

# The Greenhouse

A MARKET CANTEEN

## DRINKS

DRAUGHT BEER/NO ALCOHOL	2.75€
MINI BOMBAY SAPPHIRE & TONIC	6€
MINI ST-GERMAIN SPRITZ	6€
CAVA GLASS	6€
WHITE WINE GLASS	3.5€
RED WINE GLASS	3.5€



## FROM OUR COUNTER

CROQUETTES WITH CHICKEN & TRUFFLE CREAM (3U)	10€
100% IBÉRICO HAM D.O. JABUGO, HAND-CUT	23€
SPANISH OMELETTE "À LA MINUTE" WITH CARAMELIZED ONIONS	9€
"BRAVAS" POTATOES WITH SPICED TOMATO SAUCE & AÏOLI	8€
CANTABRIAN ANCHOVIES WITH EXTRA VIRGIN OLIVE OIL & TOAST (3U)	10€
CATALAN RUSTIC BREAD WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL	4.5€

## SUGGESTIONS

ZUCCHINI IN SALAD WITH DRIED TOMATOES, PISTACHIO PESTO & BURRATA	14€
BOMBA OF FRIED SEAFOOD	10€
MARKET FISH WITH SEASONAL VEGETABLES & CAULIFLOWER PURÉE	18€
SWEETBREADS GRILLED, WITH SAUTÉED WHITE BEANS & CRIOLLA SAUCE	16€
TARTE TATIN WITH MEXICAN VANILLA ICE CREAM	7€

\*BREAD SERVICE +3€/PERSON

## LUNCH SET MENU MONDAY TO FRIDAY - 25.90€

(WATER, SOURDOUGH BREAD, COFFEE/TEA INCLUDED)

## STARTERS

### CREAM

OF CELERIAC WITH APPLE & SAVORY CRUMBLE

### SALAD

GREEN SALAD WITH CARROT, RADISH & SPRING HERB VINAIGRETTE

### EGGPLANT

ROASTED, WITH PESTO, NUTS & STRACCIATELLA

### ESQUEIXADA

CATALAN SALAD OF SHREDDED SALTED COD WITH ROASTED TOMATO & ASIAN-STYLE DRESSING

## MAINS

### SEA BASS

GRILLED, WITH SAUTÉD PEAS & BLACK SAUSAGE

### RATATOUILLE

WITH POACHED EGG & CRISPY POTATO

### RISOTTO

OF PUMPKIN WITH FETA CHEESE & THYME OIL

### BEEF

ROAST BEEF WITH MINT SAUCE & CREAMY ROASTED CARROTS

### NOODLE

CASSEROLE WITH SQUID & ARTICHOKE

SUP. 2€

## DESSERTS

### CHEESECAKE

WITH MANGO

### CATALAN CREAM

WITH CARQUINYOLIS

### STRAWBERRIES

WITH VANILLA SPONGE CAKE & CHANTILLY CREAM

### SEASONAL FRUIT

SALAD



@HOTELPULITZERBARCELONA

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## BEBIDAS / DRINKS

### VINOS/WINES

#### ESPUMOSOS/SPARKLING WINE

CASTELL DEL REMEI LA CUVÉE 6€/29€

D.O. Cava - Macabeo, Xarel·lo, Parellada

AIRE BRUT NATURE 39€

D.O. Cava - Xarel·lo, Parellada, Macabeo

RAVENTÓS I BLANC DE NIT 42€

Conca del rio Anoia - Macabeo, Xarel·lo, Parellada, Monastrell

#### CHAMPAGNE

MUMM CORDON ROUGE BRUT 12€/80€

A.O.C. Champagne - Pinots, Chardonnay

PERRIER JOÛET GRAND BRUT 105€

A.O.C. Champagne - Pinots, Chardonnay

PERRIER JOÛET BL. DE BLANCS 120€

A.O.C. Champagne - Chardonnay

#### BLANCOS/WHITE

VERDEO 3.5€/28€

D.O. Rueda - Verdejo

ALTA ALELLA 5€/29€

D.O. Alella - Pansa Blanca

TERRA DE GODOS 6€/30€

D.O. Rias Baixas - Albariño

FENOMENAL 35€

D.O. Rueda - Sauvignon blanc

L'OLIVERA "AGALIÚ" 36€

D.O. Costers del Segre - Macabeo

CA N'ESTRUC IDOIA BLANC 39€

D.O. Catalunya - Xarel·lo, Chardonnay, Macabeo, Garnacha Blanca

#### ORANGES

JOSEP FORASTER 7,5€/42€

BRISAT DEL COSTER  
D.O. Conca de Barberà - Macabeo

ORIOI ROSSEL VALENTINO 7,5€/45€

D.O. Penedes - Xarel·lo

#### ROSADO/ROSÉ

CAN AXARTEL ROSÉ 5.5€/35€

V.T. Mallorca - Pinot Noir, Callet

SYMPHONIE ROSÉ 7.5€/41€

A.O.C. Côtes de Provence - Grenache, Cinsault

#### TINTOS/RED

REBELDES 3.5€/28€

D.O. Montsant - Garnacha, Syrah

MALPASTOR CRIANZA 5€/29€

D.O. Rioja - Tempranillo

JOSEP FORASTER ELS NANOS 6€/30€

D.O. Conca de Barberà - Cabernet Sauvignon, Trepat

CASTELL DEL REMEI ODA 34€

D.O. Costers del Segre - Macabeo, Chardonnay

VIZCARRA SENDA DEL ORO 36€

D.O. Ribera del Duero - Tinta Fina

OLLER DEL MAS BERNAT 42€

D.O. Pla de Bages - Merlot, Syrah, Picapoll

### MINI COMBINADOS

BOMBAY SAPPHIRE & TONIC 6€

GREY GOOSE & TONIC 6€

MARTINI FIERO SPRITZ 6€

ST. GERMAIN SPRITZ 6€

### CERVEZA

EG BARRIL/ 0.0% 2.75€

EG ESPECIAL/RADLER 3.5€

ESTRELLA GALICIA 1906 3.5€

### VERMUT

MARTINI AMBRATTO/RUBINO 3.5€