

brasas de VERAZ

HONEST AND SEASONAL PRODUCT-DRIVEN MARKET CUISINE COOKED IN A CHARCOAL OVEN GRILL BY CHEF PEDRO TASSAROLO

TO START

OVEN GRILLED ASPARAGUS (V|GF|LF)
Pistachio dukkah

OVEN GRILLED SAINT MARCELLIN CHEESE
(GF|NF)
Coca de Folgueroles toasts

OVEN GRILLED MAITAKE MUSHROOM
(V|GF|LF|NF)
Honey and Dijon vinaigrette

SEASONAL TOMATOES SALAD (V|GF|LF|NF)
Locally-sourced tomatoes, basil leaves
and vinaigrette

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

GRILLS AT VERAZ THURSDAYS, 7:30 PM - 10:30 PM

1 ENTRÉE, 1 MAIN SERVED WITH 1 SIDE AND
1 SAUCE, AND 1 DESSERT OF YOUR CHOICE

45 EUR / PERSON EXCLUDING DRINKS
+15 EUR / PERSON INCLUDING 2 GLASSES OF WINE
+ 30 EUR INCLUDING 1 BOTTLE OF WINE
VAT INCLUDED

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TO FOLLOW

TURBOT, 200 GR (GF|LF|NF)

RED PRAWNS (GF|LF|NF)

FREE-RANGE CHICKEN THIGH (GF|LF|NF)

BEEF TENDERLOIN, 200 GR (GF|LF|NF)
FROM CATALUNYA

BEEF TRI-TRIP, 200 GR (GF|LF|NF)
FROM NEBRASKA

PREMIUM BEEF RIB EYE (GF|LF|NF)
FROM ARGENTINA | FOR 2 PAX

SIDES

OVEN GRILLED VEGETABLES (V|GF|LF|NF)

CRISPY POTATOES (V|GF|LF|NF)

PADRÓN PEPPERS (V|GF|LF|NF)

WEDGE, ONION AND CHERRY TOMATOES
SALAD (V|GF|LF|NF)

SAUCES

AIOLI (GF|NF)

CHIMICHURRI (V|GF|LF|NF)

ARGENTINIAN CRIOLLA SAUCE (V|GF|LF|NF)

DESSERTS

GRILLED PINEAPPLE (GF|NF)
Vanilla ice cream and salted toffee

TORRIJA WITH SHEEP'S MILK ICE CREAM (NF)

70% GUANAJA CHOCOLATE SOUFFLÉ (GF|NF)

WINES

WHITES

RAVENTÓS D'ALELLA PANSA BLANCA 2021
Raventós d'Alella
DO Alella | Pansa Blanca

MIRANDA D'ESPIELLS
Juvé i Camps
DO Penedès | Chardonnay

REDS

EL PISPA
El Paseante
DO Montsant | Garnacha, Cariñena

LA MONTESA
Bodegas Palacios Remondo
DO La Rioja | Garnacha