. An invitation to celebrate.

ESPRESSO COCOTINI

18

Absolut Vodka, Cold Brew 40 Mr. Black, coconut foam

Born in 1980s London by a celebrated model, our Espresso Martini arrives at The Palace wrapped in a nod to haute couture and the glamour that has so often swept through its doors. Intense, dark and elegant, it is crowned with a delicate spiced coconut foam, like a string of white pearls against Coco Chanel's timeless little black dress.



## COCKTAIL CULTURE SINCE 1912

### PINKU HIGHBALL

23

Hibiki Harmony, strawberry and basil soda

Great hotel bars have never been just about great cocktails. They have also been home to simple mixed drinks that eventually became classics. The Whisky Soda is one of our bar favourites, reimagined here with Japanese whisky and a house-made strawberry and basil soda. Pinku is a nod to the provocative Japanese “pink cinema” of the 1960s and 70s. A seemingly simple classic that reveals much more beneath the surface.



### CHOCOLATE NEGRONI

18

Beefeater London Dry, Campari, Vermouth Rosso Carpano Classico, cocoa butter fat-wash, chocolate bitters

We begin with one of the defining icons of the contemporary aperitif and transform it into a cocktail of greater depth, elegance and nuance. Its vibrant character meets the delicate richness of cocoa butter, lending a silky, enveloping texture while preserving its freshness.

### MARGARITA CANSINO

21

Alipús San Juan, Olmeca Altos Plata, Cointreau, lime juice, Monin agave syrup

Our interpretation of a timeless classic begins with a tribute to the land that gave it life. Mezcal and tequila meet in the glass to reveal the full richness of agave: depth, character and a delicate whisper of smoke. Its name also holds a touch of cinematic history, a nod to one of our most illustrious guests: Rita Hayworth, born Margarita Cansino.



### PALOMA ROSÉ

18

Olmeca Altos Plata, Celler Kripta Rosat Brut Reserva, grapefruit juice

Some say the Paloma is the new gin and tonic. Perhaps. But why use soda when we can toast with natural bubbles? At the Palace, we have a particular fondness for Rosé Cava, and this cocktail makes that clear. Fresh, vibrant and full of bubbles. Our own way of dressing a classic in rosé.

## COCKTAIL CULTURE SINCE 1912



### OLD SCHOOL FASHIONED

20

Diplomático Reserva Exclusiva, 12-year-old Amontillado Sherry,  
Chestnut Bitters

For decades, The Palace has been a training ground for generations of Madrid bartenders. And one of the first lessons has always been the same: reinterpret the classics with respect. Today, our bartenders keep that tradition alive with an Old Fashioned crafted with rum and Sherry. A tribute to the old school and to those who continue to write its story behind our bar.



### HIGO

24

The Macallan 12 Double Cask, fig cordial, Williams & Humbert  
Palo Cortado VOS, Scrappy's Orleans Bitters

Fig leaf has become a prized ingredient behind the world's finest bars, thanks to its elegant aromas, surprisingly reminiscent of coconut. We pair it with an exceptional Scotch whisky and a distinguished aged Sherry. Two great classics and one unexpected ingredient come together to create a contemporary cocktail with a distinctly Madrid spirit.

### CHAMELEON SOUR

20

Maker's Mark Fully Matured, lemon juice, honey syrup

A Whisky Sour traditionally arrives over ice, crowned with egg white. At The Palace, we prefer to change the rules with elegance: ours is served in a coupe, replacing the classic finish with a delicate chamomile foam that brings new aromas and flavours to every sip. A reinterpretation as elegant as its surroundings. Because even the greatest classics can change their skin.

