

SNACKS

ITALIAN APPETIZERS

ITALIAN OLIVE ASSORTMENT	6€
ARTISAN FOCACCIA	8€
OSTRICHE DELLA NORMANDIA N°2	
<i>Normandy oysters</i>	6.00€ /un. 34.00€ /6 un.
BUTTERED COD	13€
BRESAOLA DE WAGYU & STRACCIATELA	21.50€

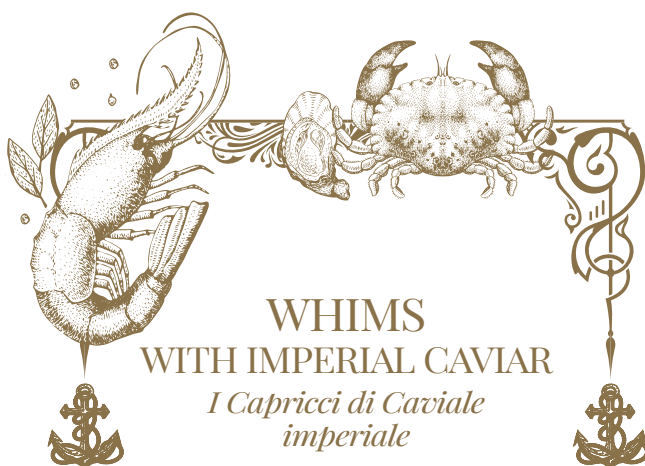
SAPORE DI MARE

FROM OUR SEAFOOD BAR AND FRESH FISH

FRESH CRAYFISH XXL	
WITH PINOT GRIGIO BEURRE BLANC	27€ /100g.
+ OSETRA CAVIAR	46€ /100g.
MEDITERRANEAN RED SHRIMP	29.50€ /100g.
GRILLED WITH OLIVE OIL AND SLICES OF SALT	
BALFEGÓ RED TUNA TARTARE	24€
WITH PEAR AND PARSNIP PUREE, PINE NUTS, ORANGE, LIME AND TABASCO MUSTARD	
MEDITERRANEAN RED SHRIMP CARPACCIO	25€
WITH FENNEL SLICES, MELON AND DILL MAYONNAISE	
LA LANGOSTÍSIMA	22.50€ /100g.
<i>Mediterranean red lobster</i>	
COOKED ON POTATO AND WHITE ONION CANDIED, ACCOMPANIED BY BEURRE BLANC SAUCE	

ANTIPASTI · STARTERS

VITELLO TONNATISSIMO	19€
BEEF SLICES WITH TONNATA SAUCE, MARINATED TUNA AND CAPERS	
EGGPLANT PARMIGIANA	16.50€
EGGPLANT LASAGNA WITH TOMATO SAUCE, MOZZARELLA AND SMOKED PROVOLA	
SALAD WITH THIN STRIPS OF SQUID AND SNOW PEAS	25€
WITH PECORINO CHEESE AND APPLE VINAIGRETTE	
BURRATA "LA BELLA"	19.50€
ORIGINAL BURRATA "L'ARTIGIANA" FROM PUGLIA WITH ARUGULA PESTO, TOMATOES, CAPERS AND BASIL	
THE GREAT VEAL CARPACCIO	42€
<i>Chianina IGT Beef from La Toscana</i>	
MARINATED WITH BALSAMIC, PARMIGIANO REGGIANO, HAZELNUT PRALINE AND EXTRA VIRGIN OIL OLIVE, WALNUT CREAM AND ARUGULA	For 2 people



WHIMS WITH IMPERIAL CAVIAR

I Capricci di Caviale imperiale

CAVIAR
WITH BLINIS AND SOUR CREAM
10grs 40€ · 30grs 110€ · 50grs 175€ · 100grs 320€

RED PRAWN AND CAVIAR
RED PRAWN TARTAR AND CAVIAR TOAST
29€/un.

OYSTERS & CAVIALE
NORMANDY OYSTERS No. 2
WITH CAVIAR IMPERIAL
AND SHALLOTS DRESSING
11€/un.

POESÍA DI CAVIALE
Caviar poetry

LINGÜINE FRESH PASTA
WITH CAVIAR
AND LEMON BUTTER
68.00€

FESTIVALE DI MARE

SERVITO DA
"LA FAMIGLIA MARINELLI"

