



IN ROOM DINING MENU

Please inform us if you have any food allergy or intolerance
Prices in Euro / VAT included / 6 euros Service charge not included



At MAJESTIC HOTEL & SPA BARCELONA, with our 100 years of history, we know that the aromas, tastes, and textures of our cuisine will be among the memories you take with you from your stay. Let us delight you with our suggestions and help you enjoy our cuisine the fullest. Our gastronomy is based on Catalan culinary tradition, adapted to international tastes.

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BREAKFAST

from 6:00 h to 12:00 h

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CONTINENTAL

30


Natural juices: orange, grapefruit, green detox, or carrot

A selection of coffees, teas, infusions, or hot chocolate

A selection of pastries, artisanal bread, butter, jams, and honey  (available without gluten)

Artisanal natural or nonfat yogurt from Arenys de Munt or mango or blueberry yogurt

from La Segarra  with your choice of cereals: Granola, Special K, Corn Flakes (available without gluten)

Coco Pops or All-Bran 

INTERNATIONAL

39


Natural juice: orange, grapefruit, green detox, or carrot

A selection of coffees, teas, infusions, or hot chocolate

A selection of pastries, artisanal bread, butter, jams, and honey  (available without gluten)

Artisanal natural or nonfat yogurt from Arenys de Munt or mango or blueberry yogurt

from La Segarra  with your choice of cereals: Granola, Special K, Corn Flakes (available without gluten),

Coco Pops or All-Bran 

Two free range eggs from Calaf cooked to your preference: scrambled , fried, poached, boiled or omelet. with bacon , chicken sausages, potatoes, and tomatoes from Maresme


Seasonal fresh fruit bowl

HEALTHY

35

Natural juice: orange, grapefruit, green detox, or carrot

A selection of coffees, teas, infusions, or hot chocolate

Greek yogurt with a selection of wild berries 

A selection of artisanal bread with extra virgin olive oil   (available without gluten)

Calaf scrambled egg white with spinach and roasted tomatoes from Maresme 

LEBANESE

44

Natural juice: orange, grapefruit, green detox, or carrot


A selection of coffees, teas, infusions, or hot chocolate

Hummus, avocado and olives  

Cucumber and fresh tomato salad 

Ful medames, broad beans stewed with spiced tomato 

Basket of pita bread with extra virgin olive oil

Two free range eggs from Calaf cooked to your preference: scrambled , fried, poached, boiled or omelet.

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Contains gluten  / Contains pork  / Contains dairy  / Contains dry fruits  / Vegan 

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À LA CARTE

Sliced fresh avocado (1 piece) 🌿	12
Smoked salmon side dish (100gr)	20
Smoked salmon serving (150gr)	26
A selection of fresh seasonal fruit 🌿	13
A selection of wild berries 🌿	18
Artisanal natural or nonfat yogurt from Arenys de Munt or mango or blueberry yogurt from La Segarra 🥛	6
Cereals with milk 🥛 and honey 🍯	10
Granola, Special K, Corn Flakes (available without gluten), Coco Pops or All-Bran 🌿	
Bircher muesli with wild berries 🌿 🥛 🍓	10
Porridge with milk 🥛 or water and honey 🍯	10
A selection of artisanal Catalan cheeses from the Pyrénées with their garnishes 🌿 🥛 🍓	18
Carrasco Iberian ham from Guijuelo 🐷	23
Coca bread with tomato and extra virgin olive oil 🌿	6
Bagel with cream cheese, rocket salad and smoked salmon 🌿 🥛	22

BAKERY & PASTRY

Homemade pancakes with maple syrup 🌿 🥛 or Nutella 🌿 🥛 🍓	14
A selection of pastries, artisanal bread, and butter 🌿 🥛	10
Homemade waffle with Nutella and wild berries 🌿 🥛 🍓	16
White or whole grain toasts with butter and jams 🌿 🥛	8
A selection of gluten-free bread and pastries with butter and jams 🥛	8

CALAF FREE RANGE EGGS

Two eggs cooked to your preference: scrambled, fried, boiled or omelette, with bacon 🐷, chicken sausages, potatoes and tomatoes from Maresme	20
Eggs Benedict with spinach 🌿 🥛, smoked salmon 🌿 🥛, bacon 🌿 🐷 🥛 or Pyrénées smoked river trout 🌿 🥛	22
Spanish omelet with potato and onion and tomato bread 🌿	18

*Treat yourself with a Mimosa or a glass of cava - 8€
or a glass of Champagne R de Ruinart – 19€*

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DRINKS

Juices

Orange or grapefruit natural juice	8
Green detox juice: apple, spinach, celery, ginger, and lemon	10
Carrot juice	10
Seasonal freshly squeezed juices	10

Fresh fruit smoothie 	12
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Milk / Plant Milk