## NON-ALCOHOLIC COCKTAILS



### U-G-O

12

Martini Floreale, elderflower syrup, lemon, mint & soda water

### EL JARDÍN DEL PRADO

12

Strawberry, basil, Agave & lemon



### CRAZY BEE

12

Grapefruit juice, lemon juice, red tea and  
honey cordial, egg white

## THE 27 CLUB WHISKY COLLECTION

OUR COLLECTION OF EXCEPTIONAL WHISKEYS BRINGS  
TOGETHER RENOWNED EXPRESSIONS, DISTINCTIVE  
LABELS AND SPECIAL EDITIONS FROM SOME OF THE  
WORLD'S MOST PRESTIGIOUS DISTILLERIES

### SCOTLAND

#### SINGLE MALT

##### HIGHLAND

|                                                           |      |
|-----------------------------------------------------------|------|
| THE MACALLAN 12 DOUBLE CASK                               | 30   |
| THE MACALLAN 15 DOUBLE CASK                               | 51   |
| THE MACALLAN 18 DOUBLE CASK                               | 91   |
| THE MACALLAN TIME SPACE MASTERY<br>200 ANNIVERSARY (50ML) | 450  |
| THE MACALLAN 25 SHERRY OAK (50ML)                         | 595  |
| THE MACALLAN 30 DOUBLE CASK (10ML)                        | 190  |
| THE MACALLAN 30 DOUBLE CASK (30ML)                        | 570  |
| THE MACALLAN 30 DOUBLE CASK (50ML)                        | 950  |
| THE MACALLAN 40 "BOTTLED IN 2025" (10ML)                  | 440  |
| THE MACALLAN 40 "BOTTLED IN 2025" (30ML)                  | 1320 |
| THE MACALLAN 40 "BOTTLED IN 2025" (50ML)                  | 2200 |
| THE MACALLAN M DECANTER<br>ANNUAL RELEASE 2023 (10ML)     | 390  |
| THE MACALLAN M DECANTER<br>ANNUAL RELEASE 2023 (30ML)     | 1170 |
| THE MACALLAN M DECANTER<br>ANNUAL RELEASE 2023 (50ML)     | 1950 |
| GLENMORANGIE 10 BOURBON CASKS                             | 18   |

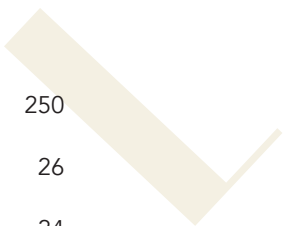


## **SPEYSIDE**

|                              |     |
|------------------------------|-----|
| GLENFIDDICH 12               | 20  |
| THE GLENLIVET 12 DOUBLE CASK | 20  |
| THE GLENROTHES 24 YO (50ML)  | 160 |
| THE GLENROTHES 34 YO (50ML)  | 750 |
| 1987 SINGLE CASK (50ML)      |     |

## **ISLAY**

|              |     |
|--------------|-----|
| LAPHROAIG 25 | 250 |
| ARDBEG 10    | 26  |
| LAGAVULIN 16 | 24  |



## **OBAN**

|         |    |
|---------|----|
| OBAN 14 | 24 |
|---------|----|

## **BLENDED**



|                                   |    |
|-----------------------------------|----|
| BUCHANAN'S DELUXE 12              | 20 |
| CHIVAS REGAL 12                   | 18 |
| CHIVAS REGAL 18                   | 32 |
| CHIVAS REGAL ROYAL SALUTE 21      | 58 |
| JOHNNIE WALKER BLUE LABEL         | 58 |
| JOHNNIE WALKER GOLD LABEL RESERVE | 20 |
| JOHNNIE WALKER BLACK LABEL 12 YO  | 18 |
| GRAND OLD PARR 12                 | 18 |

## **UNITED STATES**

### **BOURBON**

#### **KENTUCKY**

|                                      |    |
|--------------------------------------|----|
| MAKER'S MARK FULLY MATURED           | 18 |
| WOODFORD RESERVE MASTER'S COLLECTION | 20 |
| BLANTON'S SINGLE BARREL              | 30 |



