

THE PEACOCK



SIGNATURE COCKTAILS

AFTER PARTY 13 €

Dark rum, coconut rum, vanilla, coconut milk and soda

APPLE FOAM 13 €

Calvados, peach brandy, cherry brandy, apple juice, lemon juice, egg white

CACHAÇA MURAD 13 €

Cachaça velha, passion fruit, sugar, orange blossom water, lime and lemonade

COSMOTONIC 13 €

Vodka, orange liqueur, lingonberry juice and lime tonic

DON CARLOS 13 €

Cava, red curaçao, orange juice, brandy, angostura and sugar

FLOR DE POMELO 13 €

Gin, elder-flower liqueur, agave syrup, grapefruit and tonic

GUARACHA 13 €

Raspberry vodka, mint, lemon, sugar and tonic

JET SET 13 €

Raspberry vodka, mint, lemon, sugar and tonic

MEXICAN MULE 13 €

Natural lime, gold tequila, Kahlua, lime cordial and ginger ale

OFF-SHORE 13 €

White rum, golden tequila, pineapple, mint and cream

Prices in euros · VAT included.

If you have any allergy or food intolerance, please let our staff know.

THE PEACOCK



CÓCTELES DE AUTOR

- • **ORANGE VINTAGE** 13 €
Bourbon, Grand Marnier, passion fruit, orange juice, bitter orange and ginger beer
- • **PAPARAZZI** 13 €
Aged rum, Aperol, Maraschino, lemon juice, peach juice, strawberry syrup
- • **PEACOCK** 13 €
Raspberry vodka, orange liqueur, passion fruit, orange juice, lemon juice and blue curaçao
- • **PISCO PASSION** 13 €
Aromatic pisco, pineapple juice, passion fruit syrup and strawberry syrup
- • **RIVIERA** 13 €
Gin, vanilla vodka, bison grass vodka, apple schnapps, triple sec and tonic

ALCOHOL-FREE COCKTAILS

- • **GARDEN** 9 €
Non-alcoholic apple liqueur, apple juice and a touch of Sprite
- • **LADY SOUR** 9 €
Ginger Ale, pineapple juice, lemon, fresh mint and sugar
- • **SAN FRANCISCO** 9 €
Fresh orange, pineapple and peach

Prices in euros · VAT included.

If you have any allergy or food intolerance, please let our staff know.

THE PEACOCK



WHITE WINE

D.O. Rueda

Verdeo 28 €
Verdejo

Legaris verdejo C · 6,5 € B · 30 €
Verdejo

El Perro Verde 34 €
Verdejo

Fenomenal 36 €
Sauvignon blanc

Marqués de Riscal C · 7 € B · 38 €
Sauvignon blanc

D.O. Navarra

Castillo de Monjardin 32 €
Chardonnay

D.O. Cataluña

Idoia 38 €
Xarel·lo, Garnacha, Chardonnay, Macabeo

D.O. Bourgogne

Drohuin Laforet Bourgogne 2020 39 €
Chardonnay

D.O. Rías Baixas

Terras Guada Albariño C · 8 € B · 40 €
Albariño, Caiño

D.O. Sierras de Málaga

Fabio Coulet Secuencial 42 €
Moscatel, Pedro Jimenez, Doradilla

Prices in euros · VAT included.

If you have any allergy or food intolerance, please let our staff know.

THE PEACOCK

SPARKLING WINE

D.O. Penedès

Codorniu Brut Nature Macabeo, Xarel·lo, Perelada	C · 7 €	B · 28 €
Codorniu Grand Rose Pinot noir, Xarel·lo		39 €
Codorniu Blanc de Blancs Chardonnay, Xarel·lo, Perelada		38 €

D.O. Champagne

Moët Chandon Brut · 750ml Chardonnay, Pinot noir, Meunier	95 €
Moët Chandon Rose Imperial Chardonnay, Pinot noir, Meunier	130 €
Veuve Cliquet Brut Pinot noir, Chardonnay, Pinor meunier	100 €
Don Perignon Chardonnay, Pinot noir	320 €

ROSÉ WINE

D.O. Catalunya

De Casta Cariñena, Garnacha	C · 6,5 €	B · 28 €
---------------------------------------	-----------	----------

D.O. Castilla

Sospechoso rosado 2021 Tempranillo, Bobal	C · 7 €	B · 32 €
---	---------	----------

D.O. YGP Pays d'Oc

Gris Blanc Granache gris, Granache noir	34 €
---	------

D.O. Provence

Domaine d'Eole Rose 2022 Garnatxa, Syrah, Cariñena, Cinsault	39 €
--	------

D.O. Rioja

XF Sandra Falco Garnacha, Tempranillo, Sauvignon blanc, Viura	39 €
---	------

Prices in euros · VAT included.

