

**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.

#### FOUR-COURSE TASTING MENU

appetizers from the garden;  
green asparagus in a charcoal tempura (GF | LF)  
lettuce with wild mustard (V | GF | LF | NF)  
paired with INEDIT beer,  
made with malt and wheat with spices

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)  
elderflower and pear gummies (V | GF | LF | NF)

60 EUR / PERSON

#### FOUR-COURSE TASTING MENU WITH WINE PAIRING

Rose wine Sierra Cantabria Rosado, Sierra Cantabria | Rioja  
White wine Turons de la plata, Raimat | Costers del Segre  
Red wine Montecastro, Bodegas Montecastro | Ribera del Duero  
Cava Ars Collecta Blanc de Noirs Gran Reserva, Codorníu

95 EUR / PERSON

**INEDIT**  
Damm

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

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SIX-COURSE TASTING MENU

appetizers from the garden;  
green asparagus in a charcoal tempura (GF | LF)  
lettuce with wild mustard (V | GF | LF | NF)  
paired with INEDIT beer,  
made with malt and wheat with spices

with the scent of the forest;  
chanterelles royale,  
velvet (GF | NF)

from our garden;  
green beans,  
mint (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)  
elderflower and pear gummies (V | GF | LF | NF)

80 EUR / PERSON

SIX-COURSE TASTING MENU WITH WINE PAIRING

Rose wine Sierra Cantabria Rosado, Sierra Cantabria | Rioja  
White wine El Pasante La Charla, Vinos del Pasante | Rueda  
White wine Turons de la plata, Raimat | Costers del Segre  
Red wine Montecastro, Bodegas Montecastro | Ribera del Duero  
Cava Ars Collecta Blanc de Noirs Gran Reserva, Codorníu

125 EUR / PERSON

**INEDIT**  
Damm

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

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