

ÁLVARO SALAZAR

X

VERAZ

Discover a signature dining experience at Veraz in collaboration with chef Álvaro Salazar, the creative force behind VORO restaurant in Mallorca, awarded two Michelin stars and three Repsol Suns.

Immerse yourself in a carefully orchestrated universe of flavors through a five-course tasting menu that explores the acclaimed chef's creative world. A culinary journey inspired by Spain's rich gastronomic heritage, deep respect for the natural environment, and Mediterranean and Andalusian roots, all interpreted through a contemporary and creative lens.

THE
BARCELONA
EDITION

@AlvaroSalazarChef @EDITIONBarcelona #AlvaroSalazarxVeraz

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VERAZ

5-COURSE TASTING MENU

AMUSE-BOUCHE

Line-caught tuna³ 2021

(GF | LF | NF)

paired with INEDIT beer,
made with malt and wheat with spices

FIRST COURSE

Lightly pickled prawn salad with Palo Cortado sherry dressing 2017

(GF | LFL | NF)

SECOND COURSE

Raviolis Iberian pork ravioli with mushroom toffee emulsion 2024

(NF)

THIRD COURSE

Red mullet "caldereta" 2019

(GF | LF | NF)

FOURTH COURSE

Chargrilled beef with beetroot glaze and garden leaves 2018

(GF | NF)

FIFTH COURSE

Caramelised torrija with vanilla and beurre noisette 2023

(NF)

PETIT FOUR

Dark chocolate, tonka bean and burnt milk 2025

(GF | NF)

WINE CELLAR

White wine Terras Gaudas | Terras Gaudas | D.O. Rías Baixas
White wine Turons de la Pleta | Raimat | D.O. Costers del Segre
Rosé wine Sierra Cantabria Rosado | Sierra Cantabria | D.O. Rioja
Red wine P.S.I Pingus | Dominio de Pingus | D.O. Ribera del Duero
Cava Ars Collecta Blanc de Noirs | Codorníu | D.O. Cava

68 EUR / PERSON

103 EUR / PERSON WITH WINE CELLAR

INEDIT
Damm

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