

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

with a flower of the season;
artichoke royale,
bread, mint

14 EUR

from the henhouse to the dish;
fresh egg,
raw & cooked wild mushrooms

14 EUR

from freshwater;
trout and jabugo ham millefeuille,
consomé, garlic flower

20 EUR

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

23 EUR

with a scent of smoke and grill;
sweet potato,
black chanterelles

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
Gamacha

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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