

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
PERELLÓ COD FRITTERS (3U) * WITH QUINCE AIOLI (KM 0) [1,3,4,7]	10

SUGGESTIONS

RUSSIAN SALAD WITH GARLIC PRAWNS [1,2,3,10]	16
SPINACH RAVIOLI WITH SAGE AND LEMON SAUCE (V) [1,7]	18
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

[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

LUNCH SET MENU

MONDAY TO SUNDAY 26.90€

(WATER, SOURDOUGH BREAD)

STARTERS

GAZPACHO

CUCUMBER AND AVOCADO GAZPACHO WITH TRADITIONAL PICADA

GRILLED ZUCCHINI SALAD

WITH IBERIAN HAM, CROUTONS AND SHERRY VINAIGRETTE
[1,3,4,10]

FIG CARPACCIO *

WITH IBERIAN HAM AND VANILLA VINAIGRETTE [8]

MARESME TOMATO *

WITH GRILLED NECTARINE, MOJAMA (CURED TUNA LOIN) AND TOASTED ALMONDS (KM 0) [4,8]

MAIN

GRILLED MACKEREL

WITH BAKED POTATOES AND FRESH HERB DRESSING [4]

BRAISED PORK CHEEK *

WITH CREAMY SWEET POTATO AND PLUMS [7,9,12]

RISOTTO

WITH PEAS, ANCHOVIES AND LEMON [4,7,9]

EGGPLANT PARMIGIANA

WITH CONFIT TOMATOES(V) [7]

DESSERT

CHEESECAKE

[1,3,7]

CHOCOLATE BROWNIE

WITH COFFEE FOAM AND HAZELNUT [1,3,7,8]

WATERMELON

WITH LIME

RICE PUDDING

[7]



@HOTELPULITZERBARCELONA

935 45 05 59

C/ DE BERGARA, 8
08002 BARCELONA