## TENNESSEE

JACK DANIEL'S GENTLEMAN JACK

30

## RYE

SAZERAC RYE

20

WOODFORD RESERVE RYE

20

## JAPAN

### SINGLE MALT

THE HAKUSHU 12 SINGLE MALT

52

THE HAKUSHU 18 SINGLE MALT

250

THE YAMAZAKI 18 SINGLE MALT

180

THE YAMAZAKI 12 SINGLE MALT

48

### BLENDED

HIBIKI HARMONY

30

HIBIKI 21

185

HIBIKI 30 (50ML)

1570

NIKKA FROM THE BARREL

24

## GIN

### GERMANY

MONKEY 47

22

### SCOTLAND

HENDRICK'S

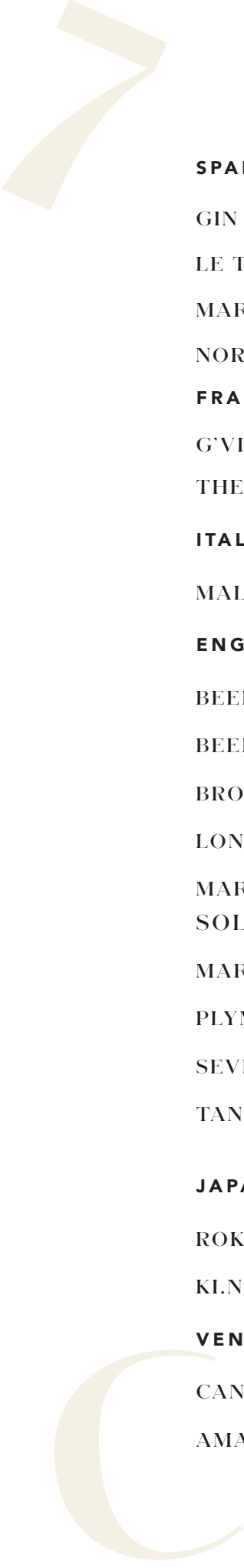
20

HENDRICK'S LUNAR

25

THE BOTANIST

25



## **SPAIN**

GIN MARE 18

LE TRIBUTE 25

MARTÍN SESSE SINGULAR 18

NORDÉS 18

## **FRANCE**

G'VINE 22

THE GARDENER FRENCH RIVIERA 24

## **ITALY**

MALFY ORIGINALE 18

## **ENGLAND**

BEEFEATER LONDON DRY 18

BEEFEATER CROWN JEWEL 20

BROCKMANS 25

LONDON N°1 18

MARTIN MILLER'S 9 MOONS 22

SOLERA RESERVE

MARTIN MILLER'S 18

PLYMOUTH 20

SEVENTY ONE EAU DE NUIT 45

TANQUERAY TEN 24

## **JAPAN**

ROKU 20

KI.NO.BI 24

## **VENEZUELA**

CANAÏMA 24

AMAZONICO ANCESTRAL 20

## **ALCOHOL-FREE GIN**

SEAGRAM'S 0.0% ALC. VOL

18

## **MEZCAL**

CASAMIGOS JOVEN

22

ALÍPUS SAN JUAN

24

SIETE MISTERIOS DOBA-YEJ

22

400 CONEJOS JOVEN

18

## **TEQUILA**

CASA DRAGONES BLANCO

35

CLASE AZUL REPOSADO

50

CLASE AZUL PLATA

35

DON JULIO BLANCO

20

DON JULIO REPOSADO

22

DON JULIO ROSADO

55

DON JULIO 1942 AÑEJO

80

HERRADURA REPOSADO

20

MAESTRO DOBEL DIAMANTE

32

MAESTRO DOBEL 50  
CRISTALINO EXTRA AÑEJO

130

OLMECA ALTOS PLATA

18

PATRÓN SILVER

25

PATRÓN REPOSADO

28

1800 CRISTALINO

25

1800 MILENIO

88



## COCUY

### VENEZUELA

|                                     |    |
|-------------------------------------|----|
| COCUY SAROCHE, AGAVE COCUI TRELEASE | 28 |
|-------------------------------------|----|

