

The Greenhouse

A MARKET CANTEEN

DRINKS

DRAUGHT BEER/NO ALCOHOL	2.75€
MINI BOMBAY SAPPHIRE & TONIC	6€
MINI ST-GERMAIN SPRITZ	6€
CAVA GLASS	6€
WHITE WINE GLASS	3.5€
RED WINE GLASS	3.5€



FROM OUR COUNTER

CROQUETTES WITH CHICKEN & TRUFFLE CREAM (3U)	10€
100% IBÉRICO HAM D.O. JABUGO, HAND-CUT	23€
SPANISH OMELETTE "À LA MINUTE" WITH CARAMELIZED ONIONS	9€
"BRAVAS" POTATOES WITH SPICED TOMATO SAUCE & AÏOLI	8€
CANTABRIAN ANCHOVIES WITH EXTRA VIRGIN OLIVE OIL & TOAST (3U)	10€
CATALAN RUSTIC BREAD WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL	4.5€

SUGGESTIONS

BURRATA SALAD WITH ROASTED ZUCCHINI AND PISTACHIO PESTO	14€
PASTA WITH BEEF RAGÙ	16€
NOODLES WITH SQUID AND ARTICHOKE	16€
FISH WITH SAUTÉED VEGETABLES AND CREAMY SWEET POTATO	15€
TARTE TATIN WITH MEXICAN VANILLA ICE CREAM	7€

*BREAD SERVICE +3€/PERSON

LUNCH SET MENU MONDAY TO FRIDAY - 25.90€

(WATER, SOURDOUGH BREAD INCLUDED)

STARTERS

GAZPACHO

WITH STRAWBERRIES AND PIPARRAS

SALAD

CUCUMBER MISO YOGURT, AND PAPADUM

BEANS

OF SANTA PAU BEANS WITH CURED MACKEREL AND SOUR APPLE

COCA

OF SCALLIONS, IBERIAN PORK LOIN, AND CAFÉ PARIS ROMESCO SAUCE

MAINS

STEW

STEW WITH SWEET POTATO CHIPS

SEA BREAM

WITH MEDITERRANEAN ROASTED TOMATO, HERBS, AND BLACK OLIVES

RICE

SPICY WITH SQUID AND SAFFRON AIOLI

EGPLANT

OSPER ROASTED, WITH TAHINI, POMEGRANATE, AND FRESH HERB SAUCE

LAMB

SUP. 2.5€

RACK WITH ROOT PUREE, LEEK, AND DEMI GLACE

DESSERTS

CHEESECAKE

WITH COFFEE

SEASONAL FRUIT

SALAD

PANNA COTTA

COCONUT WITH PINEAPPLE

STRAWBERRIES

MACERATED WITH MASCARPONE AND CREME BRULEE



@HOTELPULITZERBARCELONA