If you have any allergy or food intolerance, please let our staff know.

THE PEACOCK

RED WINE

D.O. Rioja

Viña Pomal C · 6,5 € 28 €
Tempranillo

Izadi 36,5 €
Tempranillo

Sierra Cantabria 38 €
Tempranillo

La Locomotora 42 €
Tempranillo

D.O. Castilla

Sospechoso 29,5 €
Tinta fina

D.O. Somontano

Enate 29 €
Merlot, Cavernet sauvignon

D.O. Ribera del Duero

Celeste C · 7 € B · 35 €
Tinta fina

Pago de los Capellanes 56 €
Tempranillo

Hacienda Monasterio 76 €
Tempranillo, Cabernet, Sauvignon

PSI Dominio de Pingus

Tinta fina, Garnacha 79 €

Flor de Pingus 165 €
Tempranillo

D.O. Burdeos

Chateau Marjosse Rouge C · 8 € B · 40 €
Merlot, Cavegnet sauvignon

D.O. Bierzo

Pétalos del Bierzo C · 9 € 46 €
Mencia

D.O. Bourgogne

Drohuin Laforet 42 €
Pinot noir

D.O. Málaga

Fabio Coulet Ingenito 54 €
Garnacha

D.O. Priorat

Dofi 110 €
Garnacha, Cariñena

DESSERTS WINE

Oporto

Niepoort LBV 2018 (EST) C · 7,5 €
Amarela, Touriga

D.O. Sierras de Málaga

Ordoñez &CO n1 2021 C · 7,5 €

Prices in euros · VAT included.

If you have any allergy or food intolerance, please let our staff know.

THE PEACOCK

BEER

Victoria Barril Beer that stands out for its balance, freshness and slight bitterness	Glass · 5 €	Pinta · 6 €	Heineken Light and bright yellow Dutch lager and Pilsner-style beer	7 €
Victoria O.O To enjoy a non-alcoholic beer		6 €	Coronita Mexican Pilsner-type beer	7 €
Daura Sin Gluten To enjoy a gluten-free beer		6 €	Paulaner German wheat ale beer	8 €

APPETISERS

Aperol Spritz Its ingredients include its unmistakable bitter orange, rhubarb, Gentiana and cinchona, among others	12 €	Wine Spritzer The best combination of White wine and soda	7 €
Campari Italian appetiser with an intense aroma and flavour whose recipe remains a mystery	7 €	Yzaguirre White Vermouth with an intense aroma of aromatic herbs, spices and balsamic touches	7 €
Ricard Based on star anise, liquorice extracts and aromatic plants, this aperitif owes its reputation to its original recipe, which remains a closely guarded secret	7 €	Yzaguirre Red Mahogany-coloured vermouth with orange reflections, of great aromatic intensity and well balanced with acidity	7 €

SANGRIA

White wine White wine base with chopped fruit, sweetener and some liqueurs	8 €	26 €	Cava Cava base with chopped fruit, sweetener and some liqueurs	9 €	28 €
Red wine Red wine base with chopped fruit, sweetener and some liqueurs. We serve our own recipe originally from Andalusia	8 €	26 €			

Prices in euros · VAT included.

If you have any allergy or food intolerance, please let our staff know.

THE PEACOCK



GIN

BOMBAY SAPPHIRE Soft, light and fresh English gin	12 €	MARTIN MILLER'S English gin made using ten botanicals	14 €
BROCKMANS Gin of English origin with a strong berry flavour	14 €	MASTER'S riple distilled gin, made with juniper, coriander and cardamom	10 €
BULLDOG Gin made from Norfolk wheat from the fertile East Anglia region in England	14 €	PUERTO DE INDIAS Andalusian gin with exquisite strawberry flavour	12 €
GIN MARE With olive distillates, thyme, Rosemary and basil	15 €	TANQUERAY Quintessential London-style gin	12 €
HENDRICK'S Scottish gin scented with flowers, fruits and seeds	14 €	TANQUERAY No. TEN Named after its namesake distillery. A citrus explosion with every sip	14 €

Plus... add a soft drink: + 2 €

Prices in euros · VAT included.
If you have any allergy or food intolerance, please let our staff know.

