

# 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	

## SUGGESTIONS

ZUCCHINI	14€
IN SALAD WITH DRIED TOMATOES, PISTACHIO PESTO & BURRATA	
RIGATONI	16€
WITH BEEF RAGOUT & IDIAZABAL CHEESE	
CANNELLONI	14€
STUFFED WITH CATALAN MEAT STEW, BÉCHAMEL & SPINACH	
CREAMY RICE	P/P 18€
SURF & TURF STYLE, MIN. 2 PEOPLE	
TARTE TATIN	7€
WITH MEXICAN VANILLA ICE CREAM	

\*BREAD SERVICE +3€/PERSON

## LUNCH SET MENU MONDAY TO SUNDAY - 25.90€

(WATER, SOURDOUGH BREAD, COFFEE/TEA INCLUDED)

## STARTERS

### VICHYSOISE

WITH CRISPY LEEK & SWEET GARLIC OIL

### SALAD

ENDIVES, BLUE CHEESE, PEAR & WALNUTS

### CARROT

BRAISED WITH HONEY, CHILI, PESTO & ALMONDS

### DAIKON TURNIP

WITH COCONUT BUTTER & SHISHO

## MAINS

### COUSCOUS

WITH PUMPKIN, SQUASH, CHICKPEAS & DRIED FRUITS

### HAKE

GRILLED WITH SEASONAL VEGETABLES

### NOODLES

IN A CASSEROLE WITH ARTICHOKE & MUSHROOMS

### BEEF

CHEEKS, IN RED WINE WITH POLENTA

### RED MULLET

SUP. 3.5€

STUFFED WITH OCTOPUS, SEAFOOD SAUCE & FENNEL

## DESSERTS

### PINEAPPLE

IN CARPACCIO

### CHOCOLATE

COULANT WITH CRÈME FRAÎCHE

### PEAR

IN WINE WITH CHANTILLY

### CHEESECAKE

BASQUE STYLE



@HOTELPULITZERBARCELONA