GF=GLUTEN FREE (MAY CONTAIN TRACES)
V=VEGETARIAN VG=VEGAN
LIST OF ALLERGENS, ASK THE WAITER PLEASE

VELÓDROMO'S CUISINE

RESTAURANT SINCE 1933

IF YOU WISH, YOU CAN TAKE
THE LEFTOVERS WITH YOU

TAPAS

GF VG **Salted almonds** 4.35
GF VG **Potato chips** 2.95
GF **Olives stuffed with anchovy "El Xillu"** 4.95
GF **Assortment of olives** 3.95
GF VG **Sevillian olives** 3.30
GF VG **Black olives from Aragon** 3.30
Marriage (unit) Toasted bread topped with anchovy and pickled white anchovy 4.70
GF **Cantabrian anchovy** (fillet) 2.95
GF **Anchovies in vinegar** 7.30
GF **Guild** (unit) Guindilla pepper, anchovy and olive . 2.65
GF **Marriage Guild** (unit) Guindilla pepper, anchovy, olive and pickle white anchovy skewer . 2.65
Smoked salmon cubes with toast 12.75
GF V **Cured cheese in olive oil** 6.00
GF **Hand cut 100% iberian ham** (80g) 23.50
Blue-eyed russian salad "ensaladilla" with double tuna 7.40
VG **Hummus Barcelona with puffed bread** (hummus with chamfaina) 10.35
Iberian ham croquette (unit) 2.95
Squid croquette (unit) 2.95
V **"Escudella" croquette** (unit) (typical catalan vegetable and meat soup) 2.95
V **Crispy pumpkin, spinach, and ginger croquette** 2.95
Assortment of four croquettes (one unit of each variety) 11.50
V **Bravas** 6.50
VG **French fries** 3.95
GF VG **Padrón peppers** 6.95
GF **Confit artichoke heart** served with pine nut brittle and roasted meat jus and iberian ham (unit) 6.40
Moritz breaded meat and potato Bomba 4.95
Cod fritters 10.95
Squid "a la brava" with aioli and spicy oil 12.85
Tempura squid 12.95
Andalusian-style squid legs with Padrón peppers and herb salt 10.80
VG **Tempura eggplant thimbles** with romesco sauce 7.95
GF **Beef with "chimichurri"** (sauce of chopped fresh parsley, garlic, olive oil, and vinegar and stir fry vegetables) with mashed potatoes . . 11.50
Crispy chicken wings 8.95

SALADS & STARTERS

French-style onion soup with gratin 10.50
Velódromo salad Lettuce, green beans, crispy bread, cured bacon, parmesan cheese and a mustard vinaigrette . . . 10.95
GF **Tomato salad** with tuna belly in oil, spring onions and black olives 11.65
V **Burrata** with roasted sweet potato, pomegranate, and honey-walnut vinaigrette . . 12.45
GF **Shredded cod "esqueixada"** with olive paste and tomato 12.85

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VELÓDROMO'S FAVOURITES

PENNE PASTA WITH ROASTED CHICKEN AND PORK 12.55
cooked au gratin with cheese and bechamel sauce

CATALAN-STYLE ROASTED CHICKEN, VEAL AND PORK MEAT CANNELLONI 16.95
with *bechamel* sauce and parmesan cookie

SEA AND MOUNTAIN TRADITIONAL NOODLE CASSEROLE 17.95
Noodles with meatballs, cuttlefish, prawns, and mussels

SQUID AND PARMESAN CHEESE CREAMY RICE 15.25

DRY RICE WITH MARINATED POUSIN 16.25
with caramelized cabbage, smoked eel, and horseradish. (Lunch service only).

GF VG **LENTILS FROM THERE** 13.50
cooked with coconut milk, garlic, curry and coriander, yogurt and fresh herbs

GF V **7 FRESHLY COOKED VEGETABLES** 10.25
with a drizzle of virgin olive oil and salt crystals
(potato, green beans, green asparagus, courgette, broccoli, carrot and spinach leaves)

STEAK TARTAR "ALL I PEBRE" SAUCE (GARLIC AND PEPPER) 22.90
with smoked eel, capers and shallot, french fries potatoes

COD WITH RATATOUILLE, BLACK OLIVES AND CAPERS 22.50

ROASTED MONKFISH 23.95
with mushrooms, roast jus and sobrasada crumbs

GF **PIG'S TROTTERS** 14.95
stewed with mushroom, dried apricots and pine nuts with creamy salsify

TREBLE OF CAL ROVIRA SAUSAGES 13.90
(raw, casserole, and black) with Santa Pau beans sautéed with spring garlic and rustic jus

