



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

Crema de setas y castañas con jugo de jamón ibérico  
Mushroom and chestnut cream with Iberian ham jus

Ensalada "The Greenhouse" con queso feta, tomate cherry y uva blanca (V)  
"The Greenhouse" salad with feta cheese, cherry tomatoes and white grapes (V)

Coliflor tostada con salsa holandesa y espinacas crujientes (V)  
Roasted cauliflower with hollandaise sauce and crispy spinach (V)

Tartar de lubina con milloja de bonito y aceite de cilantro (+2.5€)  
Sea bass tartar with tuna millefeuille and coriander oil (+2.5€)

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

Falso Risotto de orzo con pesto de albahaca y tomate confitado (V)  
False orzo risotto with basil pesto and tomato confit (V)

Merluza a la plancha con salsa de azafrán, cogollos braseados y ajos tiernos  
Grilled hake with saffron sauce, sautéed lettuce hearts and tender garlic

Estofado de garbanzos thai con leche de coco y verduras de temporada (V)  
Thai chickpea stew with coconut milk and seasonal vegetables (V)

Entraña de ternera con patatas baby, cebolla escalivada y chimichurri (+2.5€)  
Veal entrecôte with baby potatoes, roasted onion and chimichurri (+2.5€)

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

Pastel de queso con ralladura de lima  
Cheesecake with lime zest

Pa amb xocolata, oli i sal  
Bread with chocolate, oil and salt

Macedonia de frutas de temporada  
Seasonal fruit salad

Tabla de quesos con compota de berenjena (2€)  
Cheese board with aubergine compote (+2€)

**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