

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)	10€
FROM ROASTED CHICKEN AND TRUFFLE [1,3,7]	
POTATO OMELETTE	12€
WITH FIGUERES ONION [3]	
“BRAVAS” POTATOES	9€
WITH SPICED TOMATO & ALIOLI [1,3]	
100% IBÉRICO HAM	23€
D.O. JABUGO, HAND-CUT	
CATALAN RUSTIC BREAD	4.5€
WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL [1]	

SUGGESTIONS

CANNELLONI	16€
WITH PULARDA WITH TRUFFLED BÉCHAMEL [1,3,7]	
SALAD	14€
JOSPER-ROASTED TOMATO WITH BURRATA [7]	
RICE	18€
SURF AND TURF [2,4]	
GRILLED BEEF ENTRECÔTE	18€
WITH POTATO MILLEFUILE AND CAFÉ PARIS SAUCE [1,6,7,8,10,12]	
GRILLED SALMON	18€
WITH SEASONAL VEGETABLES AND MANGO SAUCE [4]	

[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

CREAM

FROM ZUCCHINI WITH CROUTONS [1]

GREEN SALAD

WITH ORANGE, FENNEL AND POMEGRANATE

STEWED BEANS

WITH CLAMS AND PRAWNS [2,9,13]

CAESAR SALAD

FROM PULITZER [1,3,7]

MAINS

GRILLED BEEF SKIRT STEAK

WITH SWEET POTATO AND HERBS

GRILLED SEA BASS

WITH SEASONAL VEGETABLES AND PIL-PIL SAUCE [4]

“TRINXAT”

FROM Cerdanya WITH POACHED EGG AND SAUTÉED MUSHROOMS [3]

EGGPLANT RAVIOLI

WITH CONFIT CHERRY TOMATOES AND BASIL

DESSERTS

BROWNIE

CHOCOLATE AND CARAMEL [1,3,7,8]

YOGURT FOAM

WITH RED FRUIT COMPOTE [7]

CHEESECAKE

[3,7]

SEASONAL

FRUIT SALAD



@HOTELPULITZERBARCELONA