

**LES COLS**  
CHEF MARTINA PUIGVERT

x **VERAZ**

Discover the essential and poetic cuisine of Les Cols at Veraz by awarded Young Chef 2024 by Michelin Guide Martina Puigvert Puigdevall, from the award-winning restaurant with two stars and green star by Michelin Guide and three suns by Repsol Guide. Martina brings her creative and authentic talent to The Barcelona EDITION with a restrained yet generous proposal featuring non-travelled seasonal ingredients.

## FOUR-COURSE TASTING MENU

*appetizers from the garden;*

calçot in a charcoal tempura (GF | LF)  
lettuce with wild mustard (V | GF | LF | NF)

*with a flower of the season;*

artichoke royale,  
bread, mint (NF)

*from the henhouse to the dish;*

fresh egg,  
raw & cooked wild mushrooms (NF)

*with the intention of closing the circle;*

lamb shoulder,  
sheep's milk, wool, thyme, rosemary (GF | NF)

*inspired by nature;*

EDITION volcanic landscape,  
carob, ratafia, buckwheat, flowers

*vegetable pastry;*

fennel macaron (GF)  
eucalyptus gummies (V | GF | LF | NF)

60 EUR / PERSON

## FOUR-COURSE TASTING MENU WITH WINE PAIRING

White wine Ikigall 2022, Gallina de Piel Wines | Penedès  
White wine Miranda d'Espiells, Juvé i Camps | Penedès  
Red wine Viña Pomal Gran Reserva 2015, Bodegas Bilbaínas | Rioja  
Cava Ars Collecta Grand Rosé 2017, Codorniu

95 EUR / PERSON

@LesCols\_finapuigdevall @EDITIONBarcelona #LesColsxVeraz  
(V) Vegan | (GF) Gluten Free | (LF) Lactose Free | (NF) Nuts Free

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## SIX-COURSE TASTING MENU

*appetizers from the garden;*

calçot in a charcoal tempura (GF | LF)  
lettuce with wild mustard (V | GF | LF | NF)

*with a flower of the season;*

artichoke royale,  
bread, mint (NF)

*from the henhouse to the dish;*

fresh egg,  
raw & cooked wild mushrooms (NF)

*from freshwater;*

trout and jabugo ham millefeuille,  
consomé, garlic flower (GF | NF)

*with the intention of closing the circle;*

lamb shoulder,  
sheep's milk, wool, thyme, rosemary (GF | NF)

*with a scent of smoke and grill;*

sweet potato,  
black chanterelles (GF | NF)

*inspired by nature;*

EDITION volcanic landscape,  
carob, ratafia, buckwheat, flowers

*vegetable pastry;*

fennel macaron (GF)  
eucalyptus gummies (V | GF | LF | NF)

80 EUR / PERSONA

## SIX-COURSE TASTING MENU WITH WINE PAIRING

White wine Ikigall 2022, Gallina de Piel Wines | Penedès  
White wine Miranda d'Espiells, Juvé i Camps | Penedès  
Red wine Finca La Montesa, Palacios Remondo | Rioja  
Red wine Viña Pomal Gran Reserva 2015, Bodegas Bilbaínas | Rioja  
Cava Ars Collecta Grand Rosé 2017, Codorniu

125 EUR / PERSON

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