

MENU



The Greenhouse
BY PULITZER

DRINKS

DRAUGHT BEER/NO ALCOHOL	4
MINI BOMBAY SAPPHIRE & TONIC	6
MINI ST-GERMAIN SPRITZ	6
CAVA GLASS	5
WHITE WINE GLASS	5
RED WINE GLASS	5

FROM OUR COUNTER

POTATO OMELETTE WITH FIGUERES ONION (V) [3]	12
CROQUETTES (3U) FROM IBERIAN HAM [1,3,7]	9
“BRAVAS” POTATOES WITH PIRI-PIRI SAUCE & ALIOLI [1,3]	9
100% IBÉRICO HAM D.O. JABUGO, HAND-CUT	23
CATALAN RUSTIC BREAD WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL (V) [1]	4.5

SUGGESTIONS

RUSSIAN SALAD WITH GARLIC PRAWNS [1,2,3,10]	16
CARBONARA RAVIOLI WITH PARMESAN SAUCE AND GUANCIALE [1,3,7]	16
PERELLÓ COD * (150 G), CONFIT IN EXTRA VIRGIN OLIVE OIL, SERVED OVER SAMFAINA (KM 0) [4]	23
AGED BEEF ENTRECÔTE (300 G) WITH PRIMOR POTATOES AND PADRÓN PEPPERS [1]	34

LUNCH SET MENU

MONDAY TO SUNDAY 26.90€

(WATER, SOURDOUGH BREAD)

STARTERS

PUMPKIN CREAM SOUP

WITH PUMPKIN SEEDS AND CROUTONS (V) [1,8]

PERSIMMON SALAD

WITH IBERIAN HAM AND POMEGRANATE [12]

PEAR COCA

WITH BLUE CHEESE AND SHALLOTS (V) [1,7,8]

CHICKPEA STEW

WITH SPINACH AND ROASTED VEGETABLES (V)[9]

MAIN

PORK KNUCKLE

WITH SEASONAL MUSHROOMS AND PARSNIP PURÉE [7,9,12]

CHARGRILLED CELERIAC

WITH MANGETOUT AND BROWNED BUTTER (V) [1,7,8,9]

SWORDFISH SKEWER

WITH PUTTANESCA SAUCE AND POTATOES [4,12]

SURF AND TURF RICE

[2,3,4,13]

DESSERT

CLASSIC CHEESECAKE

[1,3,7]

FRESH FRUIT SALAD

CATALAN CREAM MOUSSE

WITH CARAMELISED APPLE [1,3,7]

CHOCOLATE PANNA COTTA

[7]



@HOTELPULITZERBARCELONA

[ALLERGENS]

- 1.CEREALS CONTAINING GLUTEN 2.CRUSTACEANS 3.EGGS 4.FISH
5.PEANUTS 6.SOY 7.DAIRY 8.NUTS 9.CELERY 10.MUSTARD
11.SESAME SEEDS 12.SULFITES 13.MOLLUSKS 14.LUPINS

* ENVIRONMENTAL AND FARMING SUSTAINABILITY

935 45 05 59

C/ DE BERGARA, 8
08002 BARCELONA