

TAPAS TO START

| | |
|--|----|
| MEDITERRANEAN MARINATED OLIVES Olive oil, aromatic herbs and citrus | 4 |
| HOUSE-MADE CANTABRIAN ANCHOVY GILDA | 3 |
| HOUSE-MADE MEDITERRANEAN WHITE ANCHOVY GILDA | 3 |
| GILLARDEAU OYSTER NO.3 AU NATUREL | 5 |
| CATALAN CHEESES SELECTION Seasonal house-made fruit chutney | 18 |
| PURE ACORN-FED IBERIAN HAM (3oz) Hand sliced DO Guijuelo ham | 24 |
| PAN CON TOMATE Folgueroles bread, roseta tomato and olive oil | 4 |
| COCA BREAD WITH SMOKED BUTTER | 4 |
| CANTABRIAN ANCHOVY FILLETS | 5 |
| BRAVAS VERAZ Crispy potatoes, house special brava sauce and aioli | 6 |
| BOMBA VERAZ Potato bomba stuffed with La Vera paprika mayo | 6 |

VERAZ

SANDWICHES

| | |
|--|----|
| THREE CHEESES SANDWICH Provolone, cheddar and gruyère in white loaf bread | 12 |
| CRISPY CHICKEN SANDWICH Crispy chicken thigh, escarole, sun-dried tomatoes, romesco sauce in white loaf bread | 14 |
| VEAL GRILLED SANDWICH Beef tenderloin, roasted green peppers, dijonaise sauce and melted cheese in coca bread | 15 |
| CHEESEBURGER Locally-sourced organic beef, cheddar cheese, caramelized onions, truffle mayo and crispy potatoes | 17 |
| VEGAN BURGER Plant-based meat, vegan cheddar cheese, caramelized onions, vegan mayo and crispy potatoes | 16 |

FROM THE ORCHARD

| | |
|--|----------|
| SWEET POTATO SALAD Escarole, sweet potato purée, pickled pears, toasted pumpkin seeds, chestnuts and microgreens Add Burrata Caseificio Artigiana Pugliese | 14 +7 |
| MARKET SALAD Green leaves, asparagus, tomato, onion and radish Add Burrata Caseificio Artigiana Pugliese | 12 +7 |
| PORCINI MUSHROOMS SOUP Seasonal mushrooms and toasted pine nuts | 14 |

FROM THE SEA

| | |
|--|----|
| FRIED CALAMARI Fried calamari and black garlic aioli | 14 |
| RAZOR CLAMS IN WHITE WINE CASSEROLE Lemon thyme oil | 16 |
| MARKET FISH Sustainably certified fish of the day Roasted vegetables | 23 |

OUR BUTCHER'S SELECTION

| | |
|---|----|
| ORGANIC BEEF SKIRT STEAK FROM GIRONA (7oz) From our butcher at Mercat de Santa Caterina Crispy potatoes and chimichurri sauce | 20 |
| BEEF STRIPLOIN (7oz) Trinxat-style mashed potato, cabbage and pumpkin with demi-glace sauce | 34 |

SWEET ENDING

| | |
|---|---|
| OUR CARAMEL COOKIE CHEESECAKE Seasonal fruit | 8 |
| APPLE TEXTURES Osmotized green apple, baked golden apple, home-made apple sorbet and lemon gel | 8 |

FROM THE VERMOUTH BAR

| | |
|---|---|
| Red Vermouth Donzell Rojo Veraz x EDITION | 6 |
| White Vermouth Padró & Co. Reserva | 8 |
| Red Vermouth Padró & Co. Clásico | 8 |
| Fino Fernando de Castilla | 9 |
| Manzanilla La Guita | 9 |
| Palo Cortado Poley 25 Años | 9 |

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