

grills at VERAZ

HONEST AND SEASONAL PRODUCT-DRIVEN MARKET CUISINE COOKED IN A CHARCOAL OVEN GRILL BY CHEF PEDRO TASSAROLO

STARTERS

Cooked in a charcoal oven grill

Charcoal-roasted cauliflower (V | GF | LF)
Raisin and pine nut vinaigrette

BAKED SAINT-MARCELLIN
Folgueroles flatbread toasts

AUTUMN MUSHROOMS (GF | LF | NF)
Low-temperature egg and guanciale

CHARCOAL-BAKED PEARS WITH BLUE CHEESE (GF)
Caramelized pecans and fresh greens

SIDES

OVEN GRILLED VEGETABLES (V | GF | LF | NF)

CRISPY POTATOES (V | GF | LF | NF)

PADRÓN PEPPERS (V | GF | LF | NF)

GREEN LEAF SALAD WITH CHERRY TOMATOES
(V | SG | SL | SFS)

GRILLES ROMAINE WITH CEASAR DRESSING AND
PARMESAN REGGIANO CHEESE (GF | NF)

TRUFFLED PARMENTIER (GF | NF)

MAIN DISHES

Cooked in a charcoal oven grill

TURBOT WITH CAVA SAUCE, 200 GR (GF | NF) 34

GALICIAN OCTOPUS WITH ALIOLI AND PAPRIKA
FROM LA VERA (GF | LF | NF) 32

DUCK MAGRET WITH RATAFIA SAUCE (GF | NF) 30

IBERIAN PORK SECRETO, 200 GR WITH
HOMEMADECHUTNEY (GF | LF | NF) 28

BEEF TENDERLOIN, 200 GR WITH DEMI-GLACE 36
(GF | LF | NF)

AGE RIBEYE (40 DAYS), 500 GR WITH CHIMICHURRI 68
(GF | LF | NF) | FOR 2 PAX



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DESSERTS

Add 1 dessert of your choice for 5 EUR

CANARY BANANA TARTE TATIN
Yogurt and hazelnut ice cream

CHARCOAL-BAKED BRIOCHE (NF)
Madagascar vanilla ice cream

GUANAJA 70% CHOCOLATE SOUFFLÉ (GF | NF)

WINES

Add 2 glasses of wine for 15 EUR or
1 bottle of wine for 30 EUR

WHITE

LA CHARLA
Vinos del Paseante | DO Rueda | Verdejo

MIRANDA D'ESPIELLS
Juvé i Camps | DO Penedès | Chardonnay

RED

TERRAZAS DE LOS ANDES
Terrazas de los Andes | Mendoza | Malbec

LA MONTESA
Bodegas Palacios Remondo | DO La Rioja | Garnacha

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