

I FRUTTI DI MARE E PESCE FRESCO

FROM OUR RAW BAR, CARPACCIOS AND MARINATES

OSTRICHE DELLA NORMANDIA N°2

6.00€ /un. | 34.00€ /6 un.

OSTRICHE AFFUMICATE

SMOKED NORMANDY OYSTERS WITH OSETRA CAVIAR (5 Grs)

36.00€ /2 un.

CAVIAR OSETRA

OSETRA CAVIAR WITH BLINIS AND SOUR CREAM

10Grs 70€ · 30Grs 200€ · 50Grs 280€

**GAMBERI ROSSO
DI MAZARA DEL VALLO**

LO SCAMPO XXL

WITH PINOT GRIGIO BEURRE BLANC 27€

WITH PINOT GRIGIO BEURRE BLANC & CAVIAR OSETRA 47€

TARTAR DI TONNO BALEGÓ

BALEGÓ TUNA TARTARE WITH PEAR AND PARSNIP PUREE, PINE NUTS, ORANGE MUSTARD, LIME AND TABASCO

24.00€

CARPACCIO DI GAMBERI DI MAZARA

SICILIAN RED PRAWN CARPACCIO WITH MELON AND DILL MAYONNAISE

25.00€

CARABINEER XXL GRILLED AT JOSPER

24.00€

SALAME DI POLIPO

OCTOPUS SLICES WITH AVOCADO PUREE, TEARS OF RED AND YELLOW PEPPERS, AND PINE NUT

19.50€

‘SAPORE DI MARE’

ASSORTIMENTO DI MARE E CRUDO

SERVITO DA “LA FAMIGLIA MARINELLI”

