

SNACKS

ITALIAN APPETIZERS

ITALIAN OLIVE ASSORTMENT	6€
ARTISAN FOCACCIA	8€
OSTRICHE DELLA NORMANDIA N°2	6€ /un.
<i>Normandy oysters</i>	30€ /6 un.
WAGYU BRESAOLA & STRACCIATELLA	21.50€

SAPORE DI MARE

FROM OUR SEAFOOD BAR AND FRESH FISH

FRESH CRAYFISH XXL

<i>With Pinot Grigio Beurre Blanc</i>	27€ /100g.
<i>+ Caviar Amur</i>	46€ /100g.

MEDITERRANEAN RED SHRIMP XL	32€ /100g.
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Grilled with olive oil and slices of salt

BALFEGÓ RED TUNA TARTARE	26€
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With pear and parsnip puree, pine nuts, orange, lime and tabasco mustard

MEDITERRANEAN RED SHRIMP CARPACCIO	26.50€
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LA LANGOSTÍSSIMA (Market price)

Mediterranean red lobster

Cooked in a Josper oven with sliced potatoes and seasonal vegetable

ANTIPASTI · STARTERS

VITELLO TONNATISSIMO	19€
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Thinly sliced beef with creamy tonnata sauce, marinated tuna and capers.

EGGPLANT PARMIGIANA	17€
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Eggplant lasagna with tomato sauce, mozzarella and smoked provola

SQUID AND SNOW PEAS SALAD	22€
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Salad of thinly sliced grilled squid with snow peas, pecorino shavings and apple vinaigrette.

BURRATA "LA BELLA"	19.50€
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Original burrata "L'artigiana" from Puglia with arugula pesto, tomatoes, capers & basil

THE GREAT VEAL CARPACCIO	45€
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Chianina IGT Beef from La Toscana

Marinated with balsamic vinegar, Parmigiano Reggiano, hazelnut praline and extra virgin olive oil, walnut cream and arugula **For 2 or 4 people**



WHIMS WITH IMPERIAL CAVIAR

I Capricci di Caviare imperiale

REAL CAVIAR OSETRA

With blinis and sour butter

10g 40€ · 30g 110€ · 50g 175€ ·

RED PRAWN AND CAVIAR

Red prawn tartar and caviar toast

29€

OYSTERS & CAVIALE

Normandy oysters N°2

with real caviar osetra and shallots dressing

11€/vd.



FESTIVAL DI MARE

SERVED BY

"LA FAMIGLIA MARINELLI"

Ostriche OYSTERS

Lo scampo XXXL XXL CRAYFISH

Gamberi rossi MEDITERRANEAN
dal Mediterraneo RED PRAWNS

Capesante SCALLOPS

BALFEGÓ RED TUNA TARTAR

· SAUCES ·

BLOODY MARY

BASIL MAYONNAISE · LEMON MAYONNAISE

ASSORTMENT OF RAW FISH AND SEAFOOD FOR 2 PEOPLE

FOR 2 PEOPLE

165€

WITH CAVIAR OSETRA · 10g

195€



PRIMI : LA NOSTRA PASTA · OUR PASTA

FRESH ARTISAN PASTA MADE IN OUR OWN PASTIFICIO



RAGÚ BIANCO STROZZAPRETI

Fresh homemade pasta with iberian pork ragout, beef and Pecorino cheese

23€

TONNARELLI CACIO E PEPE

Fresh homemade pasta with selection of italian Pecorinos and Kampot black pepper

24€

LINGUINE ALL' ASTICE

Fresh homemade pasta with lobster, tomato bisque sauce and red & yellow Piennolo cherries

39€



ARAGOSTA FRESCA DEL MEDITERRANEO & LINGUINE According to the market

Mediterranean red lobster, fresh homemade tagliatelle, tomato bisque sauce and red & yellow Piennolo cherries

69€

POESIA DI CAVIALE

Fresh Rigatoni with 30g of Osetra caviar and lemon-infused butter

74€

TAGLIATELLE & MEDITERRANEAN GAMBERI ROSSI

Fresh homemade tagliatelle with red prawn tartare, tomatoes, bisque and pistachios

29.50€

SPAGHETTI ALLE VONGOLE

Fresh homemade pasta with clams, garlic and parsley

28€

MEZZI PACCHERI AL SAPORE DI MARE For 2 people

Fresh homemade pasta with cherry tomatoes, prawns, clams, mussels, scallops and basil

59€

→ LOBSTER SUPPLEMENT +60€ ←

LE INSALATE · SALADS

VELISSIMA SALAD	19€
<i>Endive, pomegranate seeds, melon, pine nuts, beetroot and shimeji mushrooms</i>	
ROSSO PASSION	19€
<i>Selection of locally sourced tomatoes, hazelnuts, pickled onions, basil, red and white quinoa</i>	

FARINA E TRADIZIONE · FLOUR AND TRADITION

MARGHERITA	18€
<i>San Marzano tomatoes, mozzarella Fior di latte and basil</i>	
SALSICCIA E FRIARIELLI	22€
<i>White pizza with, fior de latte mozzarella, italian sausage, sauteed Napolitan friarelli and a smooth Friarelli cream</i>	
LA DIAVOLISSIMA	22€
<i>San Marzano tomatoes, Fior di Latte mozzarella, spicy salami, and Calabrian sobrasada</i>	

SECONDI : PESCE FRESCO E CARNE

GRIGLIATA DI MARE · GRILLED FISH AND SEAFOOD	89€
<i>Squid, octopus, fresh XXL crabs, Mediterranean red prawns, grilled clams and scallops For 2 people</i>	
BRANZINO · LUBINA	28.50€
<i>Wild sea bass in it's pil-pil sauce with marinara sauce and herb crust</i>	
TONNO SCOTTATO · SEARED TUNA	29.50€
<i>Seared Balfegó bluefin tuna loin, D.O.P. Modena balsamic reduction, fig compote, red onion confit, pistachio and basil pesto.</i>	
IL POLPO · OCTOPUS	27€
<i>Josper-grilled octopus, cooked in its own juices and served with a fresh fennel and orange salad, accompanied by a silky sweet potato cream.</i>	
COTOLETTA ALLA MILANESE · BEEF MILANESE For 2 or 4 people	58€
<i>The classic bone-in beef chop, battered and served with rusted potatoes</i>	

— ALLA BRACE JOSPER · GRILLED JOSPER



FILETTO ALLA ROSSINI · ORGANIC BEEF TENDERLOIN ROSSINI STYLE	35.50€
<i>With foie-gras, summer truffle and Madeira sauce</i>	
LA TAGLIATA · BEEF ENTRECOT (500g)	58€
<i>With roasted potatoes</i>	
POLLO ALLA DIAVOLA · SPICY BABY CHICKEN	26€
<i>Slightly spicy Josper-roasted baby chicken, served with a spinach, raisin salad and rustic potatoes.</i>	
SPIGOLA · WILD SEA BASS WHOLE PIECE	85€/kg.
<i>With seasonal vegetables</i>	
IL ROMBO · TURBOT WHOLE PIECE	105€/kg.
<i>With seasonal vegetables</i>	

WE ALSO OFFER A SELECTION OF FRESH FISH ACCORDING TO THE DAILY CATCH, WHICH OUR TEAM WILL BE DELIGHTED TO RECOMMEND

Sea bream, Dentex, Scorpionfish, Urta, Red snapper, John dory

Market price



VELISSIMA
RISTORANTE · TERRAZZA · CLUB DI MARE



+34 936 268 426

ciao@velissima.com · velissima.com

f @ d velissimabarcelona #perchelavitaavelissima

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