

The Greenhouse

A MARKET CANTEEN

DRINKS

DRAUGHT BEER/NO ALCOHOL	3.5€
MINI BOMBAY SAPPHIRE & TONIC	6€
MINI ST-GERMAIN SPRITZ	6€
CAVA GLASS	4.5€
WHITE WINE GLASS	4.5€
RED WINE GLASS	4.5€



FROM OUR COUNTER

CROQUETTES (3U)

FROM ROASTED CHICKEN AND TRUFFLE [1,3,7] 10€

POTATO OMELETTE

WITH FIGUERES ONION [3] 12€

“BRAVAS” POTATOES

WITH SPICED TOMATO & ALIOLI [1,3] 9€

100% IBÉRICO HAM

D.O. JABUGO, HAND-CUT 23€

CATALAN RUSTIC BREAD

WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL [1] 4.5€

SUGGESTIONS

RAVIOLIS

OF SPINACH WITH PARMESAN CHEESE SAUCE [1,7] 16€

JOSPER-GRILLED TOMATO

WITH BURRATA CHEESE [7] 14€

GRILLED RIBEYE

WITH ROASTED POTATOES AND PADRÒN PEPPERS [1,6,7,8,10,12] 20€

SALMÓN

WITH VEGETABLES AND MANGO SAUCE [4] 16€

BROWNIE

WITH CARAMEL ICE CREAM [1,3,7,8] 6€

[ALÉRGENOS]

1.CEREALS CONTAINING 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.MOLLUSKS
14. LUPINS

*BREAD SERVICE +3€/PERSON

LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD)

STARTERS

CALÇOT CREAM

SPRING ONION WITH ROMESCO SAUCE [1,8]

ROASTED AUBERGINE

“ESCALIVADA” WITH HALLOUMI CHEESE AND HERBS [7]

SPINACH SALAD

WITH MANDARIN, CHERRY TOMATOES AND NUT VINAIGRETTE [8]

ROASTED PEPPERS

WITH SHALLOTS, WHITE ANCHOVIES AND ANCHOVIES ON FLATBREAD [4]

MAINS

SWORDFISH SKEWER

WITH OLIVES AND CAPERS ON SAUTÉED BEANS [7]

PORK CHEEKS

BRAISED IN WINE AND ORANGE, WITH POTATOES [12]

MELLOW RICE

WITH ARTICHOKEs AND RABBIT

SWEET POTATO

STUFFED WITH BULGUR, BLUE CHEESE AND WALNUTS [1,7,8]

STEW

OF SQUID [2,4,9,13]

SUP. 2€

DESSERTS

CHEESECAKE

[3,7]

CRUMBLE

OF APPLE [1,7]

BANOFFEE

[1,7,8]

SEASONAL FRUIT SALAD



@HOTELPULITZERBARCELONA