

MENU



**The Greenhouse**  
BY PULITZER

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## 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

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## FROM OUR COUNTER

POTATO OMELETTE WITH FIGUERES ONION [3]	12
CROQUETTES (3U) FROM ROASTED CHICKEN AND TRUFFLE [1,3,7]	10
“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

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## SUGGESTIONS

MARESEME TOMATO SALAD WITH BURRATA CHEESE AND CUCUMBER [1,7]	16
SESONED TUNA TARTARE WITH CRISPY RICE [1,3,4,11]	18
SPINACH RAVIOLI WITH SAGE AND LEMON SAUCE [1,7]	14

# LUNCH SET MENU

## MONDAY TO SUNDAY 25.90€

(WATER, SOURDOUGH BREAD)

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### STARTERS

#### PEACH GAZPACHO

WITH BASIL OIL

#### GREEN SALAD

WITH CELERY, GREEN APPLE AND RAISINS DRESSED WITH MUSTARD VINAIGRETTE [9,10]

#### CURED LOCAL SARDINES

WITH MARESME TOMATO AND WATERMELON [4]

#### MEAT SAMOSAS

WITH FRESH SALAD [1,3,6,7]

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### MAIN

#### GRILLED SALMON

WITH MANGO SAUCE AND PAK CHOI [4]

#### SQUID FIDEUÁ

WITH SAFFRON AIOLI [1,2,3,4,13]

#### STUFFED COURGETTES

WITH COUSCOUS, MIXED NUTS AND FRESH MATÓ CHEESE [1,7]

#### FREE-RANGE CHICKEN SKEWERS

WITH VEGETABLES AND JOSPER-GRILLED PINEAPPLE SERVED WITH TOASTED COCONUT RICE [5,8,15]

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### DESSERT

#### CHOCOLATE PANNA COTTA

[7]

#### MARINATED STRAWBERRIES

WITH BASIL

#### DULCE DE LECHE CHEESECAKE

[1,3,7]

#### TIRAMISU

[1,3,7]



@HOTELPULITZERBARCELONA

[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

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