



ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)

Crema fría de zanahoria y crujiente de zanahoria morada
Cold carrot cream and purple carrot crisp

Ensalada "The Greenhouse" con queso feta, tomate, mora y remolacha
"The Greenhouse" salad with feta cheese, tomato, blackberry and beetroot

Tomates al horno con avellanas, olivas liofilizadas y sardina ahumada
Baked tomatoes with hazelnuts, freeze-dried olives and smoked sardines

Peras al horno con jamón ibérico, queso azul, rúcula y miel trufada (+1,5€)
Baked pears with Iberian ham, blue cheese, arugula and truffled honey (+1,5€)

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

Raviolis de verduras con mantequilla de salvia y *pecorino*
Vegetable ravioli with sage and pecorino butter

Arroz meloso de azafrán, jamón pato y reducción de Pedro Ximenez
Mellow rice with saffron, duck ham and Pedro Ximenez reduction

Brochetas de pollo piri piri, patatas baby a la brasa y alioli de perejil
Piri piri chicken skewers, grilled baby potatoes and parsley aioli

Bacalao al horno, estofado alubias de Santa Pau con butifarra y aceite verde (+2,5€)
Baked codfish, stewed *Santa Pau* beans with butifarra sausage and green oil (+2,5€)

POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)

Tarta de Queso Green House
GreenHouse Cheesecake

Macedonia de frutas de temporada
Seasonal fruit salad

Mousse de chocolate belga y sal maldon
Belgian chocolate and Maldon salt mousse

Tabla de quesos con compota de berenjena asada (+1,5€)
Cheese board with roasted aubergine compote (+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

