

BREAKFAST

from 8am to 12pm

Toasted bread	5 €
<i>With butter & marmalade [1-7]</i>	
Eggs à la carte	8 €
<i>(Omelette/Scrambled/Poached) with iberian ham or bacon [3]</i>	
Pancakes	12 €
<i>con sirope de arce y yogur griego [1-3-7]</i>	
Toasted sandwich	8 €
<i>With ham & Gruyère cheese [1-7]</i>	
Banana bread	8 €
<i>with Greek yogurt and maple syrup [1-3-7]</i>	
Avocado toast	8 €
<i>With tomato spread and extra virgin olive oil [1-7-8-11]</i>	
Fresh bakery	3 €
<i>Butter croissant / Pain au chocolat [1-3-7]</i>	
Granola	9 €
<i>with blueberries, nuts & bananas [1-7-8]</i>	
Seasonal fruit	6 €

PULITZER TAPAS

from 12pm to 10:30pm

Rustic bread	4,5 €
<i>With tomato spread & extra virgin olive oil [1]</i>	
Olives	5,5 €
<i>Mediterranean style</i>	
Croquettes	10 €
<i>Chicken with truffle cream (3u) [1-3-7]</i>	
Spinach fritters	10 €
<i>With candied pear and togarashi [1-3-7]</i>	
Chickpea hummus	9 €
<i>with chili oil served with papadum [1-11]</i>	
Iberian Ham	24 €
<i>Acorn-fed, D.D. Jabugo, hand-cut</i>	
Spanish Omelette	11 €
<i>“À la minute”, with caramelized Figueres onions [3]</i>	
“Bravas” potatoes	8 €
<i>With piri-piri sauce and garlic aioli [1-3]</i>	
Cheese board	21 €
<i>With quince paste [1-7-8] (Km 0)</i>	
Little gem lettuce salad	14 €
<i>with Korean-style fried chicken and Caesar dressing [1,3,4,7,15]</i>	
Maresme tomatoes	22 €
<i>with stracciatella, cucumber and croutons [1-7] (Km 0)</i>	
Balfegó tuna tartare*	28 €
<i>with cured egg yolk, crispy rice and nori seaweeds [1-3-4] (Km 0)</i>	
Steak tartare	18 €
<i>with herring roe and cured egg yolk [1-7]</i>	

THE CLASSICS

from 1pm to 10:30pm

The Pizza 18 €

Neapolitan style with cherry tomatoes & basil [1-7]

Focaccia 15 €

With eggplant, roasted tomato & urgelia cheese [1-3-7]

Crispy pork sandwich* 15 €

With hoisin sauce & miso mayo [1-3-6-11]

+ Fries +3 €

The Pulitzer burger 19,5 €

With bacon chutney, Mahón cheese & pickled cucumber [1-7]

+ Fries +3 €

Ravioli 22 €

From spinachs and ricotta with sage sauce [7-8]

Grilled Salmon 22 €

With Thai mango sauce and sautéed vegetables [4]

Dry-aged beef entrecôte 34 €

(300g) With Primor potatoes and Padrón peppers

SOMETHING SWEET?

from 1pm to 10:30pm

Cheesecake 7 €

With crumble and lime [1-3-7]

Chocolate coulant 8 €

With caramel ice cream & crumble [1-3-7]

Grilled pineapple 8 €

With coconut and lime foam

Ice Cream 4 €

Jamaican Vanilla/Chocolate Ice Cream or Mango Sorbet

[1-3-7]

*Environmental sustainability and responsible farming

[ALLERGENS]

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|------------------------|----------------|------------------|--------------|
| 1. Cereals with 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. Molluscs | 14. Lupins | | |

