VENTILLA

Hnos. Echapresto

Good morning. Explore the exquisite breakfast selection at Hotel Palacio de los Ángeles. Indulge in a vast array of local delicacies, including artisanal breads, premium olive oil, cured meats, cheeses, preserves, fresh juices, and traditional Riojan pastries that celebrate our local heritage.

COFFEE & INFUSIONS

Specialty Espresso Coffee
Herbal Teas & Natural Infusions

DAIRY

Sheep's Milk Butter
Cow's Milk Butter
Local goat and sheep dairy products

CEREALS

Cereal Granola
Rolled Oats
Corn Flakes

JUICES

Orange
Fruit & Vegetable
Detox Green Juice

FRUIT

Berries
Freshly Sliced Fruit

BREADS & PASTRIES

Rustic Bread
Seeded Bread

Butter Croissant
Pain au chocolat

Chocolate Cake
Cake of the Day

Fardelejos *(Traditional almond-filled pastries)*

COLD MEATS & CHEESES

Riojan Cured Meats
Sweet Chorizo (Mild)
Salchichón (Traditional salami-style sausage)
Paprika-rubbed Ham (Jamón pimentonado)

Assorted Riojan Cheeses
Mild Cow's Milk Cheese
Cured Mixed-Milk Cheese
Semi-Cured Mixed-Milk Cheese

Fresh Cheese with honey and walnuts

Turkey Cold Cut
Cooked Ham

ARTISAN PRODUCTS

Natural Jams / Preserves
Heather Honey
Pumpkin seed jam
Olive Oil

MADE-TO-ORDER DISHES*
Please request any of the following options from our staff, and we will prepare them for you instantly.

Smoked Salmon Toast with fresh cheese and seeds
Guacamole Toast with cucumber and tomato

Scrambled Eggs
Plain Omelet *(French omelet)*
Spanish Potato Omelet *(Tortilla de patata)*
"Migas" with Fried Egg (*Traditional sautéed breadcrumbs)*
Eggs Benedict

Side Dishe
Seasonal Vegetables
Riojan Mushrooms
Bacon

Our kitchen handles ingredients that may contain gluten, dairy, eggs, nuts, soy, and other allergens. While we take every precaution to prevent cross-contamination, we cannot guarantee that any menu item is 100% free of allergens.
Please consult our team for our full allergen matrix.