

# 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

TOMATO AND BURRATA SALAD [7] 16€

### RAVIOLI

WITH MUSHROOM AND PARMESAN SAUCE [1,3,7] 16€

### GRILLED CORVINA

WITH THAI MANGO SAUCE AND SAUTÉED VEGETABLES [4] 18€

### GRILLED RIBEYE STEAK

WITH ROASTED POTATOES 24€

## LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD)

## STARTERS

### SALMOREJO

WITH HAM AND EGG [1,3]

### BEAN STEW

FROM SANT PAU AND CUTTLEFISH [2,4,9,13]

### GREEN SALAD

WITH CELERY, APPLE AND CUCUMBER [3,7,9]

### SAUTÉED OYSTER MUSHROOMS

PARENTIER AND POACHED EGG [3,7,10]

## MAINS

### GRILLED SKIRT STEAK

WITH CHIMICHURRI AND SWEET POTATO FRIES

### GRILLED SEA BREAM

WITH CASSAVA PURÉE AND PASSION FRUIT [4,7]

### GRILLED CABBAGE

WITH YAKINIKU SAUCE AND FAUX HUMMUS [1,7,11]

### PASTA

WITH PUMPKIN CREAM AND PARMESAN [1,7]

## DESSERTS

### TRES LECHES

CAKE [1,3,7]

### MARÍA BISCUIT

CHEESECAKE [1,3,7]

### SEASONAL FRUIT

SALAD

### CHOCOLATE

MOUSSE [3,7]



#### [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

@HOTELPULITZERBARCELONA