

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	10€
WITH CHICKEN WITH TRUFFLE CREAM (3U) [1,3,7]	
POTATO OMELETTE	12€
WITH FIGUERES ONION [3,4]	
“BRAVAS” POTATOES	9€
WITH SPICED TOMATO & ALIOLI [1,3]	
100% IBÉRICO HAM	23€
D.O. JABUGO, HAND-CUT	
CATALAN RUSTIC BREAD	4.5€
WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL [1]	

SUGGESTIONS

GRILLED OCTOPUS	16€
WITH SWEET POTATO PURÉE [1,7,12]	
GRILLED RIBEYE	14€
WITH POTATO MILLEFUILE AND CAFÉ PARIS SAUCE [1,46,7,8,10,12]	
GRILLED SALMON	14€
WITH THAI MANGO SAUCE [4]	

LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD)

STARTERS

CREAM SOUP
FOM FRESH CARROT AND ORANGE WITH CROUTONS [1,7]
GRAPE SALAD
WITH CHEESE AND ROSEMARY OIL [7]
LOW-TEMPERATURE LEEK
WITH SAGE OIL AND CRISPY PANCETTA [8]
SEASONAL ROASTED VEGETABLES
WITH PESTO [7,8]

MAINS

OVEN ROASTED PORK KNUCKLE	
WITH PARSNIP PURÉE AND JUS REDUCTION [7,9]	
CONFIT COD	
WITH QUINCE AIOLI AND CABBAGE "TRINXAT" [3,4]	
STEWED LENTILS	
WITH SQUID [4,13]	
CASSEROLE NOODLES	
WITH MUSHROOMS AND DUCK [1,3,7]	
ESCUDELLA	SUP. 2€
WITH GALETS PASTA AND MEATBALL [1,3,9]	

DESSERTS

APPLE
TART [1,3,7]
COFFEE
CHEESECAKE [1,3,7]
BREAD,
CHOCOLATE, OLIVE OIL AND SALT [1,3,7]
SEASONAL
FRUIT SALAD



[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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