

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 (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

[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 26.90€

(WATER, SOURDOUGH BREAD)

STARTERS

PEACH SALMOREJO

WITH MOJAMA PICADA [1,4]

LAMB'S LETTUCE SALAD

WITH PLUM, SMOKED STRACCIATELLA AND PEDRO XIMÉNEZ
VINAIGRETTE [7]

BEETROOT "RAVIOLI"

FILLED WITH RICOTTA AND SPINACH, SERVED WITH ORANGE
SAUCE [7]

GAZPACHUELO

FROM MUSSELS AND FENNEL [3,4,13]

MAIN

ROMAN-STYLE FRIED HAKE

WITH ROASTED PEPPER SAUCE AND POTATOES [1,4]

GRILLED LAMB SKEWER

WITH PICKLED VEGETABLES [12]

CALAMARI FIDEUÀ-STYLE

NOODLES WITH SQUID INK AIOLI [1,2,3,4,13]

GRILLED BIMBI

WITH CARQUINYOLI ROMESCO AND CHOPPED HAZELNUTS (V)
[1,8]

DESSERT

COFEE CHEESECAKE

[1,3,7]

MOJITO-STYLE MELON

PEAR STRUDEL

WITH VANILLA CHANTILLY CREAM [1,3,7,8]

WHITE CHOCOLATE MOUSSE

WITH FIG PRESERVE [7]



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