



**ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)**

Sopa de pepino, almendras y aceite verde (V)  
Cucumber, almond and green oil soup (V)

Ensalada "the Greenhouse" con pepino y queso feta (V)  
"The Greenhouse" salad with cucumber and feta cheese (V)

Hummus de zanahoria, queso de cabra y crudités (V)  
Carrot, goat cheese hummus with crudites (V)

Tartar de berenjena, alcaparras y cremoso de anchoas (+1€)  
Aubergine tartare, capers and creamy anchovies (+1€)

**PRINCIPAL (A ELEGIR) / MAIN COURSE (TO CHOOSE)**

Entraña con parmentier de mostaza y demi-glace  
Skirt steak with mustard parmentier and demi-glace

Bacalao gratinado, cremoso de calabaza y mini puerros  
Cod gratin, creamy pumpkin soup and mini leeks

Ravioli de verduras con salsa de queso azul y ciruelas (V)  
Vegetable ravioli with blue cheese and plum sauce (V)

Nuestro "pulpo a la gallega" con alioli de ajo negro (+3€)  
Our "Galician-style octopus" with black garlic aioli (+3€)

**POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)**

Pastel de queso "The Greenhouse"  
"The Greenhouse" Cheesecake

Brownie con helado de vainilla y aceite de oliva  
Brownie with vanilla ice cream and olive oil

Ensalada de fruta de temporada  
Seasonal fruit salad

Tabla de quesos con membrillos y mermelada de berenjenas (1,5€)  
Cheese board with quinces quenelle and aubergine jam (1,5€)

**25€ (IVA incluido)**

25€ (VAT Included)

Incluye agua, pan y café

Includes water, bread and coffee

**Sábado y Domingo de 13:30h a 16:30h**

Saturday and Sunday from 13:30h until 16:30h

