

BAR VERAZ

MENU

TAPAS

MEDITERRANEAN MARINATED OLIVES

Olive oil, aromatic herbs and citrus

3.5

BRAVAS VERAZ

Crispy potatoes, house special brava sauce and aioli

5

BLACK PUDDING BOMBA

Spicy mayo and microgreens

4

PAN CON TOMATE

Tomato rubbed coca bread and olive oil

3.5

IBERIAN COLD CUTS

DO Guijuelo Iberian ham, pork loin, sausage, queso manchego cheese and coca bread toasts

13

IBERIAN HAM

DO Guijuelo Iberian ham

16

FRIED CALAMARI

Black garlic aioli and fresh lime

13

All prices are in Euros and include VAT.
For dietary requirements and food allergies,
please ask one of our team members for assistance.

TO START

WARM AUTUMN SALAD

Roasted pumpkin, sweet potato purée, chestnuts, nuts, tender leaves and crunchy leaves

12

ROASTED CAULIFLOWER

Cauliflower, roasted leek purée, herb oil vinaigrette, pine nuts, dried apricots and raisins

12

CRISPY PASTA

Fried pasta stuffed with sobrasada, walnuts and honey with Maó cheese dip sauce

13

SANDWICH VERAZ

Brioche bread sandwich with pork shoulder, bacon, provolone cheese, Tou dels Til·lers cheese, our Chef's pickled gherkins and butter

14

MUSHROOMS & FOIE GRAS

Mushrooms, foie gras, soft-boiled organic egg and Tou dels Til·lers cream cheese

14

OUR XATONADA

Escarole, cod marinated in citrus oil, romesco sauce and olives

15

TO FOLLOW

SPINACH CANNELLONI

With pecan nuts, bechamel sauce and parmesan cheese

18

CONFIT SUCKLING PIG

Iberian suckling pig accompanied by La Cerdanya mashed potato and cabbage with Iberian pork belly, cooking stock with red berries and ras el hanout

20

OCTOPUS VERAZ (to share)

Octopus with De La Vera smoked paprika oil, creamy celeriac purée, roasted vegetables and pistachio dukkah

42

MARKET RICE (to share)

Rice from Illa de Buda with sea cucumber and seasonal mushrooms

52

DRY AGED RIB-EYE (28oz/800gr)

Rib-eye steak selected by our Santa Caterina Market butcher, accompanied with chimichurri sauce, crispy potatoes and green market salad

65

SWEETS

GRAPES WITH KAFFIR LIME

Lemon and lemon thyme sorbet

7

CATALAN CREAM BRIOCHE

Caramel ice cream

7

DARK CHOCOLATE SOUFFLÉ

Guanaja chocolate 70% and cocoa sorbet

8

OUR CHEESECAKE

Maresme strawberries marinated in Pedro Ximénez wine

8

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