Full fat or skimmed milk (glass)	4
Full fat or skimmed milk (thermos 0,50 cl)	7
Soya, rice, oat, almond or lactose free milk (glass)	4
Soya, rice, oat, almond or lactose free milk (thermos 0,50 cl)	7

Hot chocolate	6
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Coffee

Freshly brewed pot of coffee 0,5l.	7
Freshly brewed pot of coffee 1l.	10
Espresso	5
Double espresso	8
Cappuccino, Caffè latte	6

Teas / Infusions	7
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English breakfast, Earl Grey, Darjeeling
Pu-Erh
Green tea
Rooibos citrus or vanilla
Chamomile, verbena, mint. Lime blossom tea

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DURING THE DAY AND NIGHT
from 12:00h to 6:00h

 Only available from 12:00h to 00:00h

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STARTERS

The world's best stuffed olives with L'Escala anchovy	9
Fresh oysters (per unit)	6
Potatoes with special "brava" sauce 🌿🌿	9
Homemade Iberian ham croquettes (4 units) 🌿🥩🥩	10
☀️ Spanish potato and onion omelet with bread with tomato 🌿	18
Ox cecina cold meat "Premium" by El Capricho from León	28
Iberian bellota ham by Carrasco from Guijuelo 🥩	23
"Coca" bread with tomato and extra virgin olive oil 🌿	6
Selection of artisanal cheeses from the Pyrénées with their garnishes 🌿🥛🥕	18
☀️ Barceloneta garlic prawns	29
Traditional <i>hummus</i> with pita bread 🌿🥕🌿	12
<i>Vegan samosas of potatoes and peas with mint chutney - 4 un</i> 🌿🌿	14
☀️ <i>Falafel - 4 un</i> 🌿	14
Chicken and prawns dim sum with soy sauce and sweet & sour chili (6 units) 🌿	24
Veal dim sum with soy sauce and sweet & sour chili (6 units) 🌿	20
Dim sum assortment : chicken and prawns (3 units) and veal (3 units), with soy sauce and sweet & sour sauce 🌿	22

SOUPS

Gratinated onion soup, with Gruyère cheese and bread 🌿🥛	14
Cream soup of seasonal Maresme vegetables with <i>croutons</i> and Gruyere cheese 🌿🥛	14
Consommé: beef broth with quail egg and vegetables	16
Wonton soup with veal dumplings 🌿	19

SALADS

☀️ Burrata salad with baby spinach, avocado and pesto sauce 🌿🥛🥕	14
Classic Caesar salad 🌿🥛	16
with grilled chicken	19
with grilled shrimps	24
Avocado poke, wakame seaweed, marinated salmon, and seeds 🥕	22
<i>Vegan option with tofu instead of salmon</i> 🥕🌿	15

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SANDWICHES with French fries 🍟 or salad 🌿

Majestic Club Sandwich 🌿 🍗 🥚 🥛	23
<i>Bacon 🍗 , chicken, lettuce, tomato, egg, mayonnaise, and mustard</i>	
Beef hamburger from Pallars with tomato, lettuce, Cheddar cheese and caramelized onion and mustard mayonnaise 🌿 🥛	24
<i>Supplements: bacon 🍗, green chilli peppers and/or fried egg</i>	+2
Low temperature pulled pork sandwich with cabbage, mayonnaise, pickled onion and homemade barbecue sauce 🌿 🍗	20

PASTA & PIZZA

Linguine 🌿 🌿, penne 🌿 🌿, pappardelle 🌿 or gluten-free penne 🌿 with Napoletana 🌿, Bolognese 🍗 🥛, pesto 🥛 🌿, arrabiata, cream 🥛, pink sauce 🥛 or Halal Bolognese 🥛	14
Margherita pizza 🌿 🥛	18
<i>Supplements: anchovies, ham, turkey, olives, bacon 🍗, mushrooms, green chilli peppers or extra mozzarella 🥛</i>	+2
With Iberian ham 🍗	+4
🌅 Lasagne with traditional ragoût 🍗 🥛 🌿	23

MEAT



Veal sirloin from Girona with French fries and vegetables 🌿	32
<i>Extras: Roquefort sauce 🥛 or green peppercorn sauce 🥛</i>	+4
Red curry with chicken, vegetables, and basmati rice	25
🌅 Marinated grilled Duroc pork ribs with cashew nuts, spring onions and spinach salad 🌿 🍗 🥛 🌿	28

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FISH










Grilled Mediterranean sea bass with vegetables	32
Grilled or steamed salmon with vegetables	22
 Catalan style Fish & Chips with lemon mayonnaise	28
 Paella El Senyoret – fish and deshelled seafood with bomba rice from Pals (min 2 pers)	28 / pers.

