



FLOR Y NATA

## **ROSEWOOD'S PARTNERS IN PROVENANCE**

Rosewood's Partners in Provenance is born out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality of food.

Rosewood Villa Magna seeks the best farms, orchards and artisans to provide our customers with "premium" local products such as vegetables from the Huerta de Aranjuez, free-range eggs from Avícola Redondo in El Barraco, Ávila; Basque beef from Cárnicas Luismi, Galicia; or the best fish and seafood of our seas in Pescaderías Coruñesas, Madrid.



# BREAKFAST

Service from  
8:00 am to 11:00 am

## FLOR&NATA MORNING COFFEE

13€

Your selected coffee served with a piece  
of homemade bakery

## FLOR&NATA MORNING INFUSION

14€

Your selected infusion served with a piece  
of homemade bakery

► Teas and infusions designed exclusively for  
Rosewood Villa Magna by our Tea Sommelier

☞ Our coffee counts with a sustainability certification

 Gluten-Free  Lactose-Free  Vegan  Healthy  Sustainable  
 Vegetarian  Partners in Provenance  Egg

In order to fulfill any need, we have at your disposal an allergen guide.  
Please let one of our associates know if you have any special dietary requirement, food allergy or intolerance.

All prices are in € and include 10% VAT

# BREAKFAST À LA CARTE

White, Wholegrain or Sourdough Toasts 🌿	10
<i>Organic Butter, Marmalade and Honey</i>	
Pan Con Tomato 🌿❤️✳️	12
<i>Wholegrain Toast with Grated Tomato, EVOO</i>	
Homemade Bakerie (1 piece) 🌿	7
<i>Organic Butter, Jam, Marmalade &amp; Honey</i>	
Iberian Ham “Pata Negra” ✳️	28
<i>Grated Tomato, EVOO, Wholegrain Toast</i>	
Smoked Salmon Plate or Bagel 🌿	22
<i>Capers, Organic Cream Cheese</i>	
Eggs Benedict, Classic, Royale or “Ibericos” ✳️	28
<i>Poached Eggs, English Muffin, Hollandaise Sauce Choice of York Ham, Smoked Salmon or Iberian Ham</i>	
Spanish Omelette 🌿✳️🥚	26
<i>Potato, Onion, Fried “Padrón” Peppers</i>	
Wholegrain Toast with Poached Egg and Avocado 🌿✳️🥚❤️	27
<i>Sauteed Kale, Sesame, EVOO</i>	
Egg Whites Omelette 🌿✳️🥚❤️	26
<i>Spinach, Tomato</i>	
Açaí Bowl 🌿❤️	17
<i>Açaí, Mango Purée, Coconut Milk, Spinach, Ginger</i>	
Cereals or Granola 🌿	12
<i>With your Choice of Milk, Plant-Based Milk or Yoghurt</i>	
Organic Plain Yoghurt 🌿🌿	10
<i>Berry Compote, Mango Coulis, Granola, Nuts</i>	
French Toast 🌿🥚	16
<i>Pan-Fried Brioche, Strawberry, Mixed Berries Coulis, Whipped Cream</i>	
Pancakes 🌿🥚	16
<i>Plain, Chocolate, Blueberries, or Banana Chocolate Sauce, Maple Syrup or Caramel, Wild Berries</i>	
Waffle 🌿🥚	16
<i>Nutella, Maple Syrup, Caramel, Whipped Cream</i>	
Berry Bowl 🌿❤️✳️	19
Seasonal Fruit Plate 🌿❤️✳️	18

