

BAR VERAZ

HONEST
SIMPLE
THOUGHTFUL

ALL DAY 12.00 - 23.30

TAPAS

THE BEST MEDITERRANEAN OLIVES

Marinated with chili oil

3.5

CROQUETA VERAZ (1U)

3

GILDA

Marinated boqueron, olive juice, piparra

7

SMOKED SARDINES

Espelette refrito

7

MUSSELS IN SAFFRON ESCABECHE SAUCE

Pancetta

7.5

PAN CON TOMATE

Grilled sourdough with grated tomato

4.5

EXTRA CRISPY ORGANIC POTATOES

Yogurt dressing, bacon, capers & chives

7.5

CHEF'S SELECTION OF IBERIAN CURED MEATS

14.5

ARTISANAL CATALONIAN CHEESES

Four assorted cheeses with

toast di pane Carasau

14.5

FROM OUR OVEN

SOURDOUGH BREAD SELECTION

Smoked butter, rougail sauce,
fresh cheese with preserved lemon

8.5

WILD MUSHROOM BRUSCHETTA

Brioche, shallots, Comté cheese

9

ROMAN STYLE PIZZA

Burrata Margherita or Today's special

16 / 18

PASTRAMI PITA

Coleslaw with horseradish

12

BURGER VERAZ

Organic beef, lettuce, tomato, onion
cheese & truffle mayo

14.5

LUNCH & DINNER 13:00 - 16:00 & 20:00 - 23.30

TO START

FRIED CAULIFLOWER

Romesco sauce

10.5

MARKET SALAD

Cherry tomatoes, avocado, radish, onion
toasted seeds, parmesan

10.5

MARINATED BEEF TARTARE

Smoked cream, horseradish, pickled onions
crispy bread, quail egg

14.5

THE BETTER PART OF BURRATA

Organic tomatoes, pickled apples, herbs

14.5

WHOLE ROASTED SWEET POTATO

Crumbled feta, hazelnuts, watercress

10.5

COD BRANDADE

Green beans, piparra, crispy potato ribbons
capers powder

12.5

TO FOLLOW

CATALAN FRICANDÓ

Thinly sliced beef, Jerusalem artichoke,
creamy chanterelle sauce, beef reduction

18.5

GRILLED FREE-RANGE CHICKEN

Celeriac, chicken jus

18

FRESH PASTA OF THE DAY

17.5

COSTA BRAVA RISONI

Red prawns, asparagus, fennel

20

CATCH OF THE DAY

Meunière sauce, Codium seaweed

23

GRILLED DRY-AGED SIRLOIN

Pine nuts & raisin vinaigrette

26.5

All prices are in Euro and include VAT.

For dietary requirements and food allergies,
please ask one of our team members for assistance.