SIDE DISHES





















7

French fries   or potato purée 
Steamed vegetables or grilled vegetables 
Basmati rice 
Green salad 

DESSERTS

Jean Maire Hiblot cake (chocolate and hazelnut praline)   	12
Cheesecake with citrus jam 	12
Ice cream (3 scoops), your choice:	12
Chocolate, strawberry, vanilla, yoghurt, and coconut ice cream 	
Lemon, raspberry and orange sherbet 	
A selection of fresh sliced seasonal fruit with wild berries 	14
Lemon pie  	12

CHILDREN'S MENU from 3 to 12 years (available from 12:00h to 22:00h)

Cream soup of seasonal Maresme vegetables with croutons and Gruyère cheese  	9
Margherita pizza  	15
<i>Extra: ham , olives, bacon , mushrooms or extra mozzarella </i>	+2
Ham and cheese children's sandwich with French fries   	12
Mac & cheese  	12
Milanese grilled chicken breast with vegetables, French fries  or basmati rice	14
Mini Pallars beef burger with cheese and French fries  	14
Mediterranean fresh fish from the market for children: breaded  or steamed (1/2 portion)	18
Brownie with vanilla ice cream   	12
Ice cream assortment (2 scoops) 	9

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STILL & SPARKLING WATER

Font Vella Premium & Vichy Catalán 0'5l	6
Font Vella Premium & Vichy Catalán 1l	8
Perrier 0'33l	6
Acqua Panna 1l.	14

COFFEE

Freshly brewed pot of coffee 0'5l.	7
Freshly brewed pot of coffee 1l.	10
Espresso	5
Double espresso	8
Cappuccino, Caffè latte	6

HOT CHOCOLATE

6

TEAS & INFUSIONS

7

English Breakfast, Earl Grey, Darjeeling
Pu-Erh
Green tea
Rooibos citrus or vanilla
Chamomile, verbena, mint

JUICES

Natural orange and grapefruit juice	8
Green detox juice: apple, spinach, celery, ginger, and lemon	10
Carrot	10
Seasonal freshly squeezed juice	10
Fresh fruit smoothie 🥤	12

SOFT DRINKS

6

Coca Cola / Light / Zero / Sprite / Nestea / Aquarius
Schweppes Premium Orange / Lemon
Schweppes Premium Tonic / Soda / Ginger

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BEER

Estrella 330ml	8
Heineken 330ml	9
Coronita 330ml	9
Free Damm 0,0% 330 ml	6

SPARKLING WINES



Cava

Torelló Majestic Edition	45
Juvé & Camps Millesimé	45
Torelló Pàl·lid Rosé	45
AA Mirgin Rva. Cuvée Majestic	11 45
Pere Ventura Vintage	60

Champagne

R de Ruinart Brut	19 95
Ruinart Rosé	22 135
Ruinart Blanc de Blancs	145
Dom Pérignon Vintage	360
Dom Ruinart	260
Dom Ruinart Rosé	430
Louis Roederer Cristal	420
Louis Roederer Cristal Rosé	750

WINES



White Wine

Cau d'en Genís, <i>Pansa Blanca, Alta Alella</i>	10	38
Pazo de Señorans, <i>Albariño, Rias Baixas</i>	11	42
Louis Latour Cuvée Latour, <i>Chardonnay, Bourgogne</i>	14	56
Improvisació, <i>Xarel·lo, Penedès</i>		80
Ossian, <i>Verdejo, Castilla y León</i>		84
Baron de L, <i>Sauvignon Blanc, Loire</i>		146
Cloudy Bay / <i>Sauvignon Blanc / New Zealand</i>	15 /	58

Rosé Wine

Whispering Angel, <i>Garnacha, Rolle, Cinsault, Côtes de Provence</i>	14	54
Aurora d'Espiells, <i>Pinot Noir, Syrah, Xarel·lo, Catalunya</i>	9 /	36

Red Wine

Solergibert, <i>Cabernet, Cabernet Franc, Pla de Bages</i>	10	42
Marqués de Murrieta Rva., <i>Tempranillo, Garnacha Tinta, Graciano, Mazuela, Rioja</i>	14	56
Neo, <i>Tempranillo, Ribera del Duero</i>	14	54
Couvent des Jacobins, <i>Cabernet Franc, Merlot, Bourgogne</i>	15	58
Margaux du Château Margaux, <i>Cabernet Sauvignon, Merlot, Petit Verdot Burdeos</i>		145
Furvus, <i>Garnatxa, Merlot, Montsant</i>		46
Numanthia, <i>Tinta de Toro, Toro</i>		95
Mas La Plana, <i>Cabernet Sauvignon, Penedès</i>		125
Finca Dofi, <i>Garnatxa, Carinyena, Priorat</i>		195
Flor de Pingus, <i>Merlot, Tempranillo, Cabernet Sauvignon, Ribera del Duero</i>		225
Vega Sicilia Único, <i>Tinta Fina, Ribera del Duero</i>		800