

Puente Romano

M A R B E L L A

IN-ROOM DINING



Bread & extra virgin olive oil, VAT included 5€
A 10% delivery charge will be applied to the bill

DIAL : 22121 • M (+34) 952 820 900

Allergen information available on request
Sustainably sourced coffee | Locally caught fish



À LA CARTE BREAKFAST

The pleasure of starting the day right



BEVERAGES

Coffee, hot chocolate, 7
milk, tea, herbal infusions

Ginger shot 8

Freshly squeezed juices 12
Orange, apple, carrot, grapefruit

SMOOTHIES

Broccoli, spinach, celery, 14
banana and pineapple

Pineapple, apple and coconut 14

Figs, honey, vanilla, 18
apple, peach and banana

Avocado, apple, 18
kiwi, pear and mint

Mango, melon and strawberry 18

Acai, blueberry, 18
strawberry and banana

Continental Breakfast	56
Bakery basket, butter, jam, honey, yogurt	
English Breakfast	68
Two fried eggs rye toast, Cumberland sausage, bacon, mushrooms, spinach, black pudding and beans	
Vegan Breakfast	68
Scrambled tofu with spinach, Portobello & shiitake mushrooms, cherry tomatoes, plant based sausage & sliced avocado	
<i>All breakfast includes freshly squeezed orange juice or detox smoothie and coffee or tea</i>	

À LA CARTE

Sourdough toast	14	Seasonal fruit platter	24
Grated tomato and olive oil		Homemade bakery basket	24
Homemade granola	22	Plain or fruit yogurt	12
Greek yogurt, red berries and flower honey		Cereals	14
Caramelised French toast	18	All Bran · Corn Flakes · Special K · Porridge	
Banana and icing sugar		Salmon tower	34
Vanilla crêpes	19	Klaus bread, cucumber, seasonal tomatoes, white onion, and cream cheese	
Chocolate, chantilly, nuts and fresh blueberries		Avocado toasts	24
Waffles	18	Poached free-range eggs and radish	
Mix red berries, honey, maple syrup and chocolate		Omelette	24
Açaï	18	Choice of ham, cheese, mushrooms, onion	
Energy bowl, served with red berries, banana and granola		Toast	14
Chia, mango & passion fruit parfait	14	Butter and jam	
Coconut yogurt and fresh mango		Scrambled eggs or fried	24
Creamy overnight oats	14	Ham, bacon or sausages	
Blueberries and pecan nuts		Eggs Benedict	
Strawberries with cream	18	Salmon 25 Bacon 24 Spinach 22	
		Extra Caviar · 5g 20	

SIDES

Iberian ham	18
Sausages Chicken, pork, vegetarian	14
Crispy bacon	14
Potato röstl	14





LUNCH & DINNER

A flavor for every moment

STARTERS

100% Acorn-fed Iberian Ham	44
Gazpacho with toasted bread	20
Chicken consommé with chicken, vegetables and dill	22
Salmon tower Klaus bread, cucumber, seasonal tomatoes, white onion, and cream cheese	34
Seasonal tomato salad Tomato water vinaigrette	25
Niçoise salad Tuna belly, Niçoise sauce, lettuce, egg, Kalamata olives, green beans	28
Traditional Caesar salad Add: Grilled salmon 12 Grilled chicken 9 Grilled king prawns 15	30
BBQ chicken wings with celery	29
Hoisin glazed aubergine Yoghurt vinaigrette, bimi, pine nuts, peperoncino and semi-dried tomatoes	26

Osietra Caviar · 50 g	150
Oscietra Caviar · 125 g	375
Beluga Caviar · 125 g	1150
SIDES <i>Gherkin, caper, egg white, egg yolk, crème fraîche, chives, red onion, blinis</i>	

SANDWICHES & BURGERS

Club sandwich Bacon, lettuce, tomato, mayonnaise, cooked ham, cheese, chicken	32
Vegan club sandwich Lettuce, tomato, eggplant with hoisin sauce, coconut mayonnaise with kimchi, avocado	28
Lobster roll Saffron aioli, coriander, red jalapeño and furikake	38
Double cheeseburger Potato brioche bun, lettuce, tomato, onion, pickle, burger sauce, cheese	36

