

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

JOSPER-GRILLED TOMATO WITH BURRATA CHEESE [7]	14
RAVIOLI WITH RICOTTA CHEESE AND SPINACH AND SAGE SAUCE, LEMON, AND BASIL OIL [1,3,7,8]	16
MONKFISH FRICANDÓ [1,2,4,13]	18
CATALAN-STYLE DUCK STEW [8,12]	16

# LUNCH SET MENU

## MONDAY TO SUNDAY 25.90€

(WATER, SOURDOUGH BREAD)

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### STARTERS

#### WHITE GARLIC SOUP

WITH GRAPES, PEAR, AND BASIL OIL [1,8]

#### SPROUT SALAD

WITH CURED COD, PEPPERONCINO, AND POMEGRANATE  
VINAIGRETTE [4]

#### CARROT AND ORANGE HUMMUS

WITH FLATBREAD [1,11]

#### TOMATO TARTARE

WITH PIPARRANA [3,12]

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### MAIN

#### LIMA-STYLE PORK BELLY

WITH CASSAVA AND FRESH RED ONION SALAD [1,6,7]

#### GRILLED MACKEREL

WITH GREEN CURRY [2,4,6,8,13]

#### ORZO

WITH BEETROOT SAUCE, FETA CHEESE, AND SPINACH  
[1,3,7]

#### GREEN BEANS

WITH BLACK BUTIFARRA SAUSAGE, SQUID AND FRIED EGGS  
[2,4,13]

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### DESSERT

#### KIWI GANACHE

WITH COCOA AND LIME SPONGE CAKE [1,3,7]

#### CHEESECAKE

STRAWBERRY [3,7]

#### SEASONAL FRUIT

#### BANOFFEE

WITH MASCARPONE  
ICE CREAM [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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