# The Greenhouse

#### A MARKET CANTEEN

#### DRINKS

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



#### FROM OUR COUNTER

CROQUETTES

WITH CHICKEN & TRUFFLE CREAM (3U)[1,3,7]	
100% IBÉRICO HAM d.o. jabugo, hand-cut	23€
SPANISH OMELETTE "À LA MINUTE" WITH CARAMELIZED ONIONS [3]	9€

WITH	SPICED	TOMATO	SAUCE	&	AÏOLI	[1,	3]		
CAN	TABR	IAN A	NCH	0 V :	IES			1	.0€
WITH	EXTRA	VIRGIN (	OLIVE	OIL	& TO	AST	(3U)	[4]	

CATALAN	RUST	I	C BR	EAD		4.5€
WITH TOMATO	SPREAD	&	EXTRA	VIRGIN	OLIVE	OIL [1]

#### SUGGESTIONS

"BRAVAS" POTATOES

<b>TOCCHINI</b>	SALAD	)			14€
WITH SUNDRIED PESTO [7-8]	TOMATO,	BURRATA	AND	PISTACHIO	

MARKET FISH	18€
WITH CAULIFLOWER CREAM, SEASONAL VEGETABLES,	
AND FISH DEMI-GLACE [4,7,13]	

RIG	ATO	ΝI					15€
WITH	VEAL	RAGÙ	AND	GRATED	PARMESAN	[1,7]	

### LUNCH SET MENU MONDAY TO FRIDAY - 25.90€

(WATER, SOURDOUGH BREAD INCLUDED)

#### STARTERS

#### COLD SOUP

FROM MELON AND CUCUMBER WITH CURED IBERIAN HAM DUST [7]

#### BULGUR TABBOULEH

WITH ANDALUSIAN-STYLE PIPIRRANA AND FRESH HERBS [1]

#### NIÇOISE SALAD

WITH BOILED EGG AND GREEN BEANS [3,10]

#### SALAD

10€

8€

FROM ROASTED PEPPER WITH PICKLED SARDINES AND RED ONION [4,12]

#### MAINS

#### SEAFOOD

SPAGHETTI [1,2,4,13]

#### EGGPLANT

PARMIGIANA WITH CONFIT TOMATOES AND BASIL [7]

#### BRAISED SQUID

WITH ONION AND SOUID INK AIOLI [3]

#### PORK TENDERLOIN

WITH WHOLEGRAIN MUSTARD SAUCE AND ROSEMARY POTATOES [7,10]

#### DUCK MAGRET

SUP.2.5€

WITH ANTICUCHO SAUCE, ORANGE, AND RADISH [6,12]

#### DESSERTS

#### TARTE TATIN

FROM PEACH WITH VANILLA ICE CREAM [1,7]

#### TIRAMISU

HOMEMADE [1,7,8]

#### MOUSSE

FROM 70% DARK CHOCOLATE [3,7]

## FRESH FRUIT

[ALLERGENS]
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