## VODKA

### UNITED STATES

|        |    |
|--------|----|
| TITO'S | 18 |
|--------|----|

|                     |    |
|---------------------|----|
| SQUARE ONE CUCUMBER | 20 |
|---------------------|----|

### FRANCE

|            |    |
|------------|----|
| GREY GOOSE | 24 |
|------------|----|

### POLAND

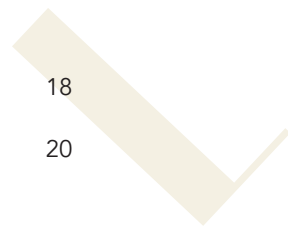
|                   |    |
|-------------------|----|
| BELVEDERE ORGANIC | 20 |
|-------------------|----|

### SWEDEN

|              |    |
|--------------|----|
| ABSOLUT ELYX | 25 |
|--------------|----|

### JAPAN

|            |    |
|------------|----|
| HAKU VODKA | 18 |
|------------|----|



## ARMAGNAC

|                                 |    |
|---------------------------------|----|
| BAS-ARMAGNAC DARTIGALONGUE 2012 | 24 |
|---------------------------------|----|

## COGNAC

|                  |    |
|------------------|----|
| REMY MARTIN VSOP | 28 |
|------------------|----|

|               |    |
|---------------|----|
| HENNESSY VSOP | 28 |
|---------------|----|

|             |    |
|-------------|----|
| HENNESSY XO | 84 |
|-------------|----|

|            |    |
|------------|----|
| MARTELL XO | 65 |
|------------|----|

|                |    |
|----------------|----|
| REMY MARTIN XO | 70 |
|----------------|----|

|                              |     |
|------------------------------|-----|
| REMY MARTIN LOUIS XIII (1CL) | 120 |
|------------------------------|-----|





## BRANDY

|                                 |    |
|---------------------------------|----|
| 1866 SOLERA GRAN RESERVA        | 20 |
| CARLOS I SOLERA GRAN RESERVA    | 18 |
| PEINADO 20 SOLERA GRAN RESERVA  | 35 |
| PEINADO 100 SOLERA GRAN RESERVA | 75 |
| TORRES 10 RESERVA IMPERIAL      | 14 |

## RUM

### DOMINICAN REPUBLIC

|                      |    |
|----------------------|----|
| MATUSALEM 15 AÑOS    | 20 |
| MATUSALEM 10 AÑOS    | 16 |
| BARCELÓ IMPERIAL     | 20 |
| BRUGAL 1888          | 20 |
| BRUGAL DOBLE RESERVA | 16 |

### GUATEMALA

|              |     |
|--------------|-----|
| ZACAPA ROYAL | 104 |
| ZACAPA XO    | 56  |
| ZACAPA 23    | 22  |

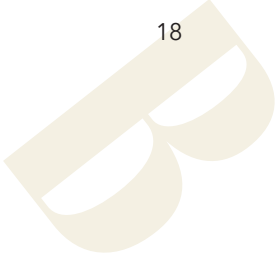
### NICARAGUA

|                 |    |
|-----------------|----|
| FLOR DE CAÑA 18 | 20 |
| FLOR DE CAÑA 12 | 16 |



### VENEZUELA

|                                  |    |
|----------------------------------|----|
| DIPLOMATICO AMBASSADOR SELECTION | 77 |
| DIPLOMATICO RESERVA EXCLUSIVA    | 20 |
| SANTA TERESA SOLERA 1796         | 18 |



