

VERAZ

TAPAS TO START

MEDITERRANEAN MARINATED OLIVES Olive oil, aromatic herbs and citrus	4
CANTABRIAN ANCHOVY TOAST Smoked butter	4
IBERIAN HAM CROQUETTE	4
<i>CEP</i> MUSHROOM CROQUETTE	4
REGAL OYSTER NO.2 Au naturel	6
CATALAN CHEESES SELECTION Seasonal house-made fruit chutney	18
PURE ACORN-FED IBERIAN HAM (3oz) Hand sliced DO Guijuelo ham	28
PAN CON TOMATE Folgueroles bread, roseta tomato and olive oil	4
BRAVAS VERAZ Crispy potatoes, house special brava sauce and aioli	7
FRIED CALAMARI Fried calamari and black garlic aioli	14

SANDWICHES

VERAZ BIKINI Cooked ham, Edam cheese on puff pastry bread	12
CHEESEBURGER Locally-sourced organic beef, cheddar cheese, caramelized onions, truffle mayo and crispy potatoes	17
VEGAN BURGER Plant-based meat, vegan cheddar cheese, caramelized onions, vegan mayo and crispy potatoes	16

FROM THE ORCHARD

MARKET SALAD Green leaves, asparagus, tomato, onion and radish Add Burrata Caseificio Artigiana Pugliese	12 +7
SEASONAL MINI CARROTS AND MUSHROOMS Mini carrots, pickled mushrooms, death trumpet mushroom soil, and bitter greens	16

SWEET ENDING

OUR CHEESECAKE Cheesecake with hints of lemon and cinnamon, served with strawberries and Pedro Ximénez syrup	9
PEARS WITH RASPBERRY AND BEETROOT SORBET Pears infused in beet juice and hibiscus, with raspberry and beetroot sorbet	8

FROM THE VERMOUTH BAR

Vermut Donzell Rojo Veraz x EDITION	8
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CAVA

PARXET CUVÉE 2021 ECOLÒGIC Parxet Xarel·lo, Macabeu, Parellada	10 39
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WINE

WHITE PANSA BLANCA Raventós Alella Pansa Blanca	10 39
ROSÉ PINKGALL Gallina de Piel Wines Navarra Garnacha, Garnacha Gris, Garnacha Blanca	10 39
RED EL PISPA Vinos del Paseante Montsant Garnacha, Cariñera	10 39

BEER

Draft Estrella Dam	6
Bottled Estrella Dam	7

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

Check out our drinks menu.