THE PEACOCK

VODKA

BELVEDERE Polish Vodka created exclusively with the cereal Dankowskie Rye and with quadruple distillation	14 €	GREY GOOSE Made with the best French wheat, produced in the popular La Beauce region and pure water from an artisan well	14 €
CRYSTAL HEAD Made with peaches & cream corn and blended with the purest Newfoundland water	16 €	STOLICHNAYA Exceptionally smooth, classic-style Russian Vodka with aromas of marshmallow, minerals and fruit peel	11 €

RUM

BARCELÓ AÑEJO Purified blend of superior rums patiently aged in oak barrels. Supreme quality worthy of the noblest Dominican tradition	10 €	CACIQUE 500 Rum from Venezuela, a mixture of different select rums of the highest quality, which have been aged up to 8 years in American oak barrels. The very ripe candied fruit coexists with hints of dried fruit, vanilla, sherry notes and old wood	13 €
BARCELÓ IMPERIAL Dominican rum with an intense amber colour. Rich and enveloping aroma of dried fruit, vanilla and caramelised chocolates	12 €	HAVANA CLUB 7 AÑOS Legendary rum that lives up to Cuba's reputation as the birthplace of the best rum in the world	13 €
BARCELÓ PLATINUM Dominican rum with a transparent crystalline body, which maintains all the nuances of careful aging but, at the same time, is smooth and citrus and fresh notes are distinguished	10 €	ZACAPA CENTENARIO 23 Deliciously complex honeyed caramel, spiced oak and dried fruit, demonstrating the complexity of the solera system aging process	16 €

TEQUILA

DON JULIO BLANCO With the finest blue agave plant and the traditional double distillation process, this is the purest expression of true tequila	12 €	DON JULIO REPOSADO Tequila aged in American white oak barrels with an aroma with notes of lemon and layers of spices and incredibly smooth and elegant touches of dark chocolate, vanilla and cinnamon smooth on the palate	14 €
JOSÉ CUERVO ESPECIAL GOLD REPOSADO Gold-style young tequila made from a blend of reposado and young tequilas. It is part of the legend of this tequila that was the main one in the invention of the margarita cocktail	10 €	PATRÓN REPOSADO Mexican tequila with a light amber tint, flavoured with fresh agave, oak and notes of citrus and honey	18 €

Plus... add a soft drink: + 2 €

Prices in euros · VAT included.
If you have any allergy or food intolerance, please let our staff know.




THE PEACOCK

WHISKY

CANADIAN CLUB 1858 11 € Spicy and spicy Canadian whisky, aged for over 3 years in oak barrels and complemented by a pleasant sweetness from hints of vanilla	JOHNNIE WALKER RED LABEL 11 € A blend of light whiskies from the Scottish East Coast and smoky and dark whiskies from the West Coast, creating an extraordinary depth of flavour that gives rise to a burst of aromatic spices (cinnamon and pepper) a fruity sweetness and a persistent and smoky finish
CHIVAS REGAL 12 AÑOS 13 € A mixture of malt and grain Scotch whiskies matured for at least years, they achieve a creamy and round touch, with a flavour of honey and ripe apples with notes of vanilla, hazelnut and fudge with butter, giving it a rich and long finale	JOHNNIE WALKER BLACK LABEL 14 € Blended exclusively with Scotch whiskies matured for at least 12 years, it brings together flavours from the 4 corners of Scotland, with intense notes of vanilla and orange peel and releasing aromas of spices and raisins that give way to a smooth and balanced finish, rich in smoke, peat and malt
GLENFIDDICH 13 € Pleasantly sweet Scotch whisky with a lively fruit and vanilla toast character, ready to also reveal delicate spices, citrus and freshly baked oatcakes	LAGAVULIN 16 AÑOS 17 € Extraordinary Scotch whisky that is robust, dry and complex on the palate with a strong and sophisticated flavour, which ends with a memory softened by the memory of sherry
GLENFIDDICH 15 AÑOS 15 € Smooth as silk, this Scotch whiskey reveals in its flavour layers of sherry, marzipan, cinnamon and ginger that emerge in its intriguing aroma of honey, vanilla and rich dark fruit	SOUTHERN COMFORT 11 € Inspired by a recipe from 1874, this New Orleans whisky perfectly blends iconic fruit and spice details
JACK DANIEL'S OLD No. 7 14 € This Tennessee whisky is mellowed drop by drop through saccharin maple charcoal and matured in artisanal casks from its own distillery, giving it an exquisite balance of sweetness and oakiness	THE BALVENIE DOUBLEWOOD 12 AÑOS 12 € Scotch malt whisky that gains its distinctive character by maturing for 12 years in two types of wood: traditional oak casks and European oak sherry casks
JAMESON 11 € Made from the best of grain and still whiskies, this Irish whiskey is distilled three times and then aged in oak casks for a minimum of years	

Plus... add a soft drink: + 2 €

Prices in euros · VAT included.
If you have any allergy or food intolerance, please let our staff know.





