

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

ARTISAN CHEESE BOARD

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

24

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

Hand-sliced DO Guijuelo ham

36

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

TUNA POTATO SALAD (GF | LF | NF)

With olive powder, served with breadsticks

14

TO START

MARKET SALAD (V|GF|LF|NF)

Green leaves, asparagus, tomato, onion and radish

15

Add Burrata Caseificio Artigiana Pugliese (GF|NF)

7

SEASONAL MUSHROOMS, PORK BELLY AND SOFT-BOILED EGG (LF|NF)

Potato parmentier, seasonal mushrooms, crispy pork belly and soft-boiled egg

18

WARM BABY CARROT SALAD (V|GF|LF)

Different types of carrots, celeriac purée, pickled mushrooms and crispy topping

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

32

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

20

SANDWICHES

VERAZ BURGER (NF)

Local organic beef, cheddar cheese, caramelized onion, truffle mayo, and crispy potatoes
19

PASTRAMI SANDWICH (NF)

Smoked pastrami, mustard, pickles, arugula, Parmesan cheese on crystal bread
18

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

CATALAN STYLE PASTA WITH MUSHROOMS AND SAUSAGE (LF|NF)

Short pasta, seasonal mushrooms and Perol sausage
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

34

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

SPICED BREAD CHEESECAKE (NF)

Mascarpone cheesecake with spiced bread
and seasonal fruit

8

BANANA TATIN

Banana tart with hazelnut praline and
yogurt ice cream

8

SWISS ROLL (NF)

Filled with cream and caramelized, served with
lemon and cinnamon creme anglaise

8

COCONUT MOUSSE AND GRAPES (V|GF|LF|NF)

Vegan coconut mousse with maple-soaked grapes
and ginger and lemon sorbet

8

(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.