

# LES COLS

CHEF MARTINA PUIGVERT

x

# VERAZ

Discover the essential and poetic cuisine of Les Cols at Veraz by awarded Young Chef 2024 by Michelin Guide Martina Puigvert Puigdevall, from the award-winning restaurant with two stars and green star by Michelin Guide and three suns by Repsol Guide.

Martina brings her creative and authentic talent to The Barcelona EDITION with a restrained yet generous proposal featuring non-travelled seasonal ingredients.

## LES COLS X VERAZ DISHES SELECTION

a subtle sweetness;  
onion royale,  
breadcrumbs, liquorice

12 EUR

from the henhouse right to the dish;  
fresh egg of different colors,  
potato, green bean, carrot, red pepper, corn, tuna

14 EUR

a salty fish always present in the mountain cuisine;  
codfish,  
brandade, pilpil, raisins, muscatel

19 EUR

with the intention of closing the circle;  
lamb shoulder,  
sheep's milk, wool, thyme, rosemary

23 EUR

from the vegetable garden and served as a dessert;  
carrot,  
different textures

9 EUR

inspired by nature;  
EDITION volcanic landscape,  
carob, ratafia, buckwheat, flowers

10 EUR

## SIX-COURSE TASTING MENU

70 EUR

THE  
BARCELONA  
EDITION

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## LES COLS X VERAZ FOUR-COURSE TASTING MENU

50 EUR

### WINES

White wine Ikigall 2022, Gallina de Piel Wines | Penedès  
Xarel·lo, Malvasia de Sitges, Moscatell d'Alexandria

White wine Miranda d'Espiells, Juvé i Camps | Penedès  
Chardonnay

Red wine Finca La Montesa, Palacios Remondo | Rioja  
Garnacha

Red wine Viña Pomal Gran Reserva 2015, Bodegas Bilbaínas | Rioja  
Tempranillo

Cava Ars Collecta Grand Rosé 2017, Codorniu  
Pinot Noir, Xarel·lo, Trepat

## WINE PAIRING & FOUR-COURSE TASTING MENU

85 EUR

## WINE PAIRING & SIX-COURSE TASTING MENU

115 EUR

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