

LES COLS
CHEF MARTINA PUIGVERT

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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.

FOUR-COURSE TASTING MENU

appetizers from the garden;

calçot in a charcoal tempura (GF | LF)
lettuce with wild mustard (V | GF | LF | NF)

with the scent of the forest;

chanterelles royale,
velvet (GF | NF)

from the henhouse to the dish;

fresh egg,
morels, wild asparagus (NF)

with the intention of closing the circle;

lamb shoulder,
eggplant, samfaina, sheep's milk, wool, thyme, rosemary (GF | NF)

inspired by nature;

volcanic landscape in spring,
strawberries, carob, ratafia, buckwheat, flowers

vegetable pastry;

fennel macaron (GF)
elderberry and pear gummies (V | GF | LF | NF)

60 EUR / PERSON

FOUR-COURSE TASTING MENU WITH WINE PAIRING

White wine Ikigall 2022, Gallina de Piel Wines | Penedès
White wine Miranda d'Espiells, Juvé i Camps | Penedès
Red wine Viña Pomal Gran Reserva 2015, Bodegas Bilbaínas | Rioja
Cava Ars Collecta Grand Rosé 2017, Codorniu

95 EUR / PERSON

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

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SIX-COURSE TASTING MENU

appetizers from the garden;

calçot in a charcoal tempura (GF | LF)
lettuce with wild mustard (V | GF | LF | NF)

with the scent of the forest;

chanterelles royale,
velvet (GF | NF)

from our garden;

peas,
mint, pea flower (LF | NF)

from the henhouse to the dish;

fresh egg,
morels, wild asparagus (NF)

with the intention of closing the circle;

lamb shoulder,
eggplant, samfaina, sheep's milk, wool, thyme, rosemary (GF | NF)

served as a dessert;

green and white asparagus,
olive oil and salt (GF | NF)

inspired by nature;

volcanic landscape in spring,
strawberries, carob, ratafia, buckwheat, flowers

vegetable pastry;

fennel macaron (GF)
elderberry and pear gummies (V | GF | LF | NF)

80 EUR / PERSON

SIX-COURSE TASTING MENU WITH WINE PAIRING

White wine Ikigall 2022, Gallina de Piel Wines | Penedès
White wine Miranda d'Espiells, Juvé i Camps | Penedès
Red wine Finca La Montesa, Palacios Remondo | Rioja
Red wine Viña Pomal Gran Reserva 2015, Bodegas Bilbaínas | Rioja
Cava Ars Collecta Grand Rosé 2017, Codorniu

125 EUR / PERSON

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

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