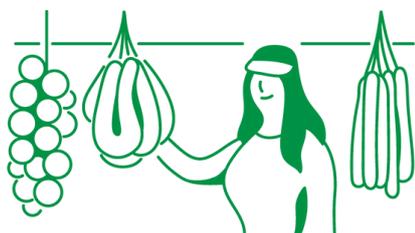


The Greenhouse

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

SUGGESTIONS

ZUCCHINI IN SALAD WITH DRIED TOMATOES, PISTACHIO PESTO & BURRATA	14€
CANNELLONI OF "CARN D'OLLA" WITH TRUFFLE BÉCHAMEL & SPINACH	14€
MARKET FISH WITH SEASONAL VEGETABLES & CAULIFLOWER PURÉE	18€
RICE CREAMY SURF & TURF STYLE (MIN. 2 PEOPLE)	18€ P/P
TARTE TATIN WITH MEXICAN VANILLA ICE CREAM	7€

*BREAD SERVICE +3€/PERSON

LUNCH SET MENU MONDAY TO FRIDAY - 25.90€

(WATER, SOURDOUGH BREAD, COFFEE/TEA INCLUDED)

STARTERS

CREAM OF PUMPKIN & COCONUT
SALAD OF MIXED GREENS WITH STRAWBERRIES, IBERIAN HAM, & NUTS
BRUSSELS SPROUTS GLAZED, WITH SESAME & HONEY
SSÄM KOREAN LETTUCE WRAP WITH CRISPY PORK BELLY, HOMEMADE KIMCHI & PICKLED ONION

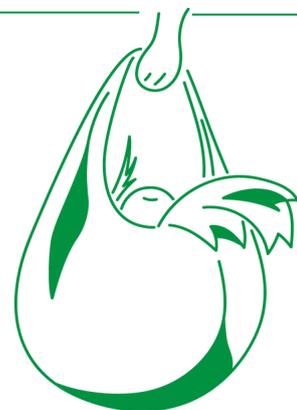
MAINS

FRICANDO BRAISED EGGPLANT & QUINOA MEATBALLS IN A RICH FRICANDÓ SAUCE
PORK SWEET & SOUR, WITH STIR-FRIED VEGETABLES
SALMON ORANGE-GLAZED, WITH ROASTED FENNEL & FRESH HERBS
PASTA ORECCHIETTE A LA PUTTANESCA WITH OLIVES & CAPERS
BEEF GRILLED SWEETBREDS WITH SAUTÉED BEANS & CREOLE SAUCE

SUP. 2.5€

DESSERTS

CHEESECAKE WITH CHOCOLATE
PUDDING SPICED, WITH CARAMEL SAUCE
PINEAPPLE RUM-GLAZED, WITH SPICES
SEASONAL FRUIT WITH A CITRUS TOUCH



@HOTELPULITZERBARCELONA