# ALL DAY DINING

Service from  
11:00 am to 11:00 pm

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# ALL DAY DINING

Patatas Bravas ☒ <i>Spicy Tomato Sauce</i>	22
Tomato Soup ♥ <i>Croutons, Tomato Confit</i>	22
Bikini Sándwich ✨ <i>Iberian Ham, Arzúa-Ulloa Cheese, Truffled Mayonnaise</i>	25
Caprese Salad ♥ 🍴 <i>Organic Seasonal Tomatoes, Mozzarella di Buffala, Anchovy and Tarragon Vinaigrette</i>	24
Croquettes <i>Ham, Boletus, Garlic Prawns or Cecina and Goat Cheese</i>	25
Cod Fritters <i>"Pil Pil" Aioli, Poppy Seed</i>	22
Caesar Salad ✨ 🍷 <i>Free-Range Chicken, Cantabrian Anchovies, Iberian Bacon, Parmesan</i>	30
Caesar Salad with Grilled Prawn ✨ 🍷 <i>Cantabrian Anchovies, Iberian Bacon, Parmesan</i>	34
Club Sandwich ✨ 🍷 <i>Free-Range Grilled Chicken, Bacon, Fried Egg, Tomato, Lettuce</i>	30
Iberian Ham & Manchego Cheese <i>Grated Tomato, Crispy Bread</i>	30
Spanish Omelette ✨ 🍷 <i>Potato, Onion, Fried "Padrón" Peppers, Cherry Tomatoes</i>	26
Cantabrian Lobster Roll ✨ <i>Toasted Brioche, Spicy Sauce, Spring Onion</i>	34
Red Prawn Carpaccio ✨ <i>Pickled Mussels Emulsion, Salmon Caviar</i>	42
Orecchiette <i>Boston Lobster Ragu, Mint</i>	45

# VEGAN CUISINE

Service from  
11:00 am to 11:00 pm

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# VEGAN CUISINE

Tomato Salad <i>Garlic, Parsley, EVOO</i>	16
Patatas Bravas ✓ ⊗ <i>Spicy Tomato Sauce</i>	22
“Gazpacho Andaluz” ✓ ♡ <i>Traditional Garnish</i>	20
Green Salad ✓ ♡ <i>Seasonal Vegetables, Avocado, Gordal Olives, French Dressing, Sesame</i>	22
Roasted Bimi ✓ ♡ <i>Garlic, Chilli Pepper</i>	20
Celeriac Soup ✓ ♡ 🍴 <i>Black Truffle Caviar, Artichoke Chip</i>	24
Green Asparagus Risotto ✓ ♡ 🍴 <i>Faba Beans, Saffron</i>	28

## SIDES

French Fries	11
Green Leaves Salad, French Dressing	11
Fried “Padrón” Peppers	11

## DESSERTS

Seasonal Fruit Plate	18
Berry Bowl	19
Chocolate Fondant <i>Red Berries</i>	14
Hazelnut Cream Praline <i>Almond and Hazelnut Ice Cream Parfait</i>	14

# SWEETS FROM OUR PÂTISSERIE















Service from  
11:00 am to 11:00 pm

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## DESSERTS

Vitrine Selection 	12
Seasonal Fresh Fruit Plate   	18
Red Fruits Bowl   	19
64% Manjari Chocolate Fondant  <i>Bourbon Vanilla Ice Cream</i>	14
Option of Vegan Chocolate Fondant  <i>Acompañado de Frutos Rojos</i>	14
Option of Gluten-Free Chocolate Fondant  <i>Red Berries</i>	14
Affogato Castiglion del Bosco 	14
Almond Cake  <i>Apple Heart &amp; Vanilla Ice Cream</i>	12
Lemon Pie  <i>Raspberry Foam &amp; Blackcurrant Sorbet</i>	12
Cake of the Day 	14
Assorted Ice Creams & Sorbets	12

## ICE CREAM COUPES

Las Brasas <i>Dulce de Leche Ice Cream, Brownie Cubes, Vanilla Chantilly &amp; Chocolate Sauce</i>	12
Valenciana <i>Orange Sorbet, Milk Chocolate and Orange Ganache &amp; Almond Crisp</i>	12
Jijona <i>Nougat Ice Cream, Gianduja Mousse, Chocolate Rocks &amp; Praliné</i>	12

# AFTERNOON TEA

Monday to Sunday

16:00 a 19:30

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## **ROSEWOOD AFTERNOON TEA**