OSTRICHE · OYSTERS

GRANCHIO REALE · ROYAL

LO SCAMPO 000 · CRAB CRAYFISH 000

GAMBERO TIGRE · TIGER PRAWN

GAMBERI DI MAZARA DEL VALLO · PRAWNS FROM MAZARA

CAPELANTE · QUEEN SCALLOPS

SAUCES

BLOODY MARY
BASIL MAYO
LEMON MAYO

195.00€

WITH OSETRA CAVIAR · 10grs

265.00€

GLI ANTIPASTI

TAGLIATA DI CALAMARI

THIN STRIPS OF SQUID WITH SNOW PEAS, PECORINO CHEESE AND APPLE VINAIGRETTE

22.00€

VITELLO TONNATISSIMO

BEEF TENDERLOIN, TONNATA SAUCE, MARINATED TUNA AND CAPERS

19.00€

PARMIGIANA DI MELANZANE v

EGGPLANT LASAGNA WITH TOMATO SAUCE, MOZZARELLA AND SMOKED PROVOLA

16.50€

BURRATA “LA BELLA” v

BURRATA “L’ARTIGIANA” ORIGINAL FROM PUGLIA WITH RUCULA MOUSSE, TOMATOES, CAPERS AND BASIL

19.50€

CARPACCIO DI VITELLA CHIANTINA TOSCANA

BALSAMIC MARINATED, REGGIAN PARMIGIAN, HAZELNUT PRALINE AND EXTRA VIRGIN OLIVE OIL, WALNUT CREAM AND ARUGULA

for 2 people 41.00€



OUR PASTA

FRESH AND DRY HANDCRAFTED PASTA
DRAWN TO BRONZE IN OUR OWN PASTIFICCIO



STROZZAPRETI ALLA GENOVESE

STROZZAPRETI WITH IBERIAN RAGOUT, BEEF AND PECORINO CHEESE

21.00€

TONNARELLI CACIO E PEPE

FRESH HOMEMADE EGG PASTA WITH A SELECTION OF ITALIAN PECORINOS AND KAMPOT BLACK PEPPER

24.00€

LINGUINE ALL’ASTICE

FRESH HOMEMADE PASTA WITH LOBSTER, RED AND YELLOW PIENNOLO TOMATO SAUCE

39.00€

CANNELONE DI MARE

HOMEMADE CANNELLONI WITH RED PRAWNS FROM PALAMÓS, STRACCIATELLA, AND SHELLFISH CREAM

31.00€

VONGOLE

FRESH HOMEMADE PASTA WITH CLAMS, GARLIC AND PARSLEY

28.00€

RIGATONE & CAVIALE

HOMEMADE PASTA WITH PARMESAN CHEESE CREAM AND OSETRA CAVIAR

79.00€

LA PASTA DAL CAMPO

HOME MADE TAGLIATELLA WITH SEASONAL MUSHROOMS, GREEN PEAS VELOUTÉ & TRUFFLE

26.00€

MEZZI PACCHERI AL SAPORE DI MARE

MEZZI PACCHERI WITH CHERRY TOMATOES, PRAWNS, CLAMS, MUSSELS, SCALLOPS AND BASIL

for 2 people 59.00€

LE INSALATE

L'ORTOLANA ^{VG}

ARUGULA, WATERCRESS AND RADICCHIO SNOW POTS, PICKLED RED ONION, ROASTED FENNEL WITH JOSPER, ROASTED ARTICHOKES, ZUCCHINI, EGGPLANT, PARMESAN, OLIVES AND PUMPKIN SEEDS

17.00€

INSALATE ROSSO PASSIONE

ASSORTED TOMATOES WITH RED RADICCHIO, ONION, ANCHOVIES, HAZELNUTS AND SICILIAN OLIVE

21.50€

FARINA E TRADIZIONE

MARGHERITA

CHERRY TOMATOES, SAN MARZANO TOMATOES, MOZZARELLA FIOR DI LATTE AND BASIL

15.00€

LA REGINA

WHITE PIZZA WITH MOZZARELLA FIOR DI LATTE, SPINACH, MASCARPONE, PISTACHIO AND MORTADELLA DI BOLOGNA

18.50€

LA MARINELLI

PIZZA WITH MOZZARELLA, SMOKED SCAMORZA, ASPARAGUS, MAITAKE MUSHROOMS AND CRISPY GUANCIALE

18.50€

PESCE E CARNE

GRIGLIATA DI PESCE

SQUID, OCTOPUS, TIGER PRAWNS, GRILLED CLAMS AND SCALPS

for 2 people

59.00€

BRANZINO

WILD SEA BASS FILET WITH BRASED ENDIVE, TURNIP AND APPLE PUREE, PUMPKIN AND COURGETTE

28.50€

IL POLIPO

GRILLED OCTOPUS WITH POTATOES & BACKON PARMANTIER AND PARSLEY PUREE

28.50€

MERLUZZO

COD WITH CRUNCHY ANCHOVY CRUMBLE, ROASTED PEPPERS CREAM AND POTATO MILLEFEUILLE

29.00€

FILETTO ALLA ROSSINI

ORGANIC BEEF TENDERLOIN WITH FOIE GRAS, SUMMER TRUFFLE AND MADEIRA SALT

35.50€

LA NOSTRA TERRINA DI AGNELLO

LAMB COOKED AT LOW TEMPERATURE WITH MUSTARD DEMI-GLACÉ, LEEKS, ASPARAGUS CREAM AND MAITAKE MUSHROOMS

30.00€

LA BRACE

ALL OUR MEAT AND FISH
ARE COOKED IN THE JOSPER CHARCOAL OVEN

*Passion
for Grilling*
by Josper

SPIGOLA

WILD SEA BASS WHOLE PIECE WITH SEASONAL VEGETABLES

75.00€/kg

SCORFANO

SCORPORA WHOLE PIECE WITH SEASONAL VEGETABLES

95.00€/kg

IL ROMBO

TURBOT WHOLE PIECE WITH SEASONAL VEGETABLES

90.00€/kg

LA FIORENTINA

CHIANINA IGT BEEF STEAK FROM TUSCANY 1.3KG WITH SEASONAL VEGETABLES

118.00€

For 2 people

STINCO DI VITELLO

JARRETE DE TERNERA COCIDO A BAJA TEMPERATURA CON PARMENTIER DE PATATA Y VERDURAS AL JOSPER
(2,3kg / 4 personas) 118.00€



ASK THE VELISSIMA STAFF FOR OUR GLUTEN FREE PASTA

THE VELISSIMA STAFF WILL INFORM YOU OF THE FRESH FISH OF THE DAY AND THE APPROXIMATE WEIGH

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#perchelavitaavelissima

*In compliance with Regulation (EU) No. 1169/2011 on the information provided to the consumer, this establishment has available for consultation the information regarding the presence of allergens in our products.
Contact our staff to request such information*