VERAZ

GRILLS AT VERAZ

HONEST AND SEASONAL PRODUCT-DRIVEN MARKET CUISINE COOKED IN A CHARCOAL OVEN GRILL BY XEF PEDRO TASSAROLO

TO START

OVEN GRILLED SWEET POTATO
Feta chesse, pear and escarole

OVEN GRILLED LEEKS
Romesco sauce, roasted hazelnuts and sprouts

OVEN GRILLED MAITAKE MUSHROOM
Honey and Dijon vinaigrette

OVEN GRILLED ARTICHOKES
Pistachio Dukkah

SEASONAL TOMATOES SALAD
Locally-sourced tomatoes, basil leaves and vinaigrette

GRILLS AT VERAZ
THURSDAYS, 7:30 PM - 10:30 PM

1 ENTRÉE, 1 MAIN SERVED WITH 1 SIDE AND
1 SAUCE, AND 1 DESSERT OF YOUR CHOICE

45 EUR / PERSON, EXCLUDING DRINKS
60 EUR / PERSON, INCLUDING 2 GLASSES OF WINE
75 EUR / PERSON, INCLUDING 1 BOTTLE OF WINE
IVA INCLUDED

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TO FOLLOW

TURBOT, 200 GR

RED PRAWNS

FREE-RANGE COCKEREL CHICKEN

BEEF TENDERLOIN I 200 GR
FROM CATALUNYA

BEEF TRIP-TRIP I 200 GR
FROM NEBRASKA

PREMIUM BEEF RIB EYE
FROM ARGENTINA I FOR 2 PAX

SIDES

OVEN GRILLED VEGETABLES

CRISPY POTAOTES

PADRÓN PEPPERS

WEDGE, ONION AND CHERRY TOMATOES SALAD

SAUCES

ALIOLI

CHIMICHURRI

ARGENTINIAN CRIOLLA SAUCE

DESSERTS

GRILLED PINEAPPLE
Vanilla ice cream and salted toffee

ERAZ RICE PUDDING
Cinnamon biscuit praliné, citrus gel and preserved lemon

70% GUANAJA CHOCOLATE SOUFFLE

WINES

WHITES

RAVENTÓS D'ALELLA PANSA BLANCA 2021
Raventós d'Alella
DO Alella | Pansa Blanca

MIRANDA D'ESPIELLS
Juvé i Camps
DO Penedès | Chardonnay

REDS

EL PISPA
El Paseante
DO Montsant | Garnacha, Cariñera

MONTECASTRO 39
Montecastro Bodegas y Viñedos
DO Ribera del Duero | Tinto Fino, Merlot