

VERAZ

BOTTOMLESS CAVA SUNDAY BRUNCH WITH LIVE MUSIC

2 dishes of your choice
Free-flow mimosas & cava
Specialty coffee

Vermouth Padró i Família x The Barcelona EDITION

42 EUR



LOCALLY-SOURCED EGGS

EGGS BENEDICT WITH SALMON

Soft boiled organic eggs, smoked salmon, sliced avocado and saffron hollandaise sauce on sourdough bread

EGGS BENEDICT WITH COOKED HAM

Soft boiled organic eggs, cooked ham, sliced avocado, saffron hollandaise sauce on sourdough bread

PATATAS CON JAMÓN

Crispy potatoes, DO Guijuelo Iberian ham, fried eggs and Espelette pepper

VEGAN POTATOES & MUSHROOMS

Potatoes, sautéed mushrooms, vegan cheese and Espelette pepper

SOURDOUGH BREAD TOASTS

AVOCADO TOAST

Avocado, two soft boiled eggs, zataar and tender leaves

VEGAN TOAST

Sun-dried tomatoes hummus, avocado, vegan feta cheese and pistachio dukkah

SANDWICHES

PULLED BEEF BRIOCHE

Brioche bread sandwich with pulled tender beef, provolone cheese, tomato, lettuce, chives mayo and crispy potatoes or green leaves salad

VEGAN PITA

Pita bread with plant-based chicken, red onion, tomato, pickled cucumber, vegan mayo and crispy potatoes or green leaves salad

CHEESEBURGER

Brioche bread with locally-sourced organic beef, cheddar cheese, caramelized onions, tomato, lettuce, truffled mayo and crispy potatoes or green leaves salad

VEGAN BURGER

Coca bread with plant-based burger, pickled red onions, lettuce, vegan mayo and crispy potatoes or green leaves salad

Free-flow mimosas and cava for a maximum of 2h.

VERAZ SPECIALS

VEGAN SHAKSHUKA

Spiced tomato sauce, tofu eggplant and chickpeas with sourdough bread

CATALAN-STYLE PASTA DEL CARDENAL

Short pasta, special Iberian pork cut and grilled parmesan cheese cream

VEGAN PASTA

Short pasta, eggplant, vegan arugula pesto and sun-dried tomatoes

GRILLED SALMON

Sustainably certified salmon, tartar sauce and seasonal vegetables

DRY-AGED STRIPLOIN BEEF STEAK (7oz)

From our butcher at Mercat de Santa Caterina
Crispy potatoes and chimichurri sauce
+10 EUR

SWEETS

FRENCH TOAST

Vanilla ice cream

BANANA WAFFLE

Peanut cream, sliced banana, granola and maple syrup

CAKE OF THE DAY BY OUR PASTRY CHEF

Ask for today's house-made cake

SEASONAL FRUIT

Home made sorbet

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