

# The Greenhouse

A MARKET CANTEEN

## DRINKS

DRAUGHT BEER/NO ALCOHOL	2.75€
MINI BOMBAY SAPPHIRE & TONIC	6€
MINI ST-GERMAIN SPRITZ	6€
CAVA GLASS	6€
WHITE WINE GLASS	3.5€
RED WINE GLASS	3.5€

## FROM OUR COUNTER

CROQUETTES	10€
WITH CHICKEN & TRUFFLE CREAM (3U)	
100% IBÉRICO HAM	23€
D.O. JABUGO, HAND-CUT	
SPANISH OMELETTE	9€
"À LA MINUTE" WITH CARAMELIZED ONIONS	
"BRAVAS" POTATOES	8€
WITH SPICED TOMATO SAUCE & AÏOLI	
CANTABRIAN ANCHOVIES	10€
WITH EXTRA VIRGIN OLIVE OIL & TOAST (3U)	
CATALAN RUSTIC BREAD	4.5€
WITH TOMATO SPREAD & EXTRA VIRGIN OLIVE OIL	

## THE VEGETABLE GARDEN

FRISÉE	13€
SALAD, WITH CURED COD, KALAMATA OLIVES & ROMESCU	
CABBAGE	13€
BRAISED, ON FAKE HUMMUS, YAKINIKU SAUCE & PAPRIKA OIL	
LEEK	14€
SLOW-COOKED, WITH HAZELNUT PRALINE & SAGE	
CAULIFLOWER	14€
MARINATED WITH CURCUMA & CINNAMON WITH A YOGHURT & FETA SAUCE	
MUSHROOMS	16€
SEASONAL CONFIT MUSHROOMS CON POTATO "TRINXAT" Y HUEVO POCHÉ	



\*BREAD SERVICE +3€/PERSON

## THE BARN

PASTA OF THE DAY	16€
RICE	P/P 18€
MIN. 2 PEOPLE	

## THE FISHMONGER

CUTTLEFISH	18€
IN MEATBALLS, PEA CREAM & ONION PETALS	
COD	18€
CONFIT, WITH COCONUT PIL-PIL, LIME & PINE NUTS	
SEA BASS	18€
GRILLED, WITH MANGO MOJO, VEGETABLES & SEAWEED	



## THE BUTCHERY

BEEF	17€
STEAK TARTAR, WITH PICKLES & CURED YOLK	
CHICKEN	16€
TIKKA MASALA & CRÈME FRAÎCHE	
PORK	16€
GLAZED RIB ON CREAMY PUMPKIN	

## DESSERTS

CHEESECAKE	7€
BASQUE STYLE	
CHOCOLATE	7€
CHOCOLATE FONDANT WITH ORANGE FOAM	
TARTE TATIN	7€
WITH VANILLA ICE-CREAM	
CATALAN CREAM	7€
OF PASSION FRUIT	

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## BEBIDAS / DRINKS

### VINOS/WINES

#### ESPUMOSOS/SPARKLING WINE

CASTELL DEL REMEI LA CUVÉE 6€/29€

D.O. Cava - Macabeo, Xarel·lo, Parellada

AIRE BRUT NATURE 39€

D.O. Cava - Xarel·lo, Parellada, Macabeo

RAVENTÓS I BLANC DE NIT 42€

Conca del rio Anoia - Macabeo, Xarel·lo, Parellada, Monastrell

#### CHAMPAGNE

MUMM CORDON ROUGE BRUT 12€/80€

A.O.C. Champagne - Pinots, Chardonnay

PERRIER JOÛET GRAND BRUT 105€

A.O.C. Champagne - Pinots, Chardonnay

PERRIER JOÛET BL. DE BLANCS 120€

A.O.C. Champagne - Chardonnay

#### BLANCOS/WHITE

VERDEO 3.5€/28€

D.O. Rueda - Verdejo

ALTA ALELLA 5€/29€

D.O. Alella - Pansa Blanca

TERRA DE GODOS 6€/30€

D.O. Rias Baixas - Albariño

FENOMENAL 35€

D.O. Rueda - Sauvignon blanc

L'OLIVERA "AGALIÚ" 36€

D.O. Costers del Segre - Macabeo

CA N'ESTRUC IDOIA BLANC 39€

D.O. Cataluña - Xarel·lo, Chardonnay, Macabeo, Garnacha Blanca

#### ORANGES

JOSEP FORASTER 7,5€/42€

BRISAT DEL COSTER

D.O. Conca de Barberà - Macabeo

ORIOI ROSSEL VALENTINO 7,5€/45€

D.O. Penedes - Xarel·lo

#### ROSADO/ROSÉ

CAN AXARTEL ROSÉ 5.5€/35€

V.T. Mallorca - Pinot Noir, Callet

SYMPHONIE ROSÉ 7.5€/41€

A.O.C. Côtes de Provence - Grenache, Cinsault

#### TINTOS/RED

REBELDES 3.5€/28€

D.O. Montsant - Garnacha, Syrah

MALPASTOR CRIANZA 5€/29€

D.O. Rioja - Tempranillo

JOSEP FORASTER ELS NANOS 6€/30€

D.O. Conca de Barberà - Cabernet Sauvignon, Trepat

CASTELL DEL REMEI ODA 34€

D.O. Costers del Segre - Macabeo, Chardonnay

VIZCARRA SENDA DEL ORO 36€

D.O. Ribera del Duero - Tinta Fina

OLLER DEL MAS BERNAT 42€

D.O. Pla de Bages - Merlot, Syrah, Picapoll

#### MINI COMBINADOS

BOMBAY SAPPHIRE & TONIC 6€

GREY GOOSE & TONIC 6€

MARTINI FIERO SPRITZ 6€

ST. GERMAIN SPRITZ 6€

#### CERVEZA

EG BARRIL/ 0.0% 2.75€

EG ESPECIAL/RADLER 3.5€

ESTRELLA GALICIA 1906 3.5€

#### VERMUT

MARTINI AMBRATTO/RUBINO 3.5€