



DECEMBER, NEW YEAR'S EVE MENU

NEW YEAR'S EVE – 145€ VEGETARIAN – 145€

TRIO OF APPETIZERS

Mountain: Lamb in its jus [3, 7, 9, 12]

Garden: Leek and oranges

Sea: Red prawn and coral [2, 9, 12, 13]

STARTER

Poultry consommé with truffle
ravioli and foie gras [1, 3, 9, 12]

MAIN COURSES

FISH:

Tuna "parpatana" with stewed garlic
and almond cream [2, 4, 8, 9, 12, 13]

MEAT:

Smoked prime beef, wild mushrooms and nuts [7, 8, 9, 12]

DESSERT

Milk chocolate, truffle, walnuts and
rosemary flowers [3, 7, 8]

TRIO OF APPETIZERS

Leek and orange

Pumpkin, apple and cinnamon tartare [10]

Zucchini flower with cashew and cheese [7, 8]

STARTER

Comté cheese soup with onion [7, 12]

MAIN COURSES:

1:

Sweet potato gnocchi with sage butter,
toasted hazelnuts and pecorino cheese [3, 7, 8]

2:

Winter root timbale with spiced carrot sauce
and savory crumble [7, 9, 12]

DESSERT

Milk chocolate, truffle, walnuts
and rosemary flowers [3, 7, 8]

GLUTEN-FREE – 145€

CHILDREN – 65€

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rosemary flowers [3, 7, 8]

TRIO OF APPETIZERS

Small bowl of escudella [9, 12]

Fish & chips with lemon mayonnaise [3, 4]

Lamb in its jus [3, 7, 9, 12]

STARTER

Beef cannelloni with truffle béchamel
and beef jus [1, 7, 12]

MAIN COURSE

Grilled beef tenderloin, potato parmentier
and meat demi-glace [7, 8, 12]

DESSERT

Chocolate coulant with caramel
ice cream and crumble [1, 3, 7]

CELLAR

Bancal del bosc, blanco D.O. Montsant

Rambla born, rosé Barcelona

Bancal del bosc, tinto D.O. Montsant

Familia Oliveda Brut Nature D.O. Cava

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Nougats and neulas included
.....

[ALLERGENS]

1. Cereals with 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. Molluscs - 14. Lupins



DECEMBER, NEW YEAR'S EVE MENU

NEW YEAR'S EVE VEGETARIAN

HOUSE APERITIF

Sardine toast with chicken and tarama [2, 4, 13]

SHARED DISHES

Charred avocado with radish pico de gallo

Grilled squid with black mole
and its ink [2, 3, 4, 13]

Grilled eggplant with mozzarella
and toasted hazelnut [7, 8]

Grilled lobster bite with apple, stracciatella
and hollandaise [1, 2, 3, 4, 7, 13]

Grilled corvina skewer with
tamarind chutney [2, 4, 12, 13]

Pork belly taco with anise and norway lobster [2, 4, 12, 13]
Chocolate, citrus, cocoa crumble and
orange ice cream [3, 7, 8]

HOUSE APERITIF

Beetroot cloud

SHARED DISHES

Charred avocado with radish pico de gallo

Kale with crispy egg [3]

Grilled eggplant with mozzarella
and toasted hazelnut [7, 8]

Fried leek with romesco and black garlic [1, 3, 8]

Grilled daikon with toasted carrot
cream and anise [7, 12]

King oyster mushroom with
gorgonzola foam and truffle [7]

Chocolate, citrus, cocoa crumble and
orange ice cream [3, 7, 8]

GLUTEN-FREE

HOUSE APERITIF

Sardine toast with chicken and tarama [2, 4, 13]

PARA COMPARTIR

Grilled pole-caught baby squid with
black mole and its ink [2, 3, 4, 13]

Tatemado avocado with radish pico de gallo
Grilled eggplant with mozzarella
and toasted hazelnut [7, 8]

Grilled lobster skewer with apple, stracciatella
and hollandaise sauce [2, 3, 4, 7, 13]

Grilled sea bass skewer with
tamarind chutney [2, 4, 12, 13]

Pork belly taco with anise and
norway lobster [2, 4, 12, 13]

Chocolate with citrus fruits, cacao
and orange ice cream [3, 7, 8]

CELLAR

St-Germaine Spritz (welcome drink)

Cuvée Protos D.O. Rueda

Ca N'Estruc D.O. Catalunya

Water

Soft drinks

Beer

PVP 60 €

Includes party favors and lucky grapes

Rooftop after party with a DJ and open bar until 2:00 am **65€**

PACK MENU **THE GREENHOUSE + AFTER PARTY 195€**

PACK MENU **LA TERRAZA + AFTER PARTY 110€**

In case of bad weather, event will be held at pulitzer lobby bar

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