

THE NEXT STORY STARTS IN YOUR ROOM

Start the day with a breakfast in bed? A Pilates session or a relaxing massage?
Craving a sweet guilty pleasure before bedtime?
Just ask, relax, and enjoy.
If you have any inquiries, we're all ears.



TELEPHONE

Reception: 9
Room Service: 2801
Outside line: 0 + Phone number
International calls: 0 + 00 + Phone number
Call to another room: 2 + Room number



SERVICES

Power adapters	10€
Parking (outside the hotel)*	30€
Gym & pool access (outside the hotel)*	15€
A Couple Story In-room Pack	82€
Laundry service	-
Airport transfer service	-
SBabysitting	-
Other services	-
In-room massage	desde 95€

Contact front desk for more information.

*Rates per person and day.

** Variable rates



FREE SERVICES

Iron and ironing board
High speed WI-F



TIMES

BREAKFAST

Monday - Sunday 07:00h - 11:00h

LOBBY BAR

Monday - Thursday, Sunday 08 - 22h
Friday - Saturday 08 - 23h

ROOM SERVICE

Monday - Sunday 24h

RESTAURANT THE GREENHOUSE

Monday - Friday 13:00 - 16:00h

LA TERRAZA

Monday - Friday 17:00 - 23:00h
Saturday - Sunday 13:00 - 23:00h

GOURMET MOMENTS



GOOD MORNING PULITZER! 22€

Full breakfast in your room from 8:00h to 11:30h.

Coffee or tea from our selection.

Sandwich of Iberian ham, Manchego cheese or vegetables

Mini croissant & mini pain au chocolat.

Greek yoghurt and gourmet fruit salad

Eggs of your choice: poached, fried, scrambled or omelette with rustic bread



À LA CARTE

de 12:00h a 22:30h.

THE PROLOGUE

Hummus with bread and crudités	10€
Iberian ham board	22€
Local cheese board	24€

A GOURMET PLOT

Cream/soup of the week	14€
Pulitzer César salad	17€
Hamburger with bacon, onion, lettuce, gherkins, tomato and homemade sauce	20€
+ Add french fries or sweet potatoes	+3€
Pulitzer Club: Sandwich in brioche bread with avocado, lettuce, chicken, bacon and club sauce	17€
+ Add french fries or sweet potatoes	+3€
Pasta with truffle and Parmesan cheese	17€
Salmon, potato and sage and lemon meunière	24€
Beef fillet with vegetables and demi-glace sauce	30€

A SWEET ENDING

Homemade cheesecake	8,5€
Gluten free chocolate brownie	8,5€
Lemon pie with yoghurt and crumble	8,5€
Strawberry confit with yoghurt ice-cream	8,5€



NIGHT SERVICE

From 22:00 to 8:00h.

SAVOURY SNACKS

Hummus with pita bread and crudités	10€
Iberian board: Cheese with quince jelly, fuet, Iberian ham and bread with tomato	22€

COLD SANDWICHES

Smoked salmon, dill and rocket	16€
Pastrami with tomato, lettuce and mustard	16€
Roasted vegetables, lettuce and mayonnaise (V)	16€

SALADS

Green salad with crudités and honey-mustard vinegar	16€
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DESSERTS

Creamy cheesecake with lime	10€
Creamy lemon pie	10€
Seasonal fruit salad	8€



*Every good story starts with
Room Service*

– THE CHEF

PULITZER
BARCELONA

BEBIDAS/DRINKS



REFRESCOS, CAFÉS Y TÉS

Soft drinks, Coffee & Teas



UNIVERSO DE VINOS

A wine universe

ZUMOS ECOLÓGICOS / ORGANIC JUICES

Zumo de naranja natural / Fresh orange juice 6,5€

AGUAS Y REFRESCOS / WATER & SOFT DRINKS

Agua / Water Cabreiroá 5€
Magma 0.5 L 6,5€
Coca-Cola Zero 5,5€

CAFÉ / COFFEE

Espresso, cortado, americano 4,5€
Café con leche, café doble 5,5€
Capuccino, Latte, Carajillo 6€

TÉ & INFUSIONES / TEA & INFUSIONS

Selección de té Sans & Sans bajo petición 6€
Selection of Sans & Sans teas on request