MAINS

Choose your pasta | Rigatoni · Tagliatelle · Conchiglioni
Sauces

Bolognese · Pesto · Carbonara · Arrabbiata	32
Truffle sauce	46
Extra homemade truffle	20
Salmon loin	36
Bimi, kale, black sesame and furikake salad	
Sea bass loin	44
Spanish-style potatoes	
Fried rice with chicken 26 with shrimp 34	
Butter chicken	36
Pulao rice and naan bread	
Coquelet chicken	32
Baby potatoes and mojo picón	
Grilled beef entrecôte	52
Roasted piquillo peppers	

SAUCES

Béarnaise sauce	5
Pepper sauce	5
Tartare sauce	5
Lemon and dill sauce	5

SIDES

French fries	14
Mashed potatoes Robuchon- style	16
Caramelised piquillo peppers	14
Sautéed vegetables	16

DESSERT

25 Layer chocolate cake	18
Cheesecake with strawberry tartare	18
Traditional rice pudding	18
Dubai chocolate cup	22
Seasonal sliced fruit	20





KIDS MENU

Created for the little ones

KIDS MENU

MAINS

Chicken soup	22
Choice of pasta Spaghetti · Penne Sauces Tomato · Bolognese · Butter	26
Chicken nuggets Chips	24
Grilled sea bass Chips	28
Beef burger Tomato, Chips	28

DESSERTS

Natural or fruit yogurt	16
Fruit platter	18
Ice cream selection Strawberry, vanilla or chocolate	20

TO DRINK

Water	10
Soft drink	10
Juice	10
Milk	10



NOBU

*Where Japanese tradition
meets innovation*



Yellowtail Jalapeño	37
Sashimi Salad	37
Matsuhisa Dressing	
Lobster Salad	49
Spicy Lemon Dressing	
Baby Spinach Salad	32
Dry Miso	
Baby Spinach Salad	50
Dry Miso with Lobster	
Black Cod Miso	55
Wagyu Tenderloin	55
Teriyaki, Anticucho or Wasabi Pepper Sauce	

JAPANESE A5 WAGYU

Steak 150g	184
------------	-----

SOUPS & RICE

Miso Soup	10
Steamed Rice	12

SHUKO

Edamame	12
Spicy Edamame	14

NIGIRI & SASHIMI

	price per piece
Tuna	12
Yellowtail	12
Salmon	10
Shrimp	10
Sea Bass	9

SUSHI MAKI

	Cut
Tuna	21
Spicy Tuna	22
Salmon	20
Spicy Salmon	21
Salmon & Avocado	23
California	29
Vegetable	14

PLANT BASED

Mixed Vegetables Sake Soy	22
---------------------------	----

CIPRIANI

Italy's essence in every dish



APPETIZERS

Club sandwich alla Cipriani	45
Chicken salad alla Cipriani	34
Downtown salad with prawns, avocado, tomatoes, olives, green beans	38
Prosciutto di Parma with melon	49
Burrata alla Mediterranea	52
Bresaola with shaved Parmesan	42

PASTA

Aubergine alla parmigiana	41
Baked Tagliolini	52
Tagliardi alla bolognese	54

MAINS

Argentinian curry prawns with spiced pilaf rice	68
Chicken Spezzatino alla Pizzaiola with pilaf rice	48
Pan seared Sea Bass with cherry tomatoes and black olives	76