## JAMAICA

HAMPDEN STATE HLCF CLASSIC 24

APPLENTON ESTATE SIGNATURE 20

## COLLECTION LIMITED EDITIONS

PLANTATION PANAMA VINTAGE 2010 24

PLANTATION FIJI VINTAGE 2004 21

PLANTATION JAMAICA VINTAGE 1996 22

## SPARKLING WINES & CHAMPAGNES

Glass Bottle

### BLANC

 CELLER KRIPTA UBAC GRAN RESERVA 2019 12 65  
Macabeo, Xarel·lo & Parellada / Corpinnat

 PERRIER JOUËT GRAND BRUT MV 23 105  
Pinot Noir, Meunier & Chardonnay / AOC. Champagne

 HENRI GIRAUD ESPRITNATURE MV 24 120  
Pinot Noir & Chardonnay / AOC. Champagne

 PAUL GOSSET AU FIL DES TEMPS L'HIVER MV 25 125  
Pinot Noir / AOC. Champagne

 PERRIER-JOUËT BLANC DE BLANCS BRUT MV 170  
Pinot Noir / AOC. Champagne

 PERRIER-JOUËT BELLE EPOQUE BRUT 2015 365  
Pinot Noir / AOC. Champagne

### ROSÉ

 CELLER KRIPTA ROSAT BRUT RESERVA 2022 12 65  
Trepas / Corpinnat

 PERRIER JOUËT, BLASON ROSÉ MV 35 165  
Pinot Noir, Chardonnay & Meunier / AOC. Champagne

## WHITE WINES

|                                                                                     |                                                                                         |      | Glass | Bottle |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|------|-------|--------|
|    | <b>BIDEONA, CABEZADAS - CUVÉE DEL SOMMELIER THE PALACE HOTEL</b><br>Viura / DOCa. Rioja | 2023 | 11    | 45     |
|    | <b>DOMINIO DOBIBEI LALUME</b><br>Treixadura, Godello, Albariño & Others / DO. Ribeiro   | 2023 | 12    | 60     |
|    | <b>CELLER MAS DOIX MURMURI</b><br>Garnacha Blanca & Macabeo / DOQ. Priorat              | 2025 | 13    | 65     |
|    | <b>BODEGAS MARAÑONES</b><br>Albillo Real / DO. Vinos de Madrid                          | 2023 | 15    | 75     |
|    | <b>LAWSON'S DRY HILLS</b><br>Sauvignon Blanc / GI. Marlborough                          | 2024 | 13    | 65     |
|  | <b>DOMAINE LUCIAN MUZARD ET FIL</b><br>Bourgogne Chardonnay / AOC Bourgogne             | 2024 | 16    | 80     |

## RED WINES

|                                                                                     |                                                                                             |      | Glass | Bottle |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|------|-------|--------|
|  | <b>BIDEONA, LADERAS - CUVÉE DEL SOMMELIER THE PALACE HOTEL</b><br>Tempranillo / DOCa. Rioja | 2023 | 11    | 45     |
|  | <b>PAXARO TOLO</b><br>Mencía / DO. Ribeira Sacra                                            | 2023 | 12    | 60     |
|  | <b>REMELLURI RESERVA</b><br>Tempranillo, Garnacha Tinta & Graciano / DOCa Rioja             | 2018 | 15    | 75     |
|  | <b>SEI SOLO BODEGAS Y VIÑEDOS PRELUDIO</b><br>Tempranillo / DO. Ribera del Duero            | 2023 | 15    | 75     |
|  | <b>DURIGUTTI PIEDEMONTE, FINCA LAS JARILLA</b><br>Malbec / Gualtallary, Valle de Uco        | 2023 | 12    | 60     |
|  | <b>ROQUETTE &amp; CAZES</b><br>Touriga Nacional, Touriga Franca & Tinta Roriz / DOC. Douro  | 2022 | 13    | 65     |



**BIDEONA LOS SALBOS  
THE PALACE HOTEL, MADRID**

2023

135

Exclusive single-vineyard edition for The Palace Hotel Madrid  
Tempranillo & Others / DOCa. Rioja

