

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

LUNCH SET MENU MONDAY TO SUNDAY 26.90€

(WATER, SOURDOUGH BREAD)

STARTERS

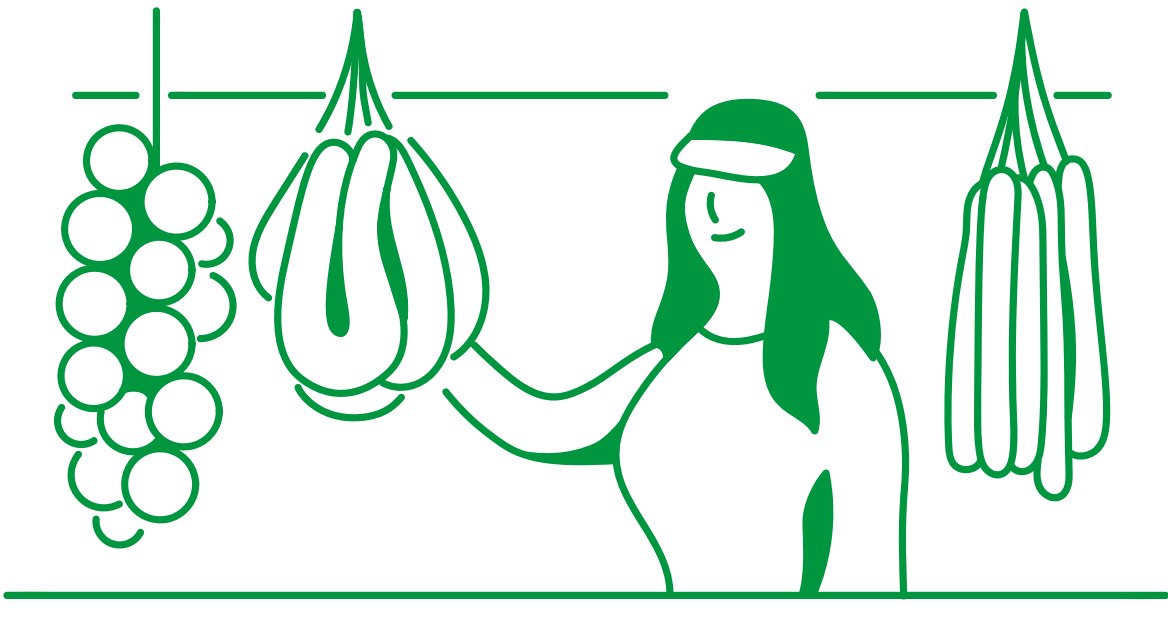
PEAR VICHYSSEOISE WITH CROUTONS (V) [1]	10
GRILLED PUMPKIN SALAD POMEGRANATE AND HONEY VINAIGRETTE (V)	8
FISH TERRINE WITH MAYONNAISE AND PICKLES [3,4,7]	12
CONFIT PORTOBELLO MUSHROOM STUFFED WITH PANCETTA, SPINACH AND HAZELNUTS [8]	10

MAIN

OSSOBUCO WITH POLENTA [12]	22
GRILLED MEAGRE WITH ESCALIVADA VEGETABLES AND GARLIC MOUSSELINE [3,4]	18
GNOCCHI WITH ASPARAGUS AND MINT SAUCE (V) [1,3,7]	16
SANT PAU BEANS STEW WITH PORK TROTTERS AND PRAWNS [2,4,13]	16

DESSERT

HAZELNUT CHEESECAKE [1,3,7,8]	8
FRESH FRUIT SALAD	5
CHOCOLATE PUDDING WITH SALTED CARAMEL [1,3,7]	5
PEARS POACHED IN WINE WITH SOUR CREAM [7,12]	6



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