DESSERT

Chocolate cake	28
Tiramisú	28
Vanilla Meringue	38
Vanilla ice cream	46

LES JARDINS DU LIBAN

The most authentic flavors of Lebanon





COLD

Hommos	19
Sesame seed cream and lemon juice	
Hommos Bil Snoubar	26
Chick-pea purée with sesame seed cream and pine nuts	
Hommos Bil Shawarma	26
Chick-pea purée with sesame seed cream and marinated beef	
Moutabal	20
Eggplant with sesame seed and lemon	
Tabbouleh with tomato salad	21
Falafel	20
Fried chick-pea scoops with sesame seed cream and vegetables	
Kebbeh Akras	27
Lamb and wheat meatballs stuffed with minced meat, onions and pine nuts	
Sambousek	20
Lamb, onion and pine nuts parcels	
Fatayer de Espinacas	20
Spinach, tomato and onion parcels	
Rekakat de Queso	20
Cheese, parsley and onion parcels	
Labneh Bil Toum	21
Yogurt cheese with garlic and mint	
Fattoush	21
Mixed salad with toasted bread, lemon juice and olive oil	

SEASONAL

Warak Enab	21
Vine leaves stuffed with vegetables and rice	
Labneh	21
White cheese made of natural yoghurt	

HOT

Kharouf Manshi	39
Lamb served with rice, almonds and pine nuts	
Shish Tawouk	36
Grilled chicken kebab with a touch of garlic. Served with rice or chips	
Lahem Mashwi	45
Grilled lamb kebab. Served with rice or chips	
Mashawi Mouchakal	49
Three kebabs: lamb, chicken and chopped lamb; two suckling lamb chops served with rice or chips	
Cous Cous Mixto	41
Cous cous with lamb and chicken, courgettes, pumpkin, onion, carrots, turnip and chick-peas. Chilli sauce and caramelized onion and raisins on the side	
Cous Cous Vegetal	33
Cous cous with onion, courgettes, pumpkin, turnips, carrots and chick-peas. Chilli sauce and caramelized onion and raisins on the side	
Arayes	25
Pita bread stuffed with chopped lamb meat, parsley, and onion	
Jawaneh	26
Fried chicken wings with garlic, lemon juice and parsley	
Kafta Mashwi	39
Grilled minced lamb kebab with onion, pepper and parsley with rice or chips	

KIDS

Breaded chicken loin	21
Served with french fries	
Beef lasagna	21



PICA PICA

Pizza, cocktails, and good times

PIZZAS

Kaia's Number One Margarita Tomato & mozzarella	34	Dahoud's Double Hot Vodka sauce, mozzarella & jalapeño	35
Ines's Obviously Olives Tomato, mozzarella & Kalamata olives	35	Mauro, Yes Boss Tomate & burrata	35
Daimo's meat Tomato, mozzarella, pepperoni, york ham & bacon	35	Javi's Magic Mushrooms & mozzarella	35
Nadine's Best Pepperoni Tomato, mozzarella & pepperoni	35	Wille's White Knight Mozzarella, Fontina, Gorgonzola, Parmesan & pepper	35
Sienna's Hypno Pesto Tomato, mozzarella vodka sauce & pesto	34	Steven's Norma Tomato, mozzarella, fried aubergine, ricotta & spicy honey	36
Hannah's Hawaiian Tomato, mozzarella, pineapple & ham	35	Ilai's Only One Tomato, mozarella vodka sauce & red pesto	35
Primo's PHB Tomato, mozzarella, Pepperoni, hot honey & burrata	38	Shaun's Truffle Tennis Tartufata, Fior di latte & truffle	49
Don Daniel's Puttanesca Tomato, mozzarella, capers, olives & anchovies	36	Jose Andrés Pata Negra Tomato, mozzarella & "Pata negra" iberian ham	46
Fernando's Salchichita Española Tomato, mozzarella & home-made chorizo	35		

DIPS

Ranch Spicy Honey BBQ	3
Truffle sauce	5

TOPPINGS

Mozzarella	5	Pineapple	6
Ricotta	5	York ham	6
Gorgonzola	5	Bacon	6
Parmesan cheese	5	Pepperoni	6
Jalapeños	5	Chorizo	6
Kalamata olives	5	Halal pepperoni	6
Caramelised onions	5	Hot honey	6
Fontina	6	Pesto	6
Fior di latte	7	Anchovies	7
Vegan cheese	6	Burrata	10
Egg	6	Truffle	18

DESSERT

Peanut butter and Jelly sundae	18
Vanilla ice cream	16
Rebecca's mini ice cream cookies	16
Tiramisu	16



