

BAR VERAZ

MENU

# TAPAS

## MEDITERRANEAN MARINATED OLIVES

Olive oil, aromatic herbs and citrus

3.5

## BRAVAS VERAZ

Crispy potatoes, house special brava sauce and aioli

6

## BLACK PUDDING BOMBA

Spicy mayo and microgreens

4

## PAN CON TOMATE

Tomato rubbed coca bread and olive oil

3.5

## IBERIAN COLD CUTS

DO Guijuelo Iberian ham, pork loin, sausage, manchego cheese and coca bread toasts

13

## IBERIAN HAM

DO Guijuelo Iberian ham

16

## FRIED CALAMARI

Black garlic aioli and fresh lime

13

## MATRIMONIO VERAZ

Cantabrian anchovies and Mediterranean white anchovies, grated tomato and microgreens

11

## TO START

### WARM WINTER SALAD

Roasted pumpkin, sweet potato purée, chestnuts, nuts, tender and crunchy leaves

12

### ROASTED CAULIFLOWER

Cauliflower, roasted leek purée, herb oil vinaigrette, pine nuts, dried apricots and raisins

12

### CRISPY PASTA

Fried pasta stuffed with sobrasada, walnuts and honey with Maó cheese dip sauce

13

### SANDWICH VERAZ

Brioche bread sandwich with pork shoulder, bacon, provolone cheese, Tou dels Til·lers cheese, our Chef's pickled gherkins and butter

14

### MUSHROOMS & FOIE GRAS

Mushrooms, foie gras, soft-boiled organic egg and Tou dels Til·lers cream cheese

14

### OUR XATONADA

Escarole, cod marinated in citrus oil, romesco sauce and olives

15

### MARKET SALAD

Young tender greens, cherry tomatoes and asparagus with citrus vinaigrette

7

All prices are in Euros and include VAT.  
For dietary requirements and food allergies,  
please ask one of our team members for assistance.

## TO FOLLOW

### SPINACH CANNELLONI

With pecan nuts, bechamel sauce and parmesan cheese

18

### CONFIT SUCKLING PIG

Iberian suckling pig accompanied by La Cerdanya mashed potatoes and cabbage with Iberian pork belly, cooking stock with red berries and kale powder

20

### CATCH OF THE DAY

With Jerusalem artichoke purée, ratte potato, broccolini and confit artichokes

23

### OCTOPUS VERAZ (to share)

Octopus with De La Vera smoked paprika oil, creamy celeriac purée, roasted vegetables and pistachio dukkah

42

### MARKET RICE (to share)

Rice from Illa de Buda with sea cucumber and seasonal mushrooms

52

### DRY AGED RIB-EYE (28oz/800gr)

Rib-eye steak selected by our Santa Caterina Market butcher, accompanied with chimichurri sauce, crispy potatoes and green market salad

65

## SWEETS

### GRAPES WITH KAFFIR LIME

With lemon and lemon thyme sorbet

7

### CATALAN CREAM BRIOCHE

With caramel ice cream

7

### DARK CHOCOLATE SOUFFLÉ

Guanaja chocolate 70% and cocoa sorbet

8

### OUR CHEESECAKE

With Maresme strawberries marinated in Pedro Ximénez wine

8

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