

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

LUNCH SET MENU MONDAY TO SUNDAY 26.90€

(WATER, SOURDOUGH BREAD)

STARTERS

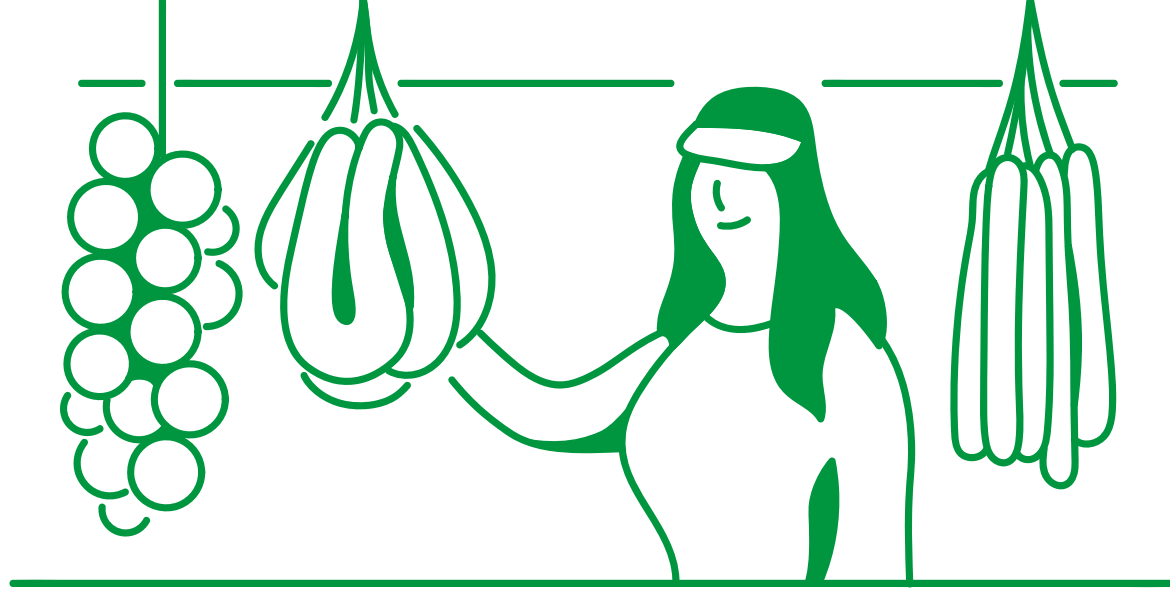
TRUFFLED CELERIAC CREAM WITH CROUTONS (V) [1,7]
ENDIVE SALAD WITH ORANGE, RED ONION AND BLACK GARLIC DRESSING (V) [12]
ROASTED CARROT WITH SPICED HONEY AND CARROT-TOP PESTO [8,11]
CURED MACKEREL ON ESCABECHE, WITH PLUMS MARINATED IN VERMOUTH [1,12]

MAIN

CHICKEN STEW WITH CHESTNUTS AND “PATATAS AL CALIU” [9,12]
CHARGRILLED SEA BREAM ON CAULIFLOWER AND VANILLA PURÉE, WITH BUTTER SAUCE [2,4,7]
PASTA WITH SEASONAL MUSHROOM SAUCE [1,7,12]
CATALAN-STYLE CHARD TRINXAT WITH PORK BELLY AND A FRIED EGG [3]

DESSERT

SWEET POTATO CHEESECAKE [1,3,7]
SEASONAL FRUIT SALAD
APPLE TART WITH CINNAMON YOGHURT AND CARAMEL [1,7]
CHOCOLATE COULANT [1,3,7]



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