

BREAKFAST

from 8am to 12am

Toasted bread	5 €
<i>With butter & marmalade [1-7]</i>	
Fresh bakery	3 €/u
<i>Butter croissant / Pain au chocolat [1-3-7]</i>	
Iberian ham baguette	9 €
<i>With tomato spread and extra virgin olive oil [1]</i>	
Granola	9€
<i>With blueberries, banana & nuts [1-7-8]</i>	
Avocado toast	8 €
<i>With confit cherry tomatoes, feta cheese & pomegranate [1-7]</i>	
Toasted sandwich	10 €
<i>With ham & Mahón cheese [1-7]</i>	
Pancakes	12 €
<i>With Greek yogurt, maple syrup & seasonal fruit [1-3-7]</i>	
Seasonal fruit bowl	6€
Eggs à la carte	8€
<i>(Omelette / Scrambled / Poached) with iberian ham or bacon [3]</i>	

PULITZER TAPAS

from 12am to 10:30pm

Rustic bread	4,5 €
<i>With tomato spread & extra virgin olive oil [1]</i>	
Olives	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>	
Babaganoush	9 €
<i>With smoked sardine tartare, grapes & papadum [4-11]</i>	
Iberian Ham	23 €
<i>Acorn-fed, D.D. Jabugo, hand-cut</i>	
Spanish Omelette	10 €
<i>“À la minute”, with caramelized Figueres onions [3]</i>	
“Bravas” potatoes	8 €
<i>With spiced tomato & alioli [1-3]</i>	
National cheese board	17 €
<i>With quince paste [1-7-8]</i>	

TO SHARE

from 12am to 10:30pm

- Romaine hearts salad 14 €
With Korean-style chicken & our Caesar dressing [1-3-4-7]
- Josper-roasted tomato 16 €
With burrata & cucumber dressing [1-7]
- Seabass ceviche 12 €
With sweet potato and fresh herbs [4]
- Grilled octopus 16 €
In its ink, with crispy pork belly & sweet potato purée [7]
- Steak tartare 14 €
With herring roe and cured yolk [1-3-4-10]

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 [1-7]
- Crispy pork sandwich 15 €
With hoisin sauce & miso mayo [1-3-6-11]
+ Fries +3 €
- The Pulitzer burger 19 €
With bacon chutney, Mahón cheese & pickled cucumber [1-7]
+ Fries +3 €
- Risotto 18 €
With roasted pumpkin & its seeds [7-8]
- Grilled Salmon 16 €
With Thai mango sauce [4]
- Chargrilled entrecôte 19 €
With layered potatoes & Café de Paris sauce [1-4-10-12]

SOMETHING SWEET?

from 1pm to 10:30pm

- Creamy cheese 7 €
With orange marmalade and lime [3-7]
- Chocolate coulant 7 €
With caramel ice cream [1-3-7]
- Sake-poached pears 8 €
With basil sorbet & crumble [1-3-7]

[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

Camí dels llops | 39 €
D.O. cava - macabeo, xarel·lo, parellada

AT Roca Rosado | 42 €
Clasic Penedès - blend

Moet chandon imperial 16 € | 110 €
A.O.C. Champagne - pinots, chardonnay

Moet chandon Rosé | 120 €
A.O.C. Champagne - pinots, chardonnay

WHITE

Protos Cuveè 6 € | 28 €
D.O. Rueda - verdejo

Bancal del Bosc 6 € | 32 €
D.O. Montsant - garnacha blanca

Domaine N&G Fevre 9 € | 50 €
A.O.C. Chablis - Chardonnay

Gres | 36 €
D.O. Penedès - Natural

Manar dos Seixas | 42 €
D.O. Ribeiro - Albariño

RED

Ca N'Estruc 6 € | 28 €
D.O. Catalaunya - Garnacha, Syrah, Samsò

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

Fosc 6 € | 32 €
D.O. Alt Penedès - Natural

Siós Nature | 39 €
D.O. Costers del Segre - Syrah

Boix per tu | 46 €
D.O. Montsant - Garnacha negra y peluda, Samsó

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 Le Tribute	14 €
Mezcal Amarás Espadín	15 €
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 €

VODKA

Absolut	12 €
Grey Goose	14 €
Absolut Elyx	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 €
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 €
Sangria Pulitzer	9 €

COFFEE BAR

JUICES

Apple / Pineapple / Cramberry 4 €

Orange Juice 4,5 €

Virgin Mary 8 €

WATER & SOFT DRINKS

Cabreiroá 0.5L 3 €

Magma with natural gas 0.5L... 4,5 €

Coca-Cola / Coca-Cola zero 3,5 €

Schweppes Orange / Lemon / Tonic 3,5 €

Sprite / Ginger Ale / Lipton 3,5 €

Ginger Beer / Bitter Kas 4,5 €

COFFEE

Espresso / Cortado / Americano 2,5 €

Café con leche 3,5 €

Doble Espresso 3,5 €

Capuccino 4 €

Latte. 4,5 €

Coffee & Liquor - “Carajillo” 4,5 €

Irish Coffee 8 €

TEA & INFUSIONS 4 €

