The Greenhouse
BY PULITZER

PULITZER
BARCELONA



SANT ESTEVE MENU

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60 €

APPETIZER
Roasted scallop with toasted cauliflower purée [7,13]

STARTER
Traditional *carn d'olla* cannelloni with truffled béchamel and veal reduction [1,7,12]

MAIN COURSE
/ FISH
Charcoal-grilled sea bass with Cerdanya-style *trinxat* and garlic mousseline [3,4]

/ MEAT
Catalan-style stuffed *Pota Blava* chicken with Jerusalem artichoke purée and confit shallots [3,7,8,12]

DESSERT
Textures of nougat [3,7,8]

GLUTEN FREE

60 €

APPETIZER
Roasted scallop with truffled cauliflower purée [7,13]

STARTER
Gluten-free *carn d'olla* cannelloni with truffled béchamel and veal reduction [7,12]

MAIN COURSE
/ FISH
Charcoal-grilled sea bass with Cerdanya-style *trinxat* and garlic mousseline [3,4]

/ MEAT
Catalan-style stuffed *Pota Blava* chicken with Jerusalem artichoke purée and confit shallots [3,7,8,12]

DESSERT
Textures of nougat [3,7,8]

VEGETARIAN

60 €

APPETIZER
Comté cheese *croquette* with fig gel [7]

STARTER
Wild mushroom cannelloni with *béchamel* and sautéed spinach [1,7]

MAIN COURSE
Medley of seasonal vegetables with black garlic and wild mushroom *consommé* [3]

DESSERT
Textures of nougat [3,7,8]

CHILDREN'S

35 €

APPETIZER
Creamy Iberian ham *croquette* [1,3,7]

STARTER
Traditional Catalan *escudella* with *galets* pasta and *pilota* meatball [1,3,7,9]

MAIN COURSE
Traditional *carn d'olla* cannelloni with truffled béchamel and veal reduction [1,7,12]

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

CELLAR & DRINKS

La Charla Verdejo (D.O. Rueda)

Luis Cañas Crianza (D.O. Ca. Rioja)

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