

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€
RIGATONI WITH BEEF RAGOUT & IDIAZABAL CHEESE	16€
MARKET FISH WITH YELLOW CHILI SAUCE, GREEN OIL AND BRAISED CHOY PACK	18€
CASSEROLE-STYLE NOODLES P/P WITH PORK RIBS, MIN. 2 PEOPLE	16€
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 ROASTED AND SPICED TOMATO WITH SOUR CREAM

SALAD

OF SPINACH WITH ORANGE, GOAT CHEESE, AND PISTACHIOS

MUSHROOM

IN CARPACCIO WITH CRISPY PANCETTA, CURED EGG YOLK, AND SALTED HAZELNUTS

ROMAINE LETTUCE

GRILLED, WITH CRISPY KOREAN-STYLE CHICKEN AND ITS DRESSING

MAINS

BONITO

GRILLED, WITH CAPERS AND CITRUS "BEURRE BLANC" SAUCE

RAVIOLI

OF EGGPLANT AND TOMATO WITH SAGE SAUCE

BEEF

GRILLED ONGLET WITH AROMATIC HERBS AND BABY POTATOES

CELERIAC

ROASTED, WITH CAULIFLOWER PURÉE AND PEDRO XIMÉNEZ REDUCTION

SQUID

STEW, STUFFED WITH BUTIFARRA AND PINE NUTS

SUP. 3€

DESSERTS

CHEESECAKE

BASQUE-STYLE

CARROT CAKE

APPLE

BAKED, WITH CINNAMON ICE CREAM

SEASONAL FRUIT

SALAD



@HOTELPULITZERBARCELONA