

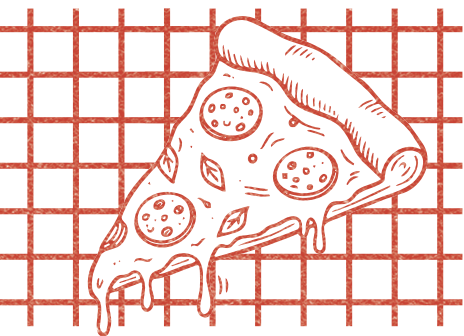
grøenk

PIZZA & PASTA



APETIZER

Homemade Aioli
olives & grissini
per person v 5.5



PASTA

FROM FRESH
HOMEMADE PASTA

Lasagna
Bolognese 18

PIZZA

Classic Margarita

San Marzano tomato, mozzarella,
fresh basil, olive oil 13

Quattro formaggi

Fior di latte, gorgonzola,
mozzarella, manchego 14.50

Mushroom

Mascarpone, wild mushroom,
thyme, olive oil, pecorino romano 15

Prosciutto cotto

San Marzano tomato, mozzarella,
prosciutto cotto, fresh basil,
olive oil 16.50

Chorizo

San Marzano tomato, mozzarella,
chorizo, fresh basil, olive oil 16.50

Sobrasada

Fior di latte, spicy sobrasada,
honey, rucola 18

EXTRA TOPPING

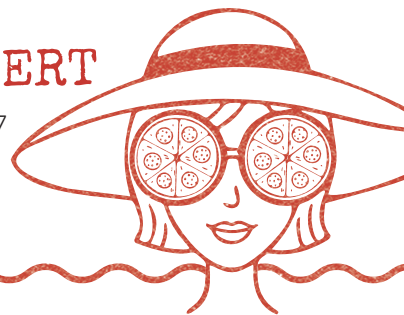
Mozzarella 2	Chorizo 2
Parmesan 2	Prosciutto 2
Jalapeño 2	Chicken 6

SALAD

Mixed Salad
green leaves 9

DESSERT

Tiramisú 7
**Daily
dessert** 7



SOFT DRINKS

Homemade lemonade 400ml 4
**Homemade elderflower
cordial** 400ml 4
**Homemade strawberry
cordial** 400ml 4
Homemade mango cordial 400ml 4
Ginger Soda homemade
refreshing drink 400ml 4
Water 700ml still, sparkling 3

BEER

Estrella Galicia 300ml 3.50
Estrella Galicia Alcoholfree 330ml 4
Grøenk Beer Golden Ale 330 ml 5

COFFEE & TEA

Espresso 2	Café con leche 2.5
Cortado 2.30	Tea 3
Cappuccino 2.50	

APERITIF, COCKTAIL

**Amargero aperitif made
with organic bitter oranges**
Mallorca 6
Vermouth
Flors de Collserola 6
Pampelle Spritz
Pampelle aperitif,
cava & sparkling water 9
Grøenk G&T
Grøenk Gin & Tonic 11

AFTER MEAL DRINKS

Taroncello
made with organic orange
Soller, Mallorca 8

WINE

GLASS / BOTTLE

Cava
Paloma Minguez cava
Macabeo, Xarello, Parellada
Cava 7 / 28
White
Bodegas Naia K-Naia Blanco
Verdejo, Savignon Blanc
Rueda 4 / 20
Grøenk La Isla Bonita
Prensal Blanc, Mallorca 7 / 32
Rosé
Obalo - Rosado
Tempranillo, Rioja 4.50 / 22
Red
Mucho Mas - Felix Solis
Tempranillo, Garnacha y
Syrah 4.50 / 21

10% VAT is included in the bill. Please inform us about your allergies.
We do appreciate your tipping if you are happy with us.

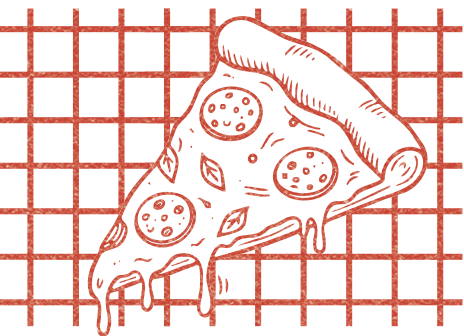
grøenk

PIZZA & PASTA



APERITIVO

Aioli casero
por persona con
grissini y olivas v 5.5



PASTA

DE PASTA
FRESCA CASERA

Lasaña
Boloñesa 18

PIZZA

Margarita Classica

Tomate San Marzano, mozzarella,
albahaca fresca, aceite de oliva 13

Cuatro Quesos

Fior di latte, gorgonzola,
mozzarella, manchego 14.50

Setas

Mascarpone, setas silvestres, tomillo,
aceite de oliva, pecorino romano 15

Prosciutto cotto

Tomate San Marzano, mozzarella,
prosciutto cotto, albahaca fresca,
aceite de oliva 16.50

Chorizo

Tomate San Marzano, mozzarella,
chorizo, albahaca fresca,
aceite de oliva 16.50

Sobrasada

Fior di latte, sobrasada picante,
miel, rúcula 18

TOPPINGS EXTRA

Mozzarella 2	Chorizo 2
Parmesano 2	Jamón 2
Jalapeño 2	Pollo 6

ENSALADA

Ensalada Mixta
hojas verdes 9

POSTRE

Tiramisú 7
Postre
del día 7



REFresco

Limonada casera 400ml 4
Cordial casero de
flor de saúco 400ml 4
Cordial casero de fresa 400ml 4
Cordial casero de mango 400ml 4
Soda de gengibre casera
muy refrescante 400ml 4
Agua 700ml natural, con gas 3

CERVEZA

Estrella Galicia 300ml 3.50
Estrella Galicia sin alcohol 330ml 4
Grøenk Beer Golden Ale 330 ml 5

CAFÉ & TE

Espresso 2	Café con
Cortado 2.30	leche 2.5
Cappuccino 2.50	Tea 3

APERITIVO, CÓCTEL

Amargero elaborado
con naranjas amargas ecológicas 6
Vermouth
Flors de Collserola 6
Pampelle Spritz
Pampelle aperitif, cava & soda 9
Grøenk G&T
Grøenk Gin & Tonic 11

BEBIDAS DESPUÉS DE COMER

Taroncello
de naranja ecológica
de Soller 8

VINO

copa / botella

Cava
Paloma Minguez cava
Macabeo, Xarello, Parellada
Cava 7 / 28
Blanco
Bodegas Naia, K-Naia Blanco,
Verdejo, Savignon Blanc,
Rueda 4 / 20
Grøenk, La Isla Bonita,
Prensal Blanc, Mallorca 7 / 32
Rosado
Obalo - Rosado,
Tempranillo, Rioja 4.50 / 22
Tinto
Mucho Mas - Felix Solis,
Tempranillo, Garnacha y
Syrah 4.50 / 21