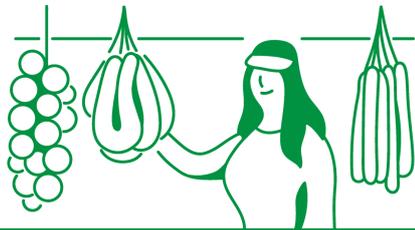


The Greenhouse

A MARKET CANTEEN

DRINKS

DRAUGHT BEER/NO ALCOHOL	3.5€
MINI BOMBAY SAPPHIRE & TONIC	6€
MINI ST-GERMAIN SPRITZ	6€
CAVA GLASS	4.5€
WHITE WINE GLASS	4.5€
RED WINE GLASS	4.5€



FROM OUR COUNTER

CROQUETTES (3U) FROM ROASTED CHICKEN AND TRUFFLE [1,3,7]	10€
POTATO OMELETTE WITH FIGUERES ONION [3]	12€
“BRAVAS” POTATOES WITH SPICED TOMATO & ALIOLI [1,3]	9€
100% IBÉRICO HAM D.O. JABUGO, HAND-CUT	23€
CATALAN RUSTIC BREAD WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL [1]	4.5€

SUGGESTIONS

CHARGRILLED EGGPLANT WITH TAHINI [3,11,7]	14€
GRILLED BUTIFARRA SAUSAGE WITH SATUÉED BEANS AND ALIOLI [4]	16€
SPINACH AND RICOTTA RAVIOLI WITH PARMESAN SAUCE [1,7]	14€
CHARGRILLED ENTRECÔTE WITH ROASTED POTATOES AND PADRÓN PEPPERS [4]	18€

[ALÉRGENOS]
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

*BREAD SERVICE +3€/PERSON

LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD)

STARTERS

PUMPKIN CREAM SOUP
WITH CROUTONS [1]

STRAWBERRY SALAD

FETA CHEESE AND CUCUMBER WITH DILL VINAIGRETTE [7]

MEAT SAMOSAS

SERVED WITH ORANGE SAUCE [1,3,6,11]

QUINOA SALAD

WITH ROASTED VEGETABLES AND CITRUS VINAIGRETTE

MAINS

COD

WITH “SANFAINA” AND ROASTED POTATOES [4]

CHICKEN SUPREME

WITH RICOTTA AND SPINACH [7,12]

CURRY

WITH VEGETABLES AND RICE

GNOCCHIS

WITH SEASON VEGETABLES [1,3]

CHARGRILLED SQUID

WITH PAPRIKA SPONGE AND VEGETABLES

SUP. 2.5€

DESSERTS

FRUIT PUFF PASTRY TART
[1,3,7]

THAI-STYLE FRENCH TOAST

WITH MANGO ICE CREAM [1,3,7]

SEASONAL FRUIT SALAD

ORANGE CHEESECAKE

WITH ORANGE BLOSSOM [1,3,7]



@HOTELPULITZERBARCELONA