THE PEACOCK

BRANDY

CARLOS I

14 €

This brandy with a deep amber colour and Designation of Origin Jerez is an intensely aromatic distillate with marked notes of vanilla and cocoa and a persistent, balanced and complex flavour

TORRES 10 AÑOS

10 €

Dark topaz in colour with noble reflections of old gold, this brandy with an intense aroma and warm notes of spices is made in American oak barrels, where its elegant and fatty nuances meld

LARIOS 1866

20 €

Brandy Gran Reserva originally from Malaga and mahogany colour. Its production is limited due to its elaboration process made with the wisdom of a tradition of more than 100 years. The result is a perfectly balanced brandy between sweetness, vanilla, wood and spices

ARMAGNAC & COGNAC

ARMAGNAC DARTIGALONGUE 2005

14 €

Distilled with delicate aromas of fruit, white flowers, vanilla and notes of wood, which shares processes with cognac and brandy but is a different product

RÉMY MARTIN XO

38 €

From the combination of up to 400 different spirits, in this cognac are ripe flavours of juicy plums and candied oranges with a touch of hazelnuts and cinnamon

RÉMY MARTIN V.S.O.P.

14 €

Cognac aged for a long time in French Limousin oak barrels, with dominant notes of vanilla, ripe apricot, baked apple and an elegant floral note

COFFEES

AFFOGATO AL CAFFÈ

7,5 €

Double espresso served on a scoop of creamy vanilla ice-cream

IRISH COFFEE

8 €

Irish whisky with a shot of espresso and cream

ALMENDRA LATTE

5,5 €

Perfectly whipped milk with a hint of almonds and a shot of espresso


VAINILLA LATTE

5,5 €

Perfectly whipped milk with a hint of vanilla and a shot of espresso

Prices in euros · VAT included.

If you have any allergy or food intolerance, please let our staff know.



THE PEACOCK



SNACKS

Knife-cut acorn-fed Iberian ham with crystal bread and vine tomato	33 €	•	Boletus croquettes	10 €
Assortment of Spanish cheese	18 €	•	Crystal bread and tomato	4,50 €
King prawns with crispy pork and miso cream and lime	17 €		Bresaola beef brioche, old-fashioned mustard mayonnaise and parmesan cloud	21 €
• • Guacamole with pico de gallo and crispy tortilla chips	10,50 €		The Don Carlos Hotel Premium Burger	19 €
Beef steak tartare with toasts and herb butter	18,50 €		Extra crispy and extra irresistible chicken burger	16 €
• • Crispy vegetable sticks with assorted dips	13 €	•	Veggie Sandwich with guacamole, seasonal tomato, arugula, and pumpkin seeds	16 €
Crispy prawn gyoza with citrus miso mayonnaise	16 €		Classic club sandwich with grilled bacon, free range chicken breast and old-fashioned mustard mayonnaise	19 €

• Vegetarian • Vegan • Gluten Free

Prices in euros · VAT included.

In compliance with the health regulations in force, this establishment guarantees that the raw, edible fishing products or those that due to their production process have not been heated to above 60° C in the centre, have been frozen at -20° C for at least 24 hours.

THE PEACOCK



DESSERTS

- • Fresh fruit salad with citrus and kefir ice-cream Kefir 7 €
- • Creamy chocolate with strawberries and cream with vanilla ice-cream 9 €
- After eight Cake pops 9 €

• Vegetarian • Vegan • Gluten Free

Prices in euros · VAT included.

In compliance with the health regulations in force, this establishment guarantees that the raw, edible fishing products or those that due to their production process have not been heated to above 60° C in the centre, have been frozen at -20° C for at least 24 hours.

THE PEACOCK

ALLERGENS

● Egg
● Fish
● Peanuts
● Soy
● Dairy
● Nuts
● Celery
● Mustard
● Sesame
● Sulfites
● Molluscs
● Lupin
● Gluten
● Crustaceans

SNACKS														
Knife-cut acorn-fed Iberian ham with crystal bread and vine tomato														
Assortment of Spanish cheese														
King prawns with crispy pork and miso cream and lime														
Guacamole with pico de gallo and crispy tortilla chips														
Beef steak tartare with toasts and herb butter														
Crispy vegetable sticks with assorted dips														
Crispy prawn gyoza with citrus miso mayonnaise														
Boletus croquettes														
Crystal bread and tomato														
Bresaola beef brioche, old-fashioned mustard mayonnaise and parmesan cloud														
The Don Carlos Hotel Premium Burger														
Extra crispy and extra irresistible chicken burger														
Veggie Sandwich with guacamole, seasonal tomato, arugula, and pumpkin seeds														
Classic club sandwich with grilled bacon, free range chicken breast and old-fashioned mustard mayonnaise														
DESSERTS														
Creamy chocolate with strawberries and cream with vanilla ice-cream														
After eight Cake pops														

● Vegetarian
 ● Vegan
 ● Gluten Free

Prices in euros · VAT included.

In compliance with the health regulations in force, this establishment guarantees that the raw, edible fishing products or those that due to their production process have not been heated to above 60° C in the centre, have been frozen at -20° C for at least 24 hours.