**ROSÉ WINES AND CLARETES**



**ALEGRE VALGAÑÓN CLARETE**

2024

Glass

8

Bottle

40

Garnacha tinta & Viura / DOCa. Rioja



**CHIVITE LAS FINCAS,**

2021

10

45

Garnacha tinta & tempranillo / IGP 3 Riberas



**GÉRARD BERTRAND,  
SOURCE OF JOY**

2021

11

50

Grenache noir, Syrah & Cinsault / AOC. Languedoc

**ALCOHOL-FREE WINES**



**FRENCH BLOOM LE BLANC 0.0%**

95



**WIN VERDEJO 0.0%**

55



**WIN TEMPRANILLO 12 MONTHS 0.0%**

65

**BEERS**



**MAHOU 5 ESTRELLAS CAÑA**

10



**MAHOU 5 ESTRELLAS PALE LAGER 33CL**

10

**MAHOU SIN GLUTEN PALE LAGER 33CL**

10



**MAHOU 0,0 TOSTADA AMBER LAGER 33CL**

10



**MAHOU 0,0 RUBIA PALE LAGER 33CL**

10



**MAHOU 5 ESTRELLAS DOUBLE**

15



**MAHOU RESERVA HELLES BOCK 33CL**

12



**ALHAMBRA 1925 PILSNER 33CL**

10



**CIBELES RUBIA PALE ALE 33CL**

10



**CIBELES STOUT BLACK STOUT 33CL**

10



**MAD 91 AMBER ALE "MADRID"**

10



**MAD 91 IPA INDIA PALE ALE "MADRID"**

10

## APÉRITIF



|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| APEROL                                                                                         | 12 |
| CAMPARI                                                                                        | 12 |
|  LILLET BLANC | 12 |
| SUZE                                                                                           | 12 |
| ST. PETRONI BITTER                                                                             | 8  |
| MARTINI FLOREALE 0.5 % VOL                                                                     | 10 |
| MARTINI VIBRANTE 0.5 % VOL                                                                     | 10 |

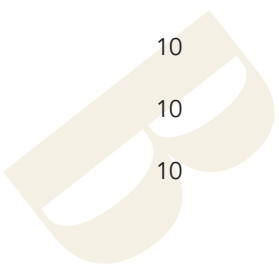
## VERMOUTH



|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
|  LAVILLA ROJO - EL ESCORIAL                               | 8  |
|  FOT-LI 19 BOTÁNICOS - REUS                               | 8  |
|  VALDESPINO (BASE DE OLOROSO)<br>JEREZ DE LA FRONTERA     | 10 |
|  GONZÁLEZ BYASS LA COPA BLANCO<br>JEREZ DE LA FRONTERA    | 8  |
|  GIUSEPPE B. CARPANO,<br>ANTICA FORMULA - TORINO          | 12 |
|  DEL PROFESSORE VERMOUTH<br>DI TORINO CLASSICO - PIEMONTE | 14 |
|  ST. PETRONI BRANCO                                       | 10 |
|  ST. PETRONI VERMELLO                                     | 10 |



## DIGESTIF & FINE LIQUORS

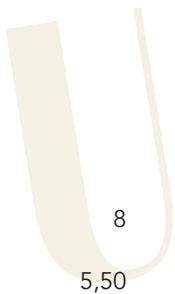


|                        |    |
|------------------------|----|
| AMARO MONTENEGRO       | 10 |
| AMARO SICILIANO AVERNA | 10 |
| FERNET BRANCA          | 10 |
| JÄGERMEISTER           | 10 |

|   |                                                  |    |
|---|--------------------------------------------------|----|
| 🧪 | MARTIN CODAX BLANCO                              | 10 |
|   | RUAVIEJA AGUARDIENTE DE ORUJO                    | 10 |
|   | RUAVIEJA LICOR DE HIERBAS                        | 10 |
| 🍷 | RUAVIEJA CREMA DE ORUJO                          | 10 |
| 🍷 | BAILEYS' THE ORIGINAL IRISH CREAM                | 10 |
|   | GRAND MARNIER CORDON ROUGE                       | 10 |
|   | GRAPPA NONINO 43°                                | 14 |
|   | GRAPPA SASSICAIA POLI IL<br>BARRILI DI SASSICAIA | 32 |
|   | CHARTREUSE JAUNE (AMARILLO)                      | 15 |
|   | CHARTREUSE VERTE (VERDE)                         | 15 |

