

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;
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

from the henhouse to the dish;
fresh egg evoking a cannelloni,
fresh pasta, roast meat, nutmeg, truffle

textures and colors;
tubers mosaic,
citrus fruits

from Duroc breed;
pork rib,
red pepper, quince alioli, mint

sweet and creamy;
sweet potato, pumpkin and its caramel,
pumpkin jam

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

from our garden;
pumpkin,
black olive oil

from the henhouse to the dish;
fresh egg evoking a cannelloni,
fresh pasta, roast meat, nutmeg, truffle

textures and colors;
tubers mosaic,
citrus fruits

from Duroc breed;
pork rib,
red pepper, quince alioli, mint

in different ways;
walnuts,
green, tender, iced, macerated

sweet and creamy;
sweet potato, pumpkin and its caramel,
pumpkin jam

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

INEDIT
Damm

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

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