

VERAZ

À LA CARTE | CARTA



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

# TAPAS

MARINATED MEDITERRANEAN OLIVES (V | GF | LF | NF)

With olive oil, aromatic herbs, and citrus

5

IBERIAN HAM CROQUETTE (NF)

With a slice of Iberian ham

5

CEP MUSHROOM CROQUETTE (NF)

With ceps mayonnaise

5

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

Au naturel

6

CATALAN CHEESE BOARD

Local cheeses with homemade seasonal fruit chutney, nuts, and toasts

22

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

Hand-sliced DO Guijuelo ham

32

PAN CON TOMATE (V | LF | NF)

Folgueroles bread, roseta tomato and olive oil

5

VERAZ BRAVAS (GF | LF | NF)

Crispy potatoes with house-made brava sauce and aioli

8

RUSSIAN SALAD WITH CANTABRIAN

ANCHOVY (GF | LF | NF)

With sustainably certified anchovy and olive powder, served with breadsticks

14

## TO START

### MARKET SALAD (V|GF|LF|NF)

Green leaves, asparagus, tomato, onion and radish

14

Add Burrata Caseificio Artigiana Pugliese (GF|NF)

7

### SEASONAL TOMATO SALAD (V|GF|LF|NF)

Mixed local tomatoes with olive emulsion, piparra pepper, basil oil, and orange powder

15

### WARM BABY CARROT SALAD (V|GF|LF)

Different types of carrots, tomato gremolata, and pistachios

16

### MISO-GLAZED KING OYSTER MUSHROOM

With brown butter, coffee powder, fresh fennel and arugula salad

16

### TENDERLOIN BEEF TARTARE (GF|LF|NF)

With cured egg yolk and crispy straw potatoes

20

### PALAMÓS RED PRAWNS (GF|LF|NF)

With aioli and lemon

28

## PASTA

### PACCHERI WITH TOMATO SAUCE (V|LF|NF)

With confit cherry tomatoes and fried capers

20

### SPAGHETTONI WITH LOBSTER (NF)

With bisque sauce and fresh lobster

29

## PIZZAS ALLA PALA

### BURRATA MARGHERITA (NF)

With tomato sauce and mozzarella cheese

16

### IBERIAN HAM BIANCA (NF)

With mozzarella, Iberian ham and arugula

19

## SANDWICHES

### VERAZ BURGER (NF)

Local organic beef, cheddar cheese, caramelized onion, truffle mayo, and crispy potatoes  
18

### FOIE BURGER (NF)

Local organic beef, foie gras, ceps mayonnaise, arugula, and crispy potatoes  
20

### VEGAN BURGER (V|LF|NF)

Plant-based patty, vegan cheddar, caramelized onion, vegan mayo, and crispy potatoes  
17

### VERAZ BIKINI (NF)

Lacón and Edam cheese in puff pastry bread  
14

## RICES

(Minimum 2 people)

### RED PRAWNS AND SQUID RICE (GF|LF|NF)

With Palamós red prawns and aioli  
32 per person

### DUCK RICE (GF|LF|NF)

With duck confit and duck magret  
28 per person

## TO FOLLOW

Charcoal oven grilled main dishes

### TURBOT WITH GARLIC AND CHILI OIL (300g)

(GF | LF | NF)

Sustainably certified turbot served with asparagus and leeks

34

### CATCH OF THE DAY (200 gr) (GF | LF | NF)

Sustainably certified fish of the day served with roasted vegetables and lemon

28

### CATALAN-STYLE ORGANIC FREE-RANGE CHICKEN (GF)

Chicken thigh ballotine with sautéed spinach and raisin-pine nut vinaigrette

26

### BEEF SKIRT STEAK (200g) (GF | LF | NF)

From our butcher at Mercat de Santa Caterina served with crispy potatoes and chimichurri sauce

29

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

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

32

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

Argentinian Premium Angus served with béarnaise foam, potatoes, and Padrón peppers

60

## 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)

8

## DESSERTS

### TIRAMISU CHEESECAKE (NF)

Mascarpone cheesecake with coffee aroma and strawberries macerated in Disaronno

8

### PEACH IN TARRAGON SYRUP WITH CRÈME FRAÎCHE (NF)

Seasonal peaches in tarragon syrup, cream, and yogurt crisp

8

### VANILLA AND PASSION FRUIT MILLEFEUILLE

Vanilla cream, caramelized puff pastry, vanilla ice cream, and passion fruit reduction

9

### 70% DARK CHOCOLATE MOUSSE WITH RED BERRIES (V|LF|NF)

70% Guanaja chocolate, red berry sorbet, gel, and faux chocolate crumble.

9

(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.