The Greenhouse

A MARKET CANTEEN

LUNCH SET MENU MONDAY TO SUNDAY - 24.90 EUROS

(WATER, SOURDOUGH BREAD, COFFEE/TEA INCLUDED)

SURF & TURF, CREAMY STYLE

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

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ADDITIONAL 2€ IF INCLUDED AS DESSERT

ON YOUR SET MENU

DRINKS (NOT INCLUDED ON THE SET MENU)		CAVA GLASS L'ATZAR BRUT NATURE - D.O. CAVA	3.5
DRAUGHT BEER/NO ALCOHOL VERMOUTH	2.75€ 3.5€	WHITE WINE GLASS PECES DE CIUDAD - D.O. RUEDA	3.5
		RED WINE GLASS PECES DE CIUDAD - D.O. RIOJA	3.5
FROM OUR COUNTER (NOT INCLUDED IN THE SET MENU)		THE FISHMONGER	
CROQUETTE RED PRAWN & ITS TARTAR	U/3€	SQUID IN ITS JUICE, WITH ONIONS	18
100% IBÉRICO HAM D.O. JABUGO, HAND-CUT	15/28€	MONKFISH "SUQUET" TRADITIONAL CATALAN STEW & RED PRAWNS	18
SPANISH OMELETTE "A LA MINUTE" WITH CARAMELIZED ONIONS	9€	SEA BASS ROASTED WITH POTATOES, VEGETABLES & GARLIC	18
"BRAVAS" POTATOES WITH SPICED TOMATO SAUCE & AÏOLI ANCHOVY ON A BRIOCHE TOAST WITH SMOKED BUTTER	8€ J/3.5€		
THE VEGETABLE GARDEN		<u></u>	
FRISÉE SALAD, WITH COD XATÓ CURED AT HOME	13€	THE BUTCHERY BEEF STEAK TARTAR, WITH PICKLES & TOASTS	17:
ASPARAGUS GRILLED, IN A SPROUT SALAD, EGG 7 MINUTES & MUSTARD VINAIGRETTE	12€	VEAL MEATBALLS OF TRADITIONAL CATALAN STEW	16:
ARTICHOKE CONFIT, WITH IBERIAN HAM & FOIE VELOUTÉ	14€	CHICKEN CANNELLONI, WITH BECHAMEL & ROAST JUICE PORK	18:
PUMPKIN ROASTED, WITH QUINOA, KALE & SPICED YOGURT	12€	CHEEKS, STEWED IN RED WINE & CELERIAC PURÉ DESSERTS	Е
PEAS STEWED IN THEIR JUICE WITH BLACK SAUSAGE & MINT	13€	SEASONAL FRUITS WITH ITS NATURAL SYRUPS	6 :
EGGPLANT IN GREEN CURRY, TAHINI	12€	CHEESECAKE Basque style	7 :
& HONEY		CHOCOLATE BAKED "EN COCOTTE" WITH SALTED CARAMEL	7 :
THE BARN		TORRIJA WITH NOUGAT ICE CREAM & PECAN	7 :
PASTA BAKED WITH PORK SAUSAGE & COMTÉ CHEESE	16€	CHEESE PLATTER	9 :
RICE	17€	SELECTION OF 3 SEASONAL CHEESES, SERVED WI QUINCE	I H