## BEVERAGES & WATERS

|  |                                    |   |
|--|------------------------------------|---|
|  | SPRITE                             | 8 |
|  | COCA- COLA                         | 8 |
|  | COCA- COLA LIGHT                   | 8 |
|  | COCA- COLA ZERO                    | 8 |
|  | COCA- COLA ZERO ZERO               | 8 |
|  | FANTA LEMON                        | 8 |
|  | FANTA ORANGE                       | 8 |
|  | AQUARIUS                           | 8 |
|  | AQUARIUS ORANGE                    | 8 |
|  | FUZE TEA GREEN TEA & PASSION FRUIT | 8 |
|  | FUZE TEA LEMON                     | 8 |
|  | FUZE TEA SUGAR-FREE LEMON          | 8 |
|  | SCHWEPES TONIC                     | 8 |
|  | SCHWEPES SELECTION LEMON           | 8 |
|  | SCHWEPES SELECTION ORANGE          | 8 |
|  | SCHWEPES SELECTION GRAPEFRUIT      | 8 |



|                               |      |
|-------------------------------|------|
| FEVER TREE TONIC              | 8    |
| MONDARIZ WATER 33CL           | 5,50 |
| MONDARIZ SPARKLING WATER 33CL | 5,50 |
| MONDARIZ WATER 75CL           | 9    |
| MONDARIZ SPARKLING WATER 75CL | 9    |
| PERRIER 33CL                  | 6    |
| SAN PELLEGRINO 50CL           | 8    |
| VICHY CATALAN 50 CL           | 8    |

## JUICES

|                           |    |
|---------------------------|----|
| CARROT, ORANGE & GINGER   | 10 |
| LEMON, SPINACH & CUCUMBER | 10 |
| MANGO                     | 10 |
| TOMATO & SPICES           | 10 |

## COFFEE

|                                                                                                                                                                                                                                            |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| ESPRESSO COFFEE                                                                                                                                                                                                                            | 8  |
|  CAPPUCINO                                                                                                                                              | 8  |
|  IRISH COFFEE,<br>Irish whiskey, coffee, brown sugar & cream                                                                                            | 14 |
|   PALACE COFFEE,<br>coffee, coffee liqueur, hazelnut liqueur & cream | 14 |
|  1912 COFFEE,<br>coffee, cacao liqueur, Grand Marnier, chocolate & orange zest                                                                          | 12 |
| MEXICAN CARAJILLO,<br>coffee & Licor 43                                                                                                                                                                                                    | 12 |
| CARAJILLO,<br>coffee & brandy                                                                                                                                                                                                              | 12 |

Selection of Milks: skimmed, semi-skimmed, whole, lactose-free  
Selection of Plant-Based Beverages: almond, oat, soy



## TEA & INFUSIONS

|                  |    |
|------------------|----|
| POMME D'AMOUR    | 8  |
| JAUME LEMON      | 8  |
| PASSION DE FLEUR | 8  |
| MATCHA TEA       | 11 |