WINES

 12cl |  75cl

BUBBLES

Familia Oliveda BN Reserva 6 € | 28 €
D.O. cava - macabeo, xarel·lo, parellada

Castellroig BN 8 € | 40 €
D.O. Corpinnat - macabeo, xarel·lo, parellada

AT Roca Rosado | 42 €
Clasic Penedès - blend

Moet chandon imperial 20 € | 90 €
A.O.C. Champagne - pinots, chardonnay

Moet chandon Rosé | 105 €
A.O.C. Champagne - pinots, chardonnay

WHITE

La Charla 6 € | 28 €
D.O. Rueda - verdejo

Bancal del Bosc 6 € | 33 €
D.O. Montsant - garnacha blanca

Bestue 7 € | 35 €
D.O Somontano - Chardonnay

So Seré 9 € | 45 €
D.O. Penedès - Xarel·lo - Aged for 6 months in oak

La trucha 9 € | 45 €
D.O. Rias baixas - Albariño

La Marieta 0,0 7 € | 30 €
D.O. Rias baixas - Albariño

RED

Luis Cañas 6 € | 28 €
D.O.Q Rioja - Tempranillo

Bancal del Bosc 6 € | 33 €
D.O. Montsant - Garnacha

So negre 7 € | 35 €
D.O. Penedès - Ull de llebre

Cuvee Cair 8 € | 40 €
D.O. Ribera del duero - Tempranillo

Nuncito | 50 €
D.O.Q Priorat - Garnacha, cabernet, syrah, cariñena

Win 0,0 7 € | 35 €
D.O.Q Rioja - Tempranillo - Aged for 12 months

ROSADO

Ca N'Estruc 6 € | 28 €
D.O. Catalunya - Garnacha tinta

Symphonie 9 € | 45 €
A.O.C. Côtes de Provence - Ensamblaje de uvas

SPIRITS

TEQUILA & MEZCAL

Mezcal Perro San Juan	16 €
Tequila Silver: Patrón/Herradura	14 €
Tequila Reposado: Patrón/Herradura	16 €
Botella: Patrón El Cielo	490 €

GIN

Seagram's / Seagram's 0.0	12 €
Bombay Sapphire	12 €
Hendricks / Ginraw	14 €
Bombay Premier Cru	16 €
Le Tribute	16 €
Beefeater Crown / Monkey 47	18 €

GIN TONIC KM 0

Gin Brava 100&NOMORE, Tónica Le Tribute
16 €

VODKA

Absolut	12 €
Grey Goose	14 €
Absolut Elyx	16 €
Belvedere Organic	16 €

RON

Havana Club 3 años	12 €
Bacardí 8 años	15 €
Havana Club 7 años	15 €
Santa Teresa 1796 / Don Papa	16 €
Havana Selección Maestros	18 €

WHISKEY BLEND & IRISH

Dewar's 8 años	12 €
Ballantines 10 años	12 €
Chivas Gold / Mizunara	14 €

WHISKEY AMERICAN

Jack Daniel's Single Barrel	14 €
Four Roses Small Batch	16 €

WHISKEY SINGLE MALT

Glenlivet 12 años	16 €
Glenmorangie 10 años	16 €
Glenlivet 15 años	20 €
Macallan 12 años	20 €

COGNAC & ARMAGNAC

Hennessy & Martell - VS	12 €
Courvoisier - VSOP	14 €
Remi Martin & Martell - VSOP	16 €
Clés des Ducs - VSOP	18 €
Hennessy & Martell - XO	42 €

BRANDY

Cardenal Mendoza	12 €
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DIGESTIVES

Grappa / Pacharan Baines	6 €
Amaretto / Amaro Montenegro	7 €

APERITIFS

BEER

Draft Estrella Galicia 33cl	5,5 €
Estrella Galicia 0.0%	5 €
Estrella Galicia / Radler / GF	6 €
Estrella Galicia 1906 / Brewdog IPA	7 €

VERMUT & SPRITZ & SANGRIA

Petroni	6 €
Martini RVA. Ambrato / Rubino	6 €
Aperol Spritz	9 €
St.Germain Spritz	9 €
Martini blanco Spritz	9 €
Martini Floreale Spritz 0,0	9 €
Martini Vibrante Spritz 0,0	9 €
Sangria Pulitzer	9 €

COFFEE BAR

JUICES

Apple / Pineapple / Cramberry	4 €
Orange Juice	4,5 €
Virgin Mary	8 €

WATER & SOFT DRINKS

Cabreiroá 0.5L	4 €
Cabreiroà with natural gas 0.5L ..	4,5 €
Coca-Cola / Coca-Cola zero	4 €
Schweppes Orange / Lemon / Tonic	4 €
Sprite / Ginger Ale / Lipton	4 €
Ginger Beer / Bitter Kas	4,5 €
Crodino	4,5 €

COFFEE*

Espresso / Cortado / Americano	3 €
Café con leche	4 €
Doble Espresso	3,5 €
Capuccino	4,5 €
Latte.	4,5 €
Coffee & Liquor - “Carajillo”	4,5 €
Irish Coffee	10 €

TEA & INFUSIONS

Ginger and lemon	5 €
English Breakfast	5 €
Sencha green tea	5 €
Chamomile	5 €
Mint	5 €
Red fruits	5 €
Cinamon and mint rooibos	5 €

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