CERVEZA / BEER

Estrella Galicia 0.0% 7€
Estrella Galicia Especial, Radler, Gluten Free 8€
Estrella Galicia 1906, Brewdog Punk IPA 9€



VERMUTS / VERMOUTHS

Aperol Spritz 11€
Sangría 11€
Martini Fiero Spritz 11€
Petroni vermut blanco o tinto/red & white vermouth 8€



BLANCOS / WHITES

PECES DE CIUDAD, Verdejo · Rueda · Eco 8€ 30€

MARA MOURA, Godello, Treixadura · Monterrei 10€ 36€

DOMAINE N&G FEVRE, Chablis · Chablis 11€ 47€

AGALIU, Macabeu · Costers del Segre · Eco 36€

LA CAÑA, Albariño · Rías Baixas 40€

EKAM, Riesling, Albariño · Costers del Segre Eco 47€

VIELLES VIGNES, Chardonnay · Bourgogne 58€

TINTOS / REDS

PECES DE CIUDAD, Tempranillo · Rioja · Eco 8€ 30€

JASPI NEGRE, Garnatxa, Carinyena, Cabernet y Syrah · Montsant · Eco 9€ 32€

CUATRO PASOS BLACK, Mencia · Bierzo 10€ 37€

LA PODA, Tempranillo · Ribera del Duero 38€

VINYES DE BARCELONA, Syrah, Garnatxa · Catalunya · Eco 48€

VIELLES VIGNES, Pinot Noir · Bourgogne 60€

ROSADOS/ ROSÉS

CAN AXARTELL, Pinot Noir, Callet · Mallorca 9€ 37€

SYMPHONIE, Côtes de Provence 11€ 47€

BEBIDAS/DRINKS



CAVA & CHAMPAGNE



COLET A PRIORI BRUT, Penedès · Eco	9€	37€
MUMM CORDON ROUGE, Champagne	14€	82€
MUMM CORDON ROSE, Champagne		107€
PERRIER JOUET GRAN BRUT, Champagne		112€
PERRIER JOUET BLANC DE BLANCS, Chardonnay · Champagne		152€

VODKA (50 ml)

Absolut	12€
Grey Goose	16€

TEQUILA Y MEZCAL (50 ml)

Mezcal Amarás Espadín	17€
Patrón Silver	18€
Patrón Reposado	20€



UNA COPA?

On the rocks or mixed?

GINEBRA / GIN (50ml)

Seagrams, Bombay Sapphire, Bramble	14€
Malfy, Hendrick's	16€

RON / RHUM (50 ml)

Bacardi, Havana 3	14€
Bacardi 8 años, Havana Club 7 años	17€

WHISKY (50 ml)

SINGLE MALT	18€
Glenlivet 12 años	20€
Glenlivet 18 años, Macallan 12 años	

BLENDS SCOTH & IRISH WHISKEY	14€
Dewar's 8 años, Ballantines 10 años	



*Las mejores aventuras ocurren
después de una copa.*

– THE BARTENDER



*The best adventures happen
after a drink.*

– THE BARTENDER



*Siempre hay tiempo para un cóctel.
There is always time for a cocktail.*

– THE BARTENDER

BLOODY MARY — 16€

Fresco y picante / *Fresh and spicy*

Vodka Grey Goose, zumo de tomate, salsa

Worcestershire, Tabasco, pimienta

*Grey Goose vodka, tomato juice, Worcestershire sauce,
Tabasco, pepper*

MARGARITA — 18€

Cítrico y equilibrado / *Citric and balanced*

Tequila Patrón Silver, zumo de lima, Cointreau

Patrón Silver tequila, lime juice, Cointreau

MOJITO — 16€

Refrescante y dulce / *Refreshing and sweet*

Ron Bacardi Carta Blanca, soda, lima, menta

Bacardi Rum, soda, lime, mint

MOSCOW MULE — 18€

Refrescante y cítrico / *Refreshing and citric*

Vodka Grey Goose, zumo de lima, ginger beer

Grey Goose, lime juice, ginger beer

BOULEVARDIER — 18€

Fuerte y glamuroso / *Strong and glamorous*

Campari, Wild Turkey, Cinzano Rosso