65

Selection of Savory Sandwiches

Red Berry & Yuzu Granita

Chocolate Dessert in Textures

Crispy Almond Éclair with Vanilla & Candied Pear

Spiced Sablé Breton with Pecan Ganache & Praliné

Cookies and Mini Financier

Scones, Raspberry Marmalade and Sour Cream

Coffee, Tea or Hot Chocolate

Glass of Cava

## **ROSEWOOD AFTERNOON TEA WITH A GLASS OF ROEDERER**

80

## **CHILDREN'S AFTERNOON TEA (6-12 YEARS)**

25

Hot Chocolate with Churros

1 Cookie To Choose

Sandwich

# EXPLORERS MENU

Ideal Cuisine for the Little Explorers

Service from  
11:00 am to 11:00 pm

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# EXPLORERS MENU

## À LA CARTE

Organic Vegetables Puree ✨ ❤️	14
Omelette With Your Choice of Filling ✨ 🥚	21
Spaghetti or Penne <i>Your Choice of Sauce: Tomato   Bolognese   Cheese</i>	24
Grilled Chicken Breast ✨ ❤️ <i>Grilled Vegetables or French Fries</i>	24
Homemade Chicken Nuggets ✨ <i>French Fries</i>	23
Pilaf Rice <i>Fried Free Range Egg, Tomato Sauce &amp; Bacon</i>	17
Galician Beef Mini Burgers ✨ 🍷 <i>Cheddar Cheese, French Fries</i>	27
Pan-Fried Hake or Grilled Hake 🍷 ❤️ <i>Grilled Vegetables or French Fries</i>	24

## DESSERTS

Brownie with Vanilla Ice Cream 🍷	8
Fruit Skewers and Raspberry Coulis ✨ 🍷	8
Baby Banana Split Cup 🍷	9
Ice Creams and Sorbets 🍷	11
Pancakes with Chocolate Sauce and Mixed Berries 🍷	12

\*\* Menu available for children up to 12 years old

# DRINKS

Teas and infusions designed exclusively for  
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# TEA AND INFUSIONS

## WHITE

- ▶ Magna Life 14  
Natural flavours with notes of rose petals and orange
- Silver Bud Ya Bao 14  
Wild White Tea provenant from the provence of Yunnan (China)  
*Ripe fruita and white flowers notes*

## BLACK

- ▶ Magna Sensation 12  
Black Tea and Oolong fusion  
*with notes of yuzu, ginger and allspice*
- English Breakfast 12  
Traditional mix of Sri Lanka and Assam teas
- Earl Grey Assam Golden 12  
Concentrated scented orange juice and bergamot oil
- Darjeeling 12  
Fruity freshness typical of the Spring Harvest  
*Subtle vegetable and floral notes*

## OOLONG

- Qing Tie Guan Yin 14  
Tea provenant from the provence of Yunnan (China)  
*Mineral and toasted notes*

## PU ERH

- ▶ The Goddesses Ritual 14  
Cocoa, mint, rose hip, poppy petals and pomegranate flower notes
- Sheng Pu Erh 14  
Tea provenant from the provence of Yunnan (China)  
*Elaborated with aged tree leaves. Known as "the devourer of fats"*

## GREEN

- Lung Ching 1st Grade 14  
Considered the "Champagne of Tea", one of the most popular and rich teas of China
- Sencha Kagoshima 14  
Japanese origin  
*Vegetable notes*
- ▶ The Art of Living 14  
Fusion of Oolong Tea and Green Tea with lemon, cardamom and pink pepper

# HERBAL INFUSIONS

12

## CHAMOMILE

### ▶ NEW EXPECTATIONS

Herbal blend with slight bitter notes.  
Diuretic and purifying

### MINT TEA

### LIME BLOSSOM





### ▶ ROOIBOS PROMINENT & OUTSTANDING

Red rooibos with ecological origin and citrus notes

Teas and infusions desing exclusively for Rosewood Villa Magna  
by a Tea Sommelier

Sustainable

# COFFEE

Espresso, Macchiato Latte, 11  
Capuccino Americano, Decaffeinated  
Milk: Skimmed, Semi-Skimmed, Whole, Lactose-Free    
Plant-Based Milk: Almond, Coconut, Oat, Soy  

