MENU



The Greenhouse

BY PULITZER

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

FROM OUR COUNTER

POTATO OMELETTE 12
WITH FIGUERES ONION (V) [3]

CROQUETTES (3U) 9
FROM IBERIAN HAM [1,3,7]

“BRAVAS” POTATOES 9
WITH PIRI-PIRI SAUCE & ALIOLI [1,3]

100% IBÉRICO HAM 23
D.O. JABUGO, HAND-CUT

CATALAN RUSTIC BREAD 4.5
WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL (V) [1]

SUGGESTIONS

RUSSIAN SALAD 16
WITH GARLIC PRAWNS [1,2,3,10]

MUSHROOM RAVIOLI 16
WITH TRUFFLE SAUCE [1,3,7,12]

PERELLÓ COD *
(150 G), CONFIT IN EXTRA VIRGIN OLIVE OIL, SERVED OVER SAMFAINA (KM 0) [4] 23

AGED BEEF ENTRECÔTE
(300 G) WITH PRIMOR POTATOES AND PADRÓN PEPPERS [1] 34

LUNCH SET MENU
MONDAY TO FRIDAY 26.90€

(WATER, SOURDOUGH BREAD)

STARTERS

COURGETTE, PEAR AND WALNUT
CREAM SOUP (V) [8]

ROASTED BEETROOT
WITH ORANGE AND FETA CHEESE (V) [12]

PEA STEW
WITH BLACK PUDDING AND EGG [3,12] (KM 0)

ENDIVE SALAD
WITH SMOKED INGREDIENTS AND CARQUINYOLI ROMESCO SAUCE [1,4,7,8]

MAIN

CATALAN-STYLE BEEF FRICANDÓ
WITH POTATOES [1,8,12]

CHARGRILLED MACKEREL
WITH ROASTED TOMATOES AND REMOLATA [4]

BEAN STEW
WITH DUCK AND MUSHROOMS [9,12]

ROASTED PUMPKIN
WITH PLUMS AND MATÓ [7]

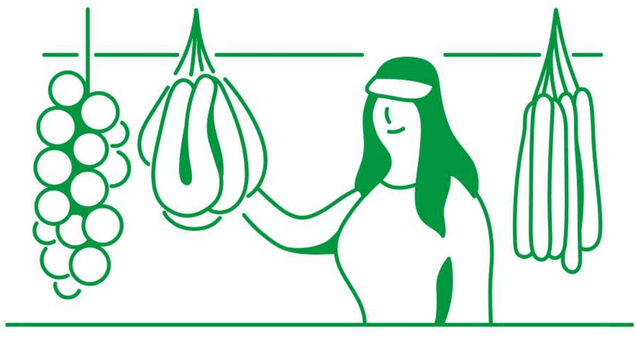
DESSERT

CHOCOLATE CAKE
[1,3,7]

SEASONAL FRUIT SALAD

PEAR TARTE TATIN
WITH MASCARPONE [1,3,7]

PERSIMMON
WITH COCONUT MOUSSE [7]



@HOTELPULITZERBARCELONA

[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

* ENVIRONMENTAL AND FARMING SUSTAINABILITY

935 45 05 59

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