## TAPAS

|                                                                                     |                                                                                   |    |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|----|
|    | <b>IBERIAN HAM CROQUETTES,</b><br>with Iberian pork lardo veil (4 units)          | 16 |
|    | <b>POTATO MILLE-FEUILLE,</b><br>brava sauce, black garlic aioli (V)               | 12 |
|   | <b>COD CHURRO,</b><br>peri-peri seaweed salt, tartar sauce (4 units)              | 12 |
|  | <b>CANTABRIAN ANCHOVIES,</b><br>brioche, seaweed butter                           | 6  |
|  | <b>GILDA MATRIMONIO,</b><br>olive, piparra, marinated white anchovy and anchovies | 5  |
|  | <b>OCTOPUS GILDA,</b><br>potato, pickled onion, smoked paprika                    | 7  |
|  | <b>NORMANDY OYSTERS NO. 3,</b><br>green apple sauce, aromatic herbs and caviar    | 9  |
|  | <b>IBERIAN HAM BIKINI,</b><br>mozzarella, truffle and vegetable crisps            | 16 |

## CAVIAR

|                                                                                     |                                                        |     |
|-------------------------------------------------------------------------------------|--------------------------------------------------------|-----|
|  | <b>"REAL CAVIAR" SERVED WITH BLINIS AND SOUR CREAM</b> |     |
|  | <b>BAERI 30G</b>                                       | 125 |
|  | <b>AMUR BELUGA 30G</b>                                 | 145 |
|  | <b>AMUR OSCIETRA 30G</b>                               | 145 |
|  | <b>SMOKED OSCIETRA 30G</b>                             | 190 |
|  | <b>ALBINO 30G</b>                                      | 245 |
|  | <b>*SUPPLEMENT 5G BAERI CAVIAR</b>                     | 20  |

## LIGHT

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                           |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|-----------|
|                                                                                                                                                                                                                                                                         | <b>LA CÚPULA RUSSIAN SALAD,</b><br>"gordal" olives, "piparra", tuna belly                 | 18        |
|                                                                                                                                                                                                                                                                                                                                                                                                                                           | <b>CARROT TARTARE WITH ORANGE,</b><br>buckwheat, nasturtium, carrot-ginger sauce (VG)     | 16        |
|                                                                                                       | <b>STEAK TARTARE,</b><br>toasted brioche roll, pickled mushrooms, black garlic, egg yolk  | 26        |
|                                                                                                                                                                                                                                                                                                                                                                                                                                           | <b>100% IBERIAN ACORN-FED<br/>"IBÉRICOS TORREÓN" HAM,</b><br>crystal bread, grated tomato | 42        |
|                                                                                                                                                                                                                                                                         | <b>SELECTION OF 3 SPANISH CHEESES,</b><br>seasonal marmalade and crackers (V)             | 21        |
|                                                                                                                                                                                                                                                                   | <b>GREEN LEAF SALAD,</b><br>seeds, grapes, apple, yogurt-walnut dressing (V)              | 16        |
|   <br>   | <b>CAESAR SALAD THE PALACE,</b><br>mollet egg, croutons, bacon, Mahón cheese              | 18        |
|                                                                                                                                                                                                                                                                                                                                                                                                                                         | <b>CHICKEN BREAST<br/>LOBSTER</b>                                                         | 6*<br>21* |

## SANDWICHES

"SERVED WITH FRENCH FRIES"

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                     |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|----|
|                                                                                                                                                                                                                                                                    | <b>BEEF BURGER,</b><br>piquillo pepper mayonnaise, Manchego cheese, pickled cucumber                | 28 |
|                                                                                                                                                                                                                                                                    | <b>PERI-PERI CHICKEN CIABATTA,</b><br>tartare sauce, romaine lettuce, tomato                        | 22 |
|    <br>   | <b>OCTOPUS ROLL,</b><br>brioche bun, kimchi mayonnaise, fried leeks                                 | 28 |
|                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>ZUCCHINI CIABATTA,</b><br>sun-dried tomato hummus and basil (VG)                                 | 20 |
|    <br>   | <b>THE PALACE CLUB SANDWICH,</b><br>Caesar dressing, chicken breast, Mahón cheese, bacon, fried egg | 26 |