

# VERAZ

## GRILLS AT VERAZ

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

### TO START

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OVEN GRILLED SWEET POTATO

Feta cheese, pear and escarole

OVEN GRILLED LEEKS

Romesco sauce, roasted hazelnuts and sprouts

OVEN GRILLED MAITAKE MUSHROOM

Honey and Dijon vinaigrette

OVEN GRILLED ARTICHOKE

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  
+15 EUR, INCLUDING 2 GLASSES OF WINE  
+ 30 EUR, INCLUDING 1 BOTTLE OF WINE  
VAT INCLUDED

@EDITIONBarcelona #BarcelonaEDITION

### TO FOLLOW

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TURBOT, 200 GR

RED PRAWNS

FREE-RANGE COCKEREL CHICKEN

BEEF TENDERLOIN | 200 GR  
FROM CATALUNYA

BEEF TRI-TRIP | 200 GR  
FROM NEBRASKA

PREMIUM BEEF RIB EYE  
FROM ARGENTINA | FOR 2 PAX

### SIDES

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OVEN GRILLED VEGETABLES

CRISPY POTATOES

PADRÓN PEPPERS

WEDGE, ONION AND CHERRY TOMATOES  
SALAD

### SAUCES

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AIOLI

CHIMICHURRI

ARGENTINIAN CRIOLLA SAUCE

### DESSERTS

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GRILLED PINEAPPLE

Vanilla ice cream and salted toffee

VERAZ RICE PUDDING

Cinnamon biscuit praliné, citrus gel and  
preserved lemon

70% GUANAJA CHOCOLATE SOUFFLE

### WINES

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WHITES

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

MIRANDA D'ESPIELLS  
Juvé i Camps  
DO Penedès | Chardonnay

REDS

EL PISPA  
El Paseante  
DO Montsant | Garnacha, Cariñena

LA MONTESA  
Bodegas Palacios Remondo  
DO La Rioja | Garnacha