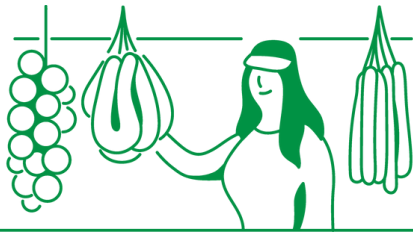


The Greenhouse

A MARKET CANTEEN

DRINKS

DRAUGHT BEER/NO ALCOHOL	2.75€
MINI BOMBAY SAPPHIRE & TONIC	6€
MINI ST-GERMAIN SPRITZ	6€
CAVA GLASS	6€
WHITE WINE GLASS	3.5€
RED WINE GLASS	3.5€



FROM OUR COUNTER

CROQUETTES	10€
WITH CHICKEN & TRUFFLE CREAM (3U) [1,3,7]	
100% IBÉRICO HAM	23€
D.O. JABUGO, HAND-CUT	
SPANISH OMELETTE	9€
"À LA MINUTE" WITH CARAMELIZED ONIONS [3]	
"BRAVAS" POTATOES	8€
WITH SPICED TOMATO SAUCE & AÏOLI [1,3]	
CATALAN RUSTIC BREAD	4.5€
WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL [1]	

SUGGESTIONS

BROKEN EGGS	14€
WITH GARLIC PRAWNS AND PAPRIKA OIL [2,3,4,13]	
RISOTTO	18€
FROM PUMPKIN AND CAVA [12]	
GRILLED RIBEYE	19€
WITH POTATO MILLE-FEUILLE AND CAFÉ DE PARIS SAUCE [1,4,6,7,8,10,12]	
GRILLED OCTOPUS	16€
WITH PORK CRACKLING, SWEET POTATO CREAM AND ITS INK SAUCE [2,4,13]	

LUNCH SET MENU MONDAY TO FRIDAY - 25.90€

(WATER, SOURDOUGH BREAD INCLUDED)

STARTERS

AJOBLANCO

WITH SALMON ROE AND CHIVE OIL [1,2,4,8,13]

GRILLED PEACH

SALAD WITH IBERIAN HAM AND PISTACHIO VINAIGRETTE [8]

CARROT TEXTURES

WITH CARROT-TOP PESTO [7,8]

GRILLED MUSSELS

WITH MILD CURRY AND CITRUS [2,4,13]

MAINS

ROPA VIEJA

WITH CRISPY PLANTAIN AND TAMARIND CHUTNEY [1,8,12]

GRILLED CROAKER

WITH DILL AND LEMON SAUCE AND FENNEL SALAD [2,4,7,10]

MILLE-FEUILLE

WITH SEASONAL VEGETABLES, POACHED EGG AND ROMESCO [1,3,8]

SURF & TURF RICE

WITH SAFFRON AÏOLI [2,3,4,13]

GRILLED SQUID

WITH SANT PAU BEANS, MEXICAN MOLE AND SQUID INK MAYONNAISE [1,8,11]

SUP. 2€

DESSERTS

MANGO

CHEESECAKE [1,3,7]

FRUIT TART

[1,3,7]

MELON MOJITO

DARK CHOCOLATE

MOUSSE WITH OLIVE OIL, SALT AND TOAST [1,3,7]



[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

*BREAD SERVICE +3€/PERSON

@HOTELPULITZERBARCELONA