Homemade Hot Chocolate 13

Homemade Hot Chocolate with Churros 24

## FRESH JUICES

Orange Juice   10

## JUICE BLEND

Detox 13  
Green Apple, Cucumber, Spinach, Mint, Soursop

Healthy Skin 13  
Carrot, Mango, Passion Fruit

Multi-Vitamin 13  
Strawberry, Pineapple, Guava

## SMOOTHIES

Strawberry, Banana or Berries 16  
Choice of Milk, Plant-Based Milk or Yoghurt

## REFRESHERS

Lemonade 12

Peppermint Lemonade 12

Organic Iced Tea with Lemon   12

Soft Drinks 10

## MINERAL WATER

### STILL

Solán de Cabras 33cl 8

Solán de Cabras 75cl 9

Evian 33cl 8

Evian 75cl 10

### SPARKLING

Solán de Cabras 33cl 8

Solán de Cabras 75cl 9

San Pellegrino 50cl 9

San Pellegrino 75cl 10

# CAVA / CHAMPAGNE



## CAVA

Jaume Giró i Giró Gran Reserva | Xarel.lo

12

42

Jaume Giró i Giró Rosé | Pinot Noir

13

44

## CHAMPAGNE

Louis Roederer Collection

25

145

Louis Roederer Vintage Rosé

28

165

# WINES

## WHITE

Ossian. V.T. Castilla y León | Verdejo

19

85

Pazo San Mauro. D.O. Rías Baixas | Albariño

16

49

Menade D.O. Rueda | Verdejo

12

38

Massimo Selección. D.O. Ribeira Sacra | Godello

12

38

## ROSÉ

Rita A.O.C. Côtes de Provence | Syrah, Garnacha

15

54

By Ott A.O.C. Côtes de Provence  
Cinsault, Garnacha, Syrah

14

55

## RED

Mauro D.O. Castilla y León | Tempranillo

22

95

Emilio Moro D.O. Ribera del Duero | Tinto Fino

14

52

Marqués de Murrieta D.O.Ca. La Rioja | Tempranillo

14

55

Figuero D.O. Ribera del Duero | Tinto Fino

12

38

La Maldición D.O. Vinos de Madrid | Tempranillo

11

35

# SWEET WINE / FORTIFIED

## D.O. ALICANTE

Moscatel de la Marina | Moscatel 8

## ASTURIAS

Valverán 20 Manzanas | Sidra de Hielo 13

## V.T. CÁDIZ

Finca Moncloa | Tintilla de Rota 14

## D.O. JEREZ-XÉRÈS-SHERRY

Apóstoles VORS Palo Cortado | Palomino 19

Pedro Ximénez Noé VORS | Pedro Ximénez 16

Néctar | Pedro Ximénez 10

Sánchez Ayala | Pedro Ximénez 9

Leonor 12 años Palo Cortado | Palomino 9

Viña AB Amontillado | Palomino 8

Tío Pepe en Rama Fino | Palomino 8

Alfonso Oloroso | Palomino 8

## D.O.C.A. LA RIOJA

Ojuel Supurao | Tempranillo, Garnacha, Viural 16

Corona Contino | Viura, Malvasia, Garnacha Blanca 10

## D.O. MÁLAGA

Retumba | Moscatel 9

## SWEET WINE / FORTIFIED

### D.O. MANZANILLA-SANLÚCAR DE BARRAMEDA

La Guita | Palomino 8

### D.O. NAVARRA

Capricho de Goya | Moscatel 12

### FRANCIA | FRANCE

A.O.C. Sauternes  
Chateau Laribotte | Semillon Blanc 18

### HUNGRÍA | HUNGARY

Tokaj-Hegyalja  
Tokaji Aszú 5 Puttonyos | Furmint, Hárslevelű, Zéta 24

### PORTUGAL

Madeira  
Cossart Gordon Bual 15 Years | Bual 12

Vinho do Porto  
Vintage Quinta do Noval | Touriga Nacional y Francesa,  
Tinto Cão, Sousão, Tinta Roriz 34

Tawny 10 Quinta do Noval | Touriga Nacional y Francesa,  
Tinto Cão, Sousão, Tinta Roriz 16

LBV Quinta do Noval | Touriga Nacional y Francesa,  
Tinto Cão, Sousão, Tinta Roriz 14

## VERMOUTH

La Copa Rojo 8  
La Copa Blanco 8  
Petroni Rojo 10  
Petroni Blanco 10

## BEER

DRAFT  
Mahou 5 Estrellas 10

BOTTLE  
Mahou Session Ipa 10  
Mahou Maestra 10  
Mahou Tostada 0°0 10  
Mahou Sin Alcohol 10  
Mahou Sin Gluten 10  
Corona 11