

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€

LO SCAMPO 000

ATLANTIC CRAYFISH WITH SORRENTO LEMON MAYONNAISE

19.00€ / 1 un.

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

24.00€

CARABINEER

22.00€ / 1 un.

SALAME DI POLIPO

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

19.50€

GAMBERI ROSSO
DI MAZARA DEL VALLO

‘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

180.00€

WITH OSETRA CAVIAR · 10grs

250.00€

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 ♡

EGGPLANT LASAGNA WITH TOMATO SAUCE, MOZZARELLA AND SMOKED PROVOLA

16.50€

BURRATA "LA BELLA" ♡

BURRATA "L'ARTIGIANA" ORIGINAL FROM PUGLIA WITH RUCULA MOUSSE, TOMATOES, CAPERS, CHILIS AND BASIL

19.50€

CARPACCIO DI VITELLA CHIANNINA 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 AND BEEF

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

38.00€

VONGOLE

FRESH HOMEMADE PASTA WITH CLAMS, GARLIC, PARSLEY AND BOTTARGA RALLADURE

28.00€

POESÍA DI SCAMPI

FETTUCCINE WITH CRAYFISH, MORELS AND TROUT EGGS

31.00€

RAVIOLI MARINELLI

MONKFISH RAVIOLI WITH CLAM SAUCE, CURED SALMON AND MUJOL ROE

32.00€

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}

ROCKET SALAD, RED RADICCHIO, JOSPER ROASTED FENNEL, AND ARTICHOKE, ZUCCHINI, AUBERGINE, PARMESAN, OLIVES AND PUMPKIN SEEDS

16.50€

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

FIOR DI LATTE MOZZARELLA, POTATOES, OCTOPUS, STRACCIATELLA CREAM AND DRY TOMATOES

18.50€

PESCE E CARNE

GRIGLIATA MISTA DI PESCE

SQUID, OCTOPUS, RAZOR CLAMS, TIGER PRAWNS, GRILLED CLAMS

for 2 people

58.00€

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€

LA RANA PESCATRICE

MONKFISH TAIL WITH POTATO CREAM AND FENNEL, VEAL DEMI GLACE AND HAZELNUTS

28.50€

FILETTO ALLA ROSSINI

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

35.50€

POLLO & CHICORIA

ORGANIC CHICKEN THIGH WITH SEASONAL MUSHROOMS AND CHICORY

24.00€

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

75.00€/kg

SCORFANO

SCORPORA WHOLE PIECE WITH SEASONAL CARPACCIO

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

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 WEIGHT



VELISSIMA
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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*