Ostriche OYSTERS

Lo scampo XXL XXL CRAYFISH

Gamberi rossi MEDITERRANEAN
dal Mediterraneo RED PRAWNS

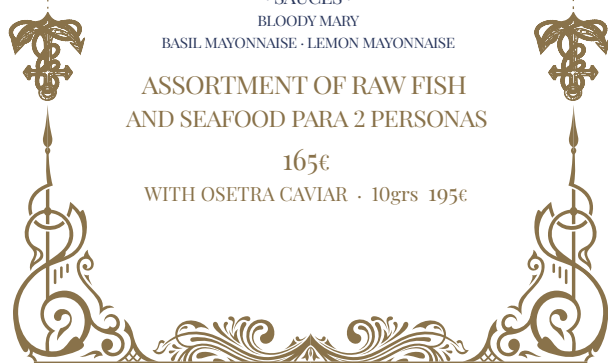
Capesante ZAMBURINES

BALFEGÓ RED TUNA TARTAR

· SAUCES ·
BLOODY MARY
BASIL MAYONNAISE · LEMON MAYONNAISE

ASSORTMENT OF RAW FISH
AND SEAFOOD PARA 2 PERSONAS

165€
WITH OSETRA CAVIAR · 10grs 195€



LA NOSTRA PASTA · OUR PASTA

FRESH ARTISAN PASTA MADE IN OUR OWN PASTIFICIO



STROZZAPRETI ALLA GENOVESE	22€
FRESH PASTA WITH IBERIAN PORK RAGOUT, BEEF AND PECORINO CHEESE	
TONNARELLI CACIO E PEPE	24€
FRESH PASTA WITH SELECTION OF ITALIAN PECORINOS AND KAMPOT BLACK PEPPER	
→ BLACK TRUFFLE SUPPLEMENT +20€ ←	
LINGUINE ALL' ASTICE	39€
FRESH HOMEMADE PASTA WITH LOBSTER & RED AND YELLOW PIENNOLO TOMATO SAUCE	
LINGUINE & ARAGOSTA	69€
FRESH HOMEMADE PASTA WITH RED LOBSTER & RED AND YELLOW PIENNOLO TOMATO SAUCE	
RAVIOLO AL SAPORE DI MARE	31€
RAVIOLI FILLED WITH MEDITERRANEAN RED SHRIMP AND BUFFALO STRACCIATELA ON CRAYFISH AND PISTACHIO CREAM	
SPAGHETTI ALLE VONGOLE	28€
FRESH HOMEMADE PASTA WITH CLAMS, GARLIC AND PARSLEY	
LA PASTA AL POMODORO FRESCO E BASILICO	18€
TAGLIATELLE WITH SAN MARZANO AND PIENNOLO TOMATO SAUCE, PARMIGIANO REGGIANO D.O.P AND BASIL	
MEZZI PACCHERI AL SAPORE DI MARE	59€
HOMEMADE FRESH PASTA WITH CHERRY TOMATOES, PRAWNS, CLAMS, MUSSELS, SCALLOPS AND BASIL	
→ LOBSTER SUPPLEMENT +60€ ←	

ASK VELISSIMA STAFF ABOUT OUR GLUTEN-FREE PASTA

LE INSALATE · SALADS

VELISSIMA SALAD	19€
ENDIVE, POMEGRANATE SEEDS, MELON, PINE NUTS, BEETROOT AND SHIMEJI MUSHROOMS	
ROSSO PASSION	19€
SELECTION OF PROXIMITY TOMATOES, HAZELNUT, PICKLED ONION, BASIL, RED AND WHITE QUINOA	

FARINA E TRADIZIONE · FLOUR AND TRADITION

MARGHERITA	15€
CHERRY TOMATOES, SAN MARZANO TOMATOES, FIOR DI LATTE MOZZARELLA AND BASIL	
LA REGINA	18.50€
WHITE PIZZA WITH FIOR DI LATTE MOZZARELLA, SPINACH, RICOTTA, PISTACHIO AND MORTADELLA DI BOLOGNA	
LA DIAVOLISSIMA	18.50€
CHERRY TOMATOES, SAN MARZANO TOMATOES, FIOR DI LATTE MOZZARELLA, SPICY SALAME AND 'SOBRASADA' FROM CALABRIA	

PESCE FRESCO E CARNE

GRIGLIATA DI PESCE E FRUTTI DI MARE · GRILLED FISH AND SEAFOOD	90€
SQUID, OCTOPUS, XXL FRESH CRAWFISH, MEDITERRANEAN RED PRAWN, GRILLED CLAMS AND ZAMBURINES For 2 people	
BRANZINO · WILD SEA BASS SUPREME	28.50€
WITH GRILLED ENDIVE, CELERY TURNIP AND APPLE MASH, PUMPKIN, ZUCCHINI AND CLAM SAUCE	
SUPREME DI MERLUZO · EXTRA COD SUPREME	29€
COOKED AT LOW TEMPERATURE WITH PEPPER MARINE, BLACK GARLIC AND SEA BECHAMEL SAUCE	
IL POLIPO · OCTOPUS	28.50€
WITH POTATO CARVING, 'GUANCIALE' AND PARSLEY MASH	
COTOLETTA ALLA MILANESE · BEEF MILANESE	58€
THE CLASSIC BONE-IN BEEF CHOP, BATTERED AND SERVED WITH RUSTED POTATOES	
FILETTO ALLA ROSSINI · ORGANIC BEEF TENDERLOIN ROSSINI STYLE	35.50€
WITH FOIE-GRAS, SUMMER TRUFFLE, MADEIRA SAUCE	

___ A LA BRACE JOSPER · GRILLED JOSPER

SPIGOLA · WILD SEA BASS	85€/Kg.
<i>Whole piece</i> WITH SEASONAL VEGETABLES	
IL ROMBO · TURBOT	105€/Kg.
<i>Whole piece</i> WITH SEASONAL VEGETABLES	
LA TAGLIATA · BEEF ENTRECOT (500grs)	58€
WITH FRESH SALAD, CRISPY BREAD AND MUSTARD DRESSING	
FREE-RANGE CHICKEN	26€
FREE-RANGE CHICKEN THIGH AT LOW TEMPERATURE WITH JOSPER GRILLED LETTUCE HEAD AND PEPPER CHUTNEY	



VELISSIMA
RISTORANTE · TERRAZZA · CLUB DI MARE

THE VELISSIMA STAFF WILL INFORM YOU ABOUT THE FRESH FISH AND SEAFOOD OF THE DAY AND APPROXIMATE WEIGHT



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VAT included

*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*