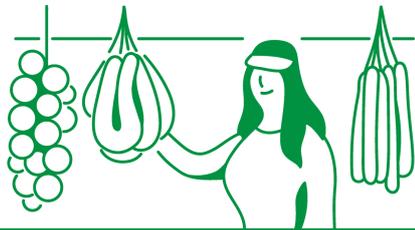


The Greenhouse

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

JOSPER-GRILLED TOMATO 14€
WITH BURRATA CHEESE [7]

SURF AND TURF 16€
RICE (MIN 2 PAX)

PRAWN-FILLED RAVIOLI 16€
WITH LEMON AND THYME SAUCE [1,3,7]

GRILLED ENTRECÔTE 18€
WITH SHOESTRING FRIES AND PADRÓN PEPPERS [4]

LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD)

STARTERS

BROCCOLI AND SPINACH SOUP WITH CHEESE [7]

ARUGULA SALAD

WITH CONFIT TOMATOES AND CRISPY IBERIAN HAM[8]

BEAN STEW WITH ARTICHOKES

VITELLO TONNATO

[3,4]

“CAP I POTA”

TRADITIONAL TRIPE STEW [1]

SUP. 1€

MAINS

TACOS AL PASTOR

WITH TOFU AND MUSHROOMS

LASAGNA

WITH SEASONAL VEGETABLES [1,7]

GRILLED SALMON

WITH WOK-SAUTÉED VEGETABLES [1,4]

SLOW-COOKED “CARN D’OLLA”

WITH TAMARIND CHUTNEY AND CRISPY SWEET POTATO [1]

STEWED DUCK

WITH PEARS [9]

SUP. 2€

DESSERTS

FRESH FRUIT SALAD

COFFEE CHEESECAKE

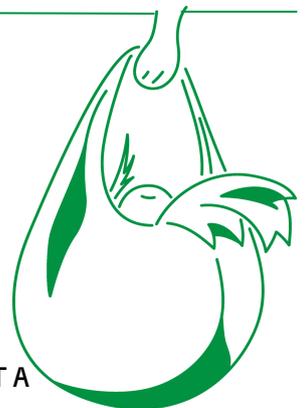
[3,7]

CRISPY PROFITEROLE

FILLED WITH CAULIFLOWER AND VANILLA CHANTILLY [1,3,7]

CHOCOLATE PANNA COTTA

WITH RASPBERRY COULIS [7]



[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

@HOTELPULITZERBARCELONA