



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 milhoja 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€)

22€ (IVA incluido)
22€ (VAT Included)

Incluye agua, copa de vino o refresco o cerveza, pan y café
Includes water, glass of wine or soft drink or beer, bread and coffee

