The Greenhouse
BY PULITZER

PULITZER
BARCELONA



NEW YEAR'S EVE MENU

NEW YEAR'S EVE

165 €

Welcome glass of cava

APPETIZER
Variegated scallop in green vinaigrette and pickled mustard [10,12,13]

Low-temperature egg with wild mushroom cream and Serrat cheese [3,7]

Dry-aged beef tartare on olive oil flatbread with caviar [3,4,10]

STARTER
Peas with cauliflower purée, Iberian consommé, and truffle [7,12]

MAINS
Charcoal-grilled corvina over snow peas with brown butter sauce [4,7,8]

Chateaubriand with seasonal mushroom *demi-glace*, parsnip mousseline, and Granny Smith apple [7]

DESSERT
Chocolate and raspberries [3,7,8]

Petit fours, party favours, and lucky grapes

VEGETARIAN

165 €

Welcome glass of cava

APPETIZER
Charcoal-grilled artichokes in green vinaigrette and pickled mustard [10,12,13]

Low-temperature egg with wild mushroom cream and cheese [3,7]

Beetroot tartare on olive oil flatbread with pickles [3]

STARTER
Peas with cauliflower purée, wild mushroom consommé, and truffle [7,12]

MAINS
Red cabbage rice with ricotta and pine nuts [7,8,12]

Charcoal-grilled celeriac over snow peas with brown butter sauce [7,8]

DESSERT
Chocolate and raspberries [3,7,8]

Petit fours, party favours, and lucky grapes

CHILDREN'S

65 €

APPETIZER
Carn d'olla and Mahón cheese bikini sandwich [1,3,7]

Escudella broth shot [1,3,12]

Creamy Iberian ham croquette [1,3,7]

STARTER
Poularde cannelloni, truffled béchamel sauce, and Serrat cheese [1,7,12]

MAIN COURSE
Dry-aged ribeye steak with French fries and Padrón peppers

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

Petit fours, party favours, and lucky grapes

CELLAR & DRINKS

Bestué (D.O. Somontano)

Bancal del Bosc (D.O. Montsant)

Familia Oliveda Brut (D.O. Cava)

Water, soft drinks, and beer

[ALLERGENS]

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphites
13. Molluscs
14. Lupin