

# The Greenhouse

A MARKET CANTEEN

## LUNCH SET MENU MONDAY TO FRIDAY - 24.90 EUROS

(WATER, SOURDOUGH BREAD, COFFEE/TEA INCLUDED)

**STARTER** - Choose a plate from the vegetable garden or daily soup

**MAIN** - Choose a plate from the barn, the fishmonger, or the butchery

**DESSERT** - Choose your favorite dessert

### FROM OUR COUNTER

(NOT INCLUDED IN THE SET MENU)

<b>OYSTER</b> FINE DE CLAIRE N°2	U/4.5€
<b>CROQUETTE</b> RED PRAWN & ITS TARTAR	U/3€
<b>100% IBÉRICO HAM</b> D.O. JABUGO, HAND-CUT	15/28€
<b>SPANISH OMELETTE</b> "À LA MINUTE" WITH CARAMELIZED ONIONS	9€
<b>"BRAVAS" POTATOES</b> WITH SPICED TOMATO SAUCE & AÏOLI	8€
<b>ANCHOVY</b> ON A BRIOCHE TOAST WITH SMOKED BUTTER	U/3.5€

### THE VEGETABLE GARDEN

<b>FRISÉE</b> SALAD, WITH COD XATÓ CURED AT HOME	13€
<b>ASPARAGUS</b> GRILLED, IN A SPROUT SALAD, EGG 7 MINUTES & MUSTARD VINAIGRETTE	12€
<b>BEETS</b> WITH STRACCIATELLA, CITRUS & PUMPKIN SEEDS	12€
<b>ARTICHOKE</b> CONFIT, WITH IBERIAN HAM & FOIE VELOUTÉ	14€
<b>PUMPKIN</b> ROASTED, WITH QUINOA, KALE & SPICED YOGURT	12€
<b>PEAS</b> STEWED IN THEIR JUICE WITH BLACK SAUSAGE & MINT	13€
<b>EGGPLANT</b> IN GREEN CURRY, TAHINI & HONEY	12€



### THE BARN

<b>PASTA</b> BAKED WITH PORK SAUSAGE & COMTÉ CHEESE	16€
<b>RICE</b> SURF & TURF, CREAMY STYLE	17€

### THE FISHMONGER

<b>SQUID</b> IN ITS JUICE, WITH ONIONS	18€
<b>MONKFISH</b> "SUQUET" TRADITIONAL CALALAN STEW & RED PRAWNS	18€
<b>SEA BASS</b> ROASTED WITH POTATOES, VEGETABLES & GARLIC	18€
<b>CLAMS</b> FISHERMAN'S STEW, WITH WHITE BEANS & SALSA VERDE	17€



### THE BUTCHERY

<b>BEEF</b> STEAK TARTAR, WITH PICKLES & TOASTS	17€
<b>VEAL</b> MEATBALLS OF TRADITIONAL CATALAN STEW	16€
<b>CHICKEN</b> CANNELLONI, WITH BECHAMEL & ROASTED JUS	18€
<b>PORK</b> CHEEKS, STEWED IN RED WINE & CELERICAC PURÉE	17€

### DESSERTS

<b>SEASONAL FRUITS</b> WITH ITS NATURAL SYRUPS	6€
<b>CHEESECAKE</b> BASQUE STYLE	7€
<b>CHOCOLATE</b> BAKED "EN COCOTTE" WITH SALTED CARAMEL	7€
<b>TORRIJA</b> WITH NOUGAT ICE CREAM & PECAN	7€
<b>CHEESE PLATTER</b> SELECTION OF 3 SEASONAL CHEESES, SERVED WITH QUINCE ADDITIONAL 2€ IF INCLUDED AS DESSERT ON YOUR SET MENU	9€

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## BEBIDAS / DRINKS

### CERVEZA

ESTRELLA GALICIA BARRIL	3€
EG ESPECIAL/O.0%/RADLER	3.5€
ESTRELLA GALICIA 1906	3.5€

### VERMUT

MARTINI AMBRATTO/RUBINO	4€
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### VINOS/WINES

#### CAVA

L'ATZAR BRUT NATURE	4.5€/28€
D.O. Cava - Macabeo, Xarel·lo, Parellada	
MESTRES COQUET	39€
D.O. Cava - Xarel·lo, Parellada, Macabeo	
RECAREDO SERRAL DEL VELL	62€
Corpinnat - Xarel·lo, Macabeo	
RAVENTÓS I BLANC DE NIT	42€
Conca del rio Anoia - Macabeo, Xarel·lo, Parellada, Monastrell	

#### CHAMPAGNE

MUMM CORDON ROUGE BRUT	12€/80€
A.O.C. Champagne - Pinots, Chardonnay	
PERRIER JOÛET GRAND BRUT	105€
A.O.C. Champagne - Pinots, Chardonnay	
PERRIER JOÛET BL. DE BLANCS	120€
A.O.C. Champagne - Chardonnay	

#### BLANCOS/WHITE

PECES DE CIUDAD	4.5€/28€
D.O. Rueda - Verdejo	
L'OLIVERA "AGALIÚ"	5.5€/32€
D.O. Costers del segre - Macabeu	
N&G FÈVRE CHABLIS	7.5€/41€
A.O.C.Chablis - Chardonnay	
TAYAIMGUT 2017	44€
D.O. Penedès - Sauvignon Blanc	
CASTELL D'ENCUS "EKAM"	45€
D.O. Costers del Segre - Riesling, Albaniño	
ALLENDE BLANCO 2018	50€
D.O.Ca. Rioja - Viura, Malvasía	

#### BLANCOS/WHITE

TERRE DE CUQUES	55€
D.O.Ca. Priorat - Garnatxa Blanca, PX	
OSSIAN	58€
D.O. Rueda - Verdejo	
CHÂTEAU DE BEAUREGARD	59€
A.O.C. Poilly Fuissé - Chardonnay	
M. QUINTAINE GUILLEMOT	62€
A.O.C. Viré Clessé - Chardonnay	

#### ROSADO/ROSÉ

CAN AXARTEL ROSÉ	5.5€/35€
V.T. Mallorca - pinot Noir, Callet	
SYMPHONIE ROSÉ	7.5€/41€
A.O.C. Côtes de Povenç - Grenache Cinsault	

#### TINTOS/RED

PECES DE CIUDAD	4.5€/28€
D.O. Rioja - Tempranillo	
L'EQUILIBRISTA 2016	5.5€/32€
D.O. Catalunya - Garnacha, Carinyena	
ALBERT BICHOT V. VIGNES	7.5€/41€
A.O.C. Bourgogne - Pinot Noir	
VINYES DOMÈNECH "FURVUS"	42€
D.O. Montsant - Garnacha, Merlot	
PAGO DE CAPELLANES	45€
CRIANZA	
D.O. Ribera del Duero - Tinta Fina	
YSIOS SELECCIÓN	60€
D.O.Ca. Rioja - Tempranillo	
CONTINO RESERVA	56€
D.O.Ca. Rioja - Tempranillo, Graciano	
ÁLVARO PALACIOS	59€
"LES TERRASSES"	
D.O.Ca. Priorat - Carinyena, Garnacha, Cabernet sauvignon	

#### MINI COMBINADOS

BOMBAY SAPPHIRE & TONIC	6€
GREY GOOSE & TONIC	6€
MARTINI FIERO SPRITZ	6€
ST. GERMAIN SPRITZ	6€