

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

PIPARRA AND PEACH

GAZPACHO (KM 0)

MELON SALAD

WITH IBERIAN HAM, CROUTONS AND SHERRY VINAIGRETTE
[1,3,4,10]

RUSSIAN SALAD

WITH KING PRAWNS AND GREEN BEANS [1,3,4]

SEASONAL TOMATO WITH CURED COD

ONION PETALS AND KALAMATA OLIVES [4] (KM 0)

MAIN

CREAMY SURF AND TURF *

RICE [4,13]

GRILLED PORK TENDERLOIN

WITH PEPPER SAUCE AND FRENCH FRIES”

GRILLED FISH SKEWER

WITH MEDITERRANEAN DRESSING ON CREAMY CARROT PURÉE
[4,12]

FIRE-ROASTED AUBERGINE

WITH CREAMY TAHINI AND HONEY (V) [7,8,11]

DESSERT

PULITZER CHEESECAKE

[1,3,7]

MACERATED WATERMELON

WITH LIME (KM 0)

BREAD WITH CHOCOLATE

OLIVE OIL AND SEA SALT [1,7]

WILD BERRY PANNA COTTA

[7]



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