

MENU



**The Greenhouse**  
BY PULITZER



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# DRINKS

|                              |   |
|------------------------------|---|
| DRAUGHT BEER/NO ALCOHOL      | 4 |
| MINI BOMBAY SAPPHIRE & TONIC | 6 |
| MINI ST-GERMAIN SPRITZ       | 6 |
| CAVA GLASS                   | 5 |
| WHITE WINE GLASS             | 5 |
| RED WINE GLASS               | 5 |

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# FROM OUR COUNTER

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

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# SUGGESTIONS

|                                                                    |    |
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| MARESEME TOMATO SALAD **<br>WITH BURRATA CHEESE AND CUCUMBER [1,7] | 16 |
| SESONED TUNA TARTARE **<br>WITH CRISPY RICE [1,3,4,11]             | 18 |
| SPINACH RAVIOLI<br>WITH SAGE AND LEMON SAUCE [1,7]                 | 14 |

## [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

\*\*LOCALLY SOURCED

\*SUSTAINABLE AGRICULTURE



# LUNCH SET MENU

## MONDAY TO SUNDAY 25.90€

(WATER, SOURDOUGH BREAD)

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### STARTERS

#### MELON SOUP

WITH IBERIAN HAM [7]

#### FIG SALAD

FETA CHEESE AND NUT VINAIGRETTE [7,8]

#### PRAWN TARTARE

OVER AJO BLANCO AND COCONUT [1,2,8]

#### PORK BELLY SAAM \*

WITH PICKLED COURGETTE AND KIMCHI MAYONNAISE [1,5]

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### MAIN

#### IBERIAN PORK PRESA \*

COOKED IN JOSPER, CREOLE SAUCE AND FRIED SWEET POTATO [1]

#### HAKE

ON CREAMY FENNEL AND DILL SAUCE [4,7]

#### PASTA WITH BEEF RAGÙ

AND GRUYÈRE CHEESE [1,7,9]

#### CHARCOAL-GRILLED CAULIFLOWER

SPICED YOGURT, HAZELNUTS AND POMEGRANATE [7,8,11]

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### DESSERT

#### GRILLED APRICOT

WITH MASCARPONE [7]

#### WHITE CHOCOLATE GANACHE

WITH RED BERRIES [7]

#### MANGO CHEESECAKE

[1,3,7]

#### OSMOTIC PINEAPPLE

WITH COCONUT FOAM



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@HOTELPULITZERBARCELONA



935 45 05 59

C/ DE BERGARA, 8  
08002 BARCELONA