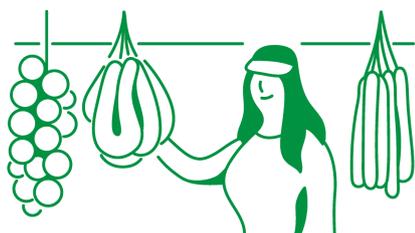


# The Greenhouse

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

## SUGGESTIONS

BUTIFARRA SAUSAGE WITH FRIED EGGS AND MUSHROOMS [3]	16€
RAVIOLI FROM SPINACH AND RICOTTA WITH SAGE SAUCE [7]	14€
ROASTED TOMATO SALAD [7]	14€
GRILLED OCTOPUS WITH SWEET POTATO PURÉE [1,7,12]	16€
GRILLED RIBEYE WITH POTATO MILLEFUILE AND CAFÉ PARIS SAUCE [1,4,6,7,8,10,12]	19€

[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

## LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD)

## STARTERS

### VICHYSOISE

WITH CRISPY LEEK AND CHIVES

### PERSIMMON CARPACCIO

WITH BURRATA AND NUT DRESSING [5,7,8]

### FIG SALAD

WITH FOIE GRAS AND VANILLA VINAIGRETTE

### CATALAN FLATBREAD

WITH ROASTED VEGETABLES, CURED SARDINES AND OLIVE TAPENADE [1,4]

## MAINS

### GRILLED CROAKER

WITH PUMPKIN SAUCE AND SAUTÉED SPINACH [4,7]

### FRESH PASTA

WITH GORGONZOLA AND CANDIED PEAR [1,7]

### JOSPER-ROASTED SWEET POTATO

WITH BULGUR, SAGE AND ORANGE [1,8]

### CHICKEN STEW

WITH CHESTNUTS AND PARSNIP

### BEEF FRICANDÓ

[1]

SUP. 2€

## DESSERTS

### CHESTNUT

CHEESECAKE [1,3,7]

### MATÓ

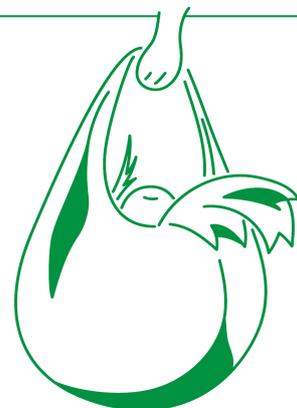
WITH HONEY BRITTLE [7,8]

### CHOCOLATE

PANNACOTTA [7]

### SEASONAL

FRUIT SALAD



@HOTELPULITZERBARCELONA