
APERIVIVO

Vermouth & Olives.....	4,50 €
Gin Tonic & Marinated Prawns.....	12,00 €
Glass of Cava & Oyster.....	6,50 €
Aperol Spritz & Beetroot Hummus.....	12,00 €

HOMEMADE PAELLA*

Vegan Paella (<i>min. 2 person, price per person</i>).....	17,00 €
Seafood Paella (<i>min. 2 person, price per person</i>).....	19,50 €
Black Rice with Baby Squid (<i>min. 2 person, price per person</i>).....	19,50 €
Lobster & Seafood Paella (<i>min. 2 person, price per person