



THE
BARCELONA

EDITION

HOLIDAY SEASON DINING



CHRISTMAS EVE AT BAR VERAZ

DECEMBER 24

DINNER WITH JAZZ MUSIC BY
VICTOR PARADÍS & JAVIER ROJAS

WELCOME DRINK & AMUSE BOUCHE

TO START

SEARED SCALLOPS

Creamy cauliflower, citrus vinaigrette
and bitter green leaves

TO FOLLOW

OUR VERSION OF THE ESCUDELLA

Soup with galets pasta stuffed with meatballs,
cabbage, carrots and black pudding

ROASTED CHICKEN CANNELLONI

Black truffle, seasonal mushrooms
and thyme bechamel

DESSERTS

CHRISTMAS TREE

Dark chocolate and tonka bean ganache
with fresh berries and crispy chocolate

TURRONES & NEULAS

Water, soft drinks, coffee and tea

65 EUR / PERSON

VAT included

CHRISTMAS & BOXING DAY AT BAR VERAZ

DECEMBER 25

LUNCH

DINNER WITH JAZZ MUSIC BY
GILLES ESTOPPEY & OSCAR NEIRA

DECEMBER 26

LUNCH

WELCOME DRINK & AMUSE BOUCHE

TO START

SEARED SCALLOPS

Creamy cauliflower, citrus vinaigrette
and bitter green leaves

TO FOLLOW

OUR VERSION OF THE ESCUDELLA

Soup with galets pasta stuffed with meatballs,
cabbage, carrots and black pudding

ROASTED CHICKEN CANNELLONI

Black truffle, seasonal mushrooms
and thyme bechamel

DESSERTS

CHRISTMAS TREE

Dark chocolate and tonka bean ganache
with fresh berries and crispy chocolate

TURRONES & NEULAS

Water, soft drinks, coffee and tea

65 EUR / PERSON

VAT included





NEW YEAR'S EVE AT BAR VERAZ

DECEMBER 31

DINNER WITH JAZZ & FUNK MUSIC BY
PADRÓS, COLOMER & SEGURADO TRIO

WELCOME DRINK & AMUSE BOUCHE

TO START

MEDITERRANEAN TUNA CARPACCIO
Red tuna belly, preserved lemon vinaigrette,
cappers, pistachios and Iberian pork fat

TO FOLLOW

TURBOT
Asparagus, Maresme green peas,
artichokes and citrus foam

DRY AGED TENDERLOIN
Café de Paris sauce and hand cut French fries

DESSERT

PEARS WITH CAVA
Pears cooked in cava, dark chocolate
and hazelnuts

Water, soft drinks, coffee and tea

12 lucky grapes and party favours bag

125 EUR / PERSON
VAT included

NEW YEAR'S EVE PARTY AT PUNCH ROOM
DJ SET BY JOEL CRIMLLÉ & FESTIVE PUNCHES
From midnight on

NEW YEAR'S RECOVERY BRUNCH AT THE ROOF

JANUARY 1

À LA CARTE BRUNCH & UNPARALLELED VIEWS

ASIAN-INSPIRED BRUNCH DISHES

RED TUNA LETTUCE SSAM

Lettuce wrap with Mediterranean red tuna loin,
avocado and gochujang and spicy mayo

THAI NOODLE SALAD

Rice noodles, aromatic herbs and fresh veggies

IBERIAN PORK BANH MI

Vietnamese sandwich with Iberian pork belly, pickled
veggies, fresh herbs and sriracha sauce

KOREAN RICE

White rice, kimchi, pork belly, scallions,
enoki mushrooms and fried egg

FRIED CHICKEN

Free-range chicken with kimchi

PANCAKES WITH MATCHA MASCARPONE

Blueberries and yuzu

COCONUT TAPIOCA

Mango sorbet, lime zest and lemongrass oil

RECOVERY DRINKS

SPECIAL SELECTION OF BLOODY MARYS,
MIMOSAS, HOUSE-MADE KOMBUCHAS
& COLD-PRESSED JUICES

À la carte menu





BOTTOMLESS CAVA HANGOVER LUNCH AT BAR VERAZ

JANUARY 1
NEW YEAR'S LUNCH

STARTER TO CHOOSE

SHAKSHUKA

Baked eggs, spiced tomato sauce, eggplant, chickpeas, feta cheese and sourdough bread

PATATAS CON JAMÓN

Fried potatoes, Iberian ham and two fried eggs

PUMPKIN CREAM, GINGER AND COCONUT MILK

MAIN TO CHOOSE

VERAZ MAC & CHEESE

With parmesan, Maó and Tou dels Til·lers cheese

ORGANIC BEEF CHEESEBURGER

Cheddar cheese, caramelized onions, truffle mayo and crispy potatoes

SPINACH CANNELLONI

With pecan nuts, bechamel sauce and parmesan cheese

DRY AGED RIB-EYE

Hand-cut French fries and homemade chimichurri

DESSERT TO CHOOSE

DARK CHOCOLATE SOUFFLÉ

Guanaja chocolate 70% and hazelnuts ice-cream

OUR CHEESECAKE

Maresme strawberries marinated in Pedro Ximénez wine

Bottomless cava

50 EUR / PERSON
VAT included

FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT

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RESERVATIONS.BCN@EDITIONHOTELS.COM

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