DUCK BREAST À L'ORANGE 17.95
with pumpkin and spinach salad, dressed with a walnut vinaigrette

GF **LAMB ROASTED SHOULDER** 23.95
with vegetables, garlic and thyme

VEAL STEW 14.75
with mushrooms and pilaf rice

GF **BEEF FILLET** 29.95
with potato parmentier and honey shallots

FREE-RANGE EGGS

V **Fried eggs with French fries** 7.50
Fried eggs with French fries & Iberian ham 10.95
Fried eggs with French fries & perol sausage . . . 9.45
Fried eggs with French fries & *sobrasada* 10.40
GF V **Spanish-style potato omelette without onion** 7.30
GF V **Spanish-style potato & roasted onion omelette** . . 7.45

THE BILL CAN BE SPLIT INTO A MAXIMUM OF 3 PAYMENTS · WE DO NOT PROCESS INDIVIDUAL PAYMENTS PER PERSON OR PER ITEM CONSUMED

CLASSIC SANDWICHES

Iberian ham100% 11,95
V **Cheese** 6.75
***Fuet* cured sausage from Vic** 6.95
Tuna belly 8.30
Bacon with cheese 7.80
Frankfurter with cheese and onion 8.85
V **French omelette** 6.25
Cheese and ham sandwich 5.95
V Add cheese or onion 0.50

SPECIAL SANDWICHES

Pastrami Velódromo with herbs mayonnaise . 11.50

NEW YORK PASTRAMI
Jumbo sandwich of thinly sliced smoked beef. A tribute to the sandwich served at the legendary "Katz's Delicatessen" (1888) in New York.

V **The vegetarian** Aubergine tempura, avocado, lemon pesto, rocket, onion and confit tomato . . 10.45
The Cheeseburger from Alkimia Beef burger, Cheddar cheese, lettuce, tomato and spicy Moritz barbecue sauce 15.95
Breaded chicken breast with red curry mayonnaise, lettuce, coriander and lime 10.45
Squid sandwich with lettuce, mayonnaise and Moritz Epidor sauce 11.95
Cocaccia of mallorca with paprika sausage, cheese and honey 9.95
Norwegian cocaccia with smoked salmon, hard-boiled egg, herb sour cream, pickles with honey, mustard and dill vinaigrette 11.55

HOUSE BREADS

VG **Rustic bread** 3.40
GF VG **Gluten-free bread** 3.95
VG **Six grains flatbread** with tomato 3.80

DESSERTS

V ***Crema catalana*** (Catalan crème brûlée) 5.70
V **Apple tarte *Tatin*** 8.00
V **Chocolate fondant** with vanilla ice-cream 5.95
V **Vanilla flan** with citrus-infused Chantilly cream 5.95
V **Ice creams and sorbets of your choice with toppings** Ice cream Moritz Negra beer, vanilla or chocolate and sorbets lemon or red berries . . 5.95
V **Carrot & chocolate cake made with Moritz Negra** and cream cheese frosting 6.25
V **Bread, oil, chocolate and salt** 5.40
V **Cheesecake** with red berries 6.95
V **Vanilla and rum French toast** with vanilla ice cream and crumble 6.95
V **Sweets** Cocoa truffles and *carquinyolis* 3.30

TERRACE SUPPLEMENT +12%

VELODROMO Carta 20261112.indd 8-10
18/11/26 8:40

DRINKS

SOFT DRINKS

Lunares mineral water (50cl) 3.30
Vichy Catalán sparkling water 3.30
Aquarius lemon 3.40
Bitter Ciao (non-alcoholic bitters) 3.20
Cacaolat (chocolate milk) 3.40
Coke 3.15
Coke Zero 3.15
Fanta orange 3.15
Fanta lemon 3.15
Fuze tea 3,40
Ginger Ale Le Tribute 3.30
Ginger Beer Le Tribute 3.30
Kombucha 3.95
Le Tribute tonic 2.90
Lambda fruit juices 3.20

NATURAL JUICES

Freshly squeezed orange juice 3.70
Fresh orange juice with vanilla ice cream . . 4.80

COFFEES & HOT DRINKS

COFFEES

Espresso 1.70
Caffè Americano (espresso with extra water) . 1.90
Double espresso 3.20
Caffè latte 2.05
Frappucino 4.25
Café Manolín (espresso with a splash of soda) . 1.80
Cappuccino 2.65
Carajillo (espresso with a dash of spirit) 3.30
Cortado (espresso with a dash of milk) 1.85
Biberón (weak white coffee) 2.30
Irish coffee 6.30
Trifàsic (espresso with a dash of spirit and a dash of milk) 3.50
Glass of milk 1.65
Viennese 2.70
Soy and oat drink supplement 0.10
Ice supplement 0.10

