

VERAZ

À LA CARTE | CARTA

HONEST, PRODUCT-DRIVEN
MARKET CUISINE.
FRESH, LOCALLY-SOURCED
SEASONAL INGREDIENTS.

TO START

REGAL OYSTER NO.2 (GF | LF | NF)

Au naturel

6

PURE ACORN-FED IBERIAN HAM (80 gr) (GF | LF | NF)

Hand-sliced DO Guijuelo ham

28

PAN CON TOMATE (V | LF | NF)

Folgueroles bread, roseta tomato and olive oil

4

MARKET SALAD (V | GF | LF | NF)

Green leaves, asparagus, tomato, onion
and radish

12

Add Burrata Caseificio Artigiana Pugliese (GF | NF)

7

SEASONAL MINI CARROTS AND MUSHROOMS (GF | NF)

Mini carrots, pickled mushrooms, death trumpet
mushroom soil, and bitter greens

16

GRILLED MAITAKE MUSHROOM (GF)

Cep mushroom cream and toasted pine nuts

20

BEEF TARTARE ON COCA BREAD TOASTS (LF | NF)

Cured yolk and microgreens

20

Add melanosporum truffle (V | GF | LF | NF)
(subject to availability)

7

PUMPKIN GNOCCHI (V | LF | NF)

Potato gnocchi with creamy pumpkin sauce, toasted
seeds, roasted pumpkin, and sage oil

22

TO FOLLOW

Charcoal oven grilled main dishes

TURBOT (200 gr) (GF | LF | NF)

Sustainably certified fish of the day
served with tartar sauce

28

MARKET FISH (200 gr) (GF | LF | NF)

Sustainably certified fish of the day
served with lemon

22

RED PRAWNS (GF | LF | NF)

Served with aioli

24

ORGANIC FREE-RANGE CHICKEN (GF)

Stuffed with spinach and pine nuts
served with chicken wing jus

24

BEEF SIRLOIN (200 gr) (GF | LF | NF)

From our butcher at Mercat de Santa Caterina
served with criolla sauce

28

BEEF TENDERLOIN (200 gr) (GF | LF | NF)

From our butcher at Mercat de Santa Caterina
served with demi-glace sauce

30

BEEF RIB-EYE (500 gr) (GF | LF | NF)

Argentinian Premium Angus
served with home-made chimichurri

60

RED PRAWNS RICE (GF | LF | NF)

Red prawns from Roses served with aioli
(For two people)

65

SIDES

Steamed Basmati rice (V | GF | LF | NF)

Roasted vegetables (V | GF | LF | NF)

Crispy potatoes (V | GF | LF | NF)

Seasonal mushroom mix (V | GF | LF | NF)

Padrón peppers (V | GF | LF | NF)

Green leaf and cherry tomato salad (V | GF | LF | NF)

7

DESSERTS

OUR CHEESECAKE (GF | NF)

Cheesecake with hints of lemon and cinnamon, served with strawberries and Pedro Ximénez syrup
8

BABA WITH SHEEP'S MILK ICE CREAM (NF)

Baba soaked in orange and ginger honey syrup, served with fresh oranges and sheep's milk ice cream
8

PEARS WITH RASPBERRY-BEET SORBET (V | GF | LF | NF)

Pears infused with beet juice and hibiscus flower, spiced crumble, and raspberry-beet sorbet
8

70% CHOCOLATE BROWNIE (NF)

Served with dark chocolate cream, white chocolate, and tonka bean
8

(LF) Lactose Free, (NF) Nuts Free, (GF) Gluten Free, (V) Vegan

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

