

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

TO START

MARKET SALAD (V|GF|LF|NF)

Green leaves, asparagus, tomato, onion
and radish

15

Add Burrata Caseificio Artigiana Pugliese (GF|NF)

7

CHICKPEA HUMMUS WITH CRUDITÉS (V|GF|LF)

With extra virgin olive oil and crackers

14

MEDITERRANEAN FATTOUSH SALAD (V|LF|NF)

Lettuce, cucumber, tomato, onion, radish,
pomegranate, and crispy pita

13

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

PASTAS & RICES

PACCHERI WITH TOMATO SAUCE (V|LF|NF)
Pasta with confit cherry tomatoes and fried capers
20

SPAGHETTONI WITH LOBSTER (NF)
Pasta with bisque sauce and fresh lobster
29

RED PRAWNS AND SQUID RICE (GF|LF|NF)
With Palamós red prawns and aioli
32 per person (Minimum 2 people)

PIZZAS ALLA PALA

BURRATA MARGHERITA (NF)
With tomato sauce and mozzarella cheese
16

BIANCA WITH IBERIAN HAM (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

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

TO FOLLOW

Charcoal oven grilled main dishes

TURBOT WITH GARLIC AND CHILI OIL (300g)

(GF | LF | NF)

Sustainably certified turbot served with asparagus

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 | H)

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
chimichurri sauce, 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)

Padrón peppers (V | GF | LF | NF)

Green leaf and cherry tomato salad (V | GF | LF | NF)

8

DESSERTS

CHEESECAKE WITH PISTACHIO

Mascarpone cheesecake with pistachio paste, served with strawberries

8

WHITE SUMMER

White chocolate and lemon cream, with soft almond sponge cake, served with almond and jasmine ice cream

8

TEXTURES OF SEASONAL FRUITS

Seasonal fruits infused with vanilla and elderflower, served with a sorbet

8

(LF) Lactose Free, (NF) Nuts Free,
(GF) Gluten Free, (V) Vegan, (H) Halal

For dietary requirements and food allergies,
please ask one of our team members for assistance.

All prices are in Euros and include VAT.