

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	10€
WITH IBERIAN HAM (3U) [1,3,7]	
POTATO OMELETTE	12€
WITH COD PIL PIL SAUCE [3,4]	
SMOKED SARDINE	9€
TOAST [1,4]	
100% IBÉRICO HAM	23€
D.O. JABUGO, HAND-CUT	
CATALAN RUSTIC BREAD	4.5€
WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL [1]	

SUGGESTIONS

RAVIOLI	14€
FROM SPINACH AND RICOTTA WITH SAGE SAUCE [7]	
ROASTED TOMATO	14€
SALAD [7]	
GRILLED OCTOPUS	16€
WITH SWEET POTATO PURÉE [1,7,12]	
GRILLED RIBEYE	19€
WITH POTATO MILLEFUILE AND CAFÉ PARIS SAUCE [1,46,7,8,10,12]	

LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD)

STARTERS

CORN CREAM

WITH FETA CHEESE AND CROUTONS [1,7]

CONFIT COD

SALAD WITH ORANGE AND KALAMATA OLIVES [4]

ROASTED EGGPLANT

WITH VEGETABLE DEMI-GLACE, POMEGRANATE AND HERB OIL [1,7]

PRAWNS

WITH GARLIC OIL, SAFFRON SAUCE, PAPRIKA OIL AND GREEN APPLE [11]

MAINS

STEW

FROM VEGETABLES AND CHICKPEAS [4]

MEATBALLS

WITH CUTTLEFISH [1,7,12,14]

GRILLED SEABASS

WITH CAULIFLOWER PURÉE AND VANILLA SAUCE [7]

ROASTED

PORK RIBS WITH FRENCH FRIES [1,10,14]

RISOTTO

FROM WILD MUSHROOMS AND CURED DUCK [7]

SUP. 2€

DESSERTS

PIÑA

COLADA

CHEESECAKE

FROM CATALAN CHEESE [1,3,7]

SPICED BROWNIE

WITH MASCARPONE ICE CREAM [1,3,7]

CATALAN CREAM

WITH ALMOND BISCUIT [7]



[ALÉRGENOS]

1.CEREALES CON GLUTEN 2.CRUSTÁCEOS 3.HUEVOS 4.PESCADO
5.CACAHUETES 6.SOJA 7.LÁCTEOS 8.FRUTOS SECOS 9.APIO
10.MOSTAZA 11.GRANOS DE SÉSAMO 12.SULFITOS 13.MOLUSCOS
14. ALTRAMUCES

*BREAD SERVICE +3€/PERSON

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