INFUSIONS

Wild berries tea 2.65
Chamomile tea 2.65
Pennyroyal mint tea 2.65
Cinnamon & orange white tea 2.65
Ceylan black tea 2.65
Yunnan pu-erh red tea 2.65
Cinnamon and mint rooibos tea 2.65
Ginger & turmeric green tea 2.65

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THE CELLAR

VINS BY GLASSES

SPARKLING WINE

Gramona Aliances Brut Reserva 4.80
D.O. CAVA

WHITE WINE

Ojo Plato 4.45
D.O. Rueda
L'Anae 4.35
D.O. Penedès

ROSÉ WINE

La Vieille Ferme 4.25
A.O.C. Côtes du Luberon

RED WINE

El Pispa 4.45
D.O. Montsant
Ojo Plato Tinto 4.60
D.O. Ribera del Duero
Sectum Crianza 4.45
D.O. Rioja

SPARKLING WINE

CAVA

Anae Cava Eco 24.00
Gramona Aliances Brut Reserva 32.00

CORPINNAT

Gramona Imperial 42.95

CHAMPAGNE

Veuve Clicquot Brut 75.95

WHITE WINE

EMPORDÀ

L'encis 22.65
Grenache Blanc, Sauvignon Blanc

PENEDÈS

L'ANAE 21,85
Chardonnay, Xarel·lo, Muscat d'Alexandria

MONTERREI

GALVÁN 24.95
Godello, Treixadura

RUEDA

Ojo Plato 21.95
Verdejo

ROSÉ WINES

CÔTES DU LUBERON

La Vieille Ferme 24,35
Cinsault, Grenache noir, Syrah

RED WINE

MONTSANT

El Pispa 21,80
Cariñena, Red Grenache

RIBERA DEL DUERO

Ojo Plato Tinto
Tempranillo 24.35

RIOJA

Sectum Crianza 22.95
Tempranillo, Grenache

SANGRIA

	0.5l	1.2l
Red wine sangria «Velódromo»	9.90	19.95
Sparkling wine sangria	9.90	19.95
Moritz beer sangria	9.90	19.95

VERMOUTHS & APERITIFS

Miró Rojo "classic vermouth of Reus" 4.20
Miró Blanco "classic vermouth of Reus" 4.20
Yzaguirre vermut rojo original 4.40
Jerez Fino La Ina 4.50
Pedro Ximénez Lustau 4.50
Aperol Spritz 8.85
Campari Spritz 8.85

BAR VELÓDROMO · MUNTANER 213 · 08036 BARCELONA · 934 306 022 · WWW.BARVELODROMO.COM

BEERS

EXCLUSIVELY
AT BAR VELÓDROMO
FRESH BEER
UNPASTEURISED
FROM THE TANKS OF
FÀBRICA MORITZ BARCELONA

FRESH MORITZ

SMALL / LARGE	25cl	33cl	50cl
Moritz Bruta	2.95	3.85	5.80
Moritz Blat	3.95	4.95	7.50
Moritz Red IPA	–	4.95	7.50
Moritz Negra	–	4.95	7.50
Moritz seasonal new fresh beer	3.95	4.95	7.50

MORITZ ON DRAUGHT

SMALL / LARGE	25cl	33cl	50cl
Moritz Original	2.50	2.80	4.50
Moritz 7	2.50	2.80	4.50
Moritz Epidor	2.70	2.95	5.30
Moritz Radler (Moritz & lemon)	2.70	3.10	4.95
Mulata d'Epidor (Shandy)	2.65	3.10	4.95
Mestissa (1/2 Moritz, 1/2 Epidor)	2.75	3.20	5.30

MORITZ BOTTLED

Moritz Original (33cl) 2.90
Moritz 7 (33cl) 2.90
Moritz Bruta (33cl) 3.10
Moritz Epidor (33cl) 3.20
Moritz 0,0 (33cl) Alcohol-free 3.20
Moritz 0,0 Torrada (33cl) Alcohol-free 3.40

GUEST BEERS

Ambar (33cl) Gluten free 3.65
Ambar Triple Zero® Probiótica (33cl) 3.65
Alcohol-free
Have a beer, have probiotics!

TERRACE SUPPLEMENT +12%

VELODROMO Carta 20261112.indd 11-14
18/11/26 8:40