

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 [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

SUGGESTIONS

MARESEME TOMATO SALAD WITH BURRATA CHEESE AND CUCUMBER [1,7] (KM 0)	16
SESONED TUNA TARTARE * WITH CRISPY RICE [1,3,4,11] (KM 0)	18
SPINACH RAVIOLI WITH SAGE AND LEMON SAUCE [1,7]	14

[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 25.90€

(WATER, SOURDOUGH BREAD)

STARTERS

VICHYSOISE
WITH GREEN APPLE

PULITZER CAESAR SALAD
[1,3,4,10]

LENTILS
WITH VEGETABLES IN ORANGE ESCABECHE AND SEMI-DRIED
TOMATOES (V) [12]

SEA BASS TIRADITO
WITH YELLOW CHILLI DRESSING AND CHERRIES [2,4,6,9]

MAIN

FRESH SEAFOOD PASTA
[1,2,3,13]

GRILLED SKIRT STEAK
WITH MOLE AND MANGO “PICO DE GALLO”

BABY SQUID
WITH ONIONS [2,4,13]

SEASONAL VEGETABLES
IN TEMPURA WITH KIMCHI MAYONNAISE (V) [1,3,8]

DESSERT

GRILLED PEACH
WITH YOGURT FOAM AND CRUMBLE [1,3,7]

COFFEE MOUSSE
WITH COCOA SPONGE CAKE [1,3,7]

WILD BERRY CHEESECAKE
[3,7]

SEASONAL FRUIT SALAD



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