NIGHT MENU

A selection to end the day

NIGHT MENU

100% Acorn-fed Iberian Ham	48
Chicken consommé with chicken, vegetables and dill	24
Traditional Caesar salad	33
Add: Grilled salmon 13 Grilled chicken 10 Grilled king prawns 17	
BBQ chicken wings with celery	32
Rigatoni with truffle sauce	51
Fried rice with chicken	29
Grilled beef entrecôte	57
Roasted piquillo peppers	
Coquelet chicken	35
Baby potatoes and mojo picón	
Lobster roll	42
Saffron aioli, coriander, red jalapeño and furikake	
Club sandwich	35
Bacon, lettuce, tomato, mayonnaise, cooked ham, cheese, chicken	
Vegan club sandwich	31
Lettuce, tomato, eggplant with hoisin sauce, coconut mayonnaise with kimchi, avocado	
Double cheeseburger	40
Potato brioche bun, lettuce, tomato, onion, pickle, burger sauce, cheese	

WINES & SPIRITS

The art of raising a glass



RED

Glass • Bottle

LZ Tempranillo Rioja	50
San Cobate La Finca Tempranillo Ribera del Duero	60
Can Sumoi Granacha, Sumoll Priorato	12 • 60
Mil Vides Tempranillo Ribera del Duero	15 • 70
Tomás Postigo 3º Año	95
Tinto Fino, Cabernet Sauvignon, Merlot Ribera del Duero	
Muga Reserva Selección Especial Tempranillo Rioja	100
Viña Tondonia Reserva Tempranillo, Mazuelo, Graciano Rioja	22 • 110
Rizado Old Vines Monastrell Yecla	130
Roda I Reserva Tempranillo Rioja	135

ROSÉ

Glass • Bottle

Quelías Rosé Garnacha, Viura, Tempranillo Cigales	50
Whispering Angel Grenache, Cinsault Côtes de Provence	17 • 90

WHITE

Glass • Bottle

Avgvstvs <i>half bottle</i>	45
Chardonnay Penedés	
Fento Albariño Rías Baixas	12 • 50
Finca la Colina Sauvignon Blanc Rueda	55
Malcorta Verdejo Rueda	14 • 60
Avgvstvs Chardonnay Penedés	85
Pazo Barrantes Albariño Rías Baixas	100
Bourgone Éléance P. Maufoux Chardonnay Burgundy	19 • 100
Puligny Montrachet L. Jadot Chardonnay Burgundy	210
Baron de L. Sauvignon Blanc Pouilly Fumé	250

CHAMPAGNE

Glass • Bottle

R Ruinart <i>half bottle</i>	90
R Ruinart	30 • 160
Veuve Clicquot Ponsardin	150
Bollinger Special Cuvée	185
Ruinart Rosé	35 • 190
Laurent Perrier Rosé	230
Ruinart Blanc de Blancs	240
Perrier Jouët Belle Époque	290
Dom Pérignon Vintage	450
Louis Roederer Cristal	650

SPARKLING

Rovellats Gran Reserva Brut Nature	60
De Nit Rosé Brut	70

SCAN HERE OR ASK YOUR WAITER
FOR THE RESORT'S MASTER WINE LIST



SPIRITS

VODKA

Grey Goose 70 CL	400
Belvedere 70 CL	400
Grey Goose Altius 70 CL	600
Grey Goose 1,75 L	1.100

WHISKY

Macallan 12	500
Double Cask 70 CL	
Dewar's 18 años 70 CL	550
Johnnie Walker	700
Blue Label 70 CL	
Suntory Hibiki	600
Harmony 70 CL	

TEQUILA | AGAVE

Clase Azul Reposado 70 CL	700
Don Julio 1942 70 CL	700
Patrón El Alto 70 CL	650
Patrón El Alto 1,75 L	1200

RUM

Brugal Gran	360
Reserva 1888 70 CL	
Zacapa 23 70 CL	450
Zacapa XO 70 CL	600

GIN

Bombay Sapphire 70 CL	320
Hendrick's 70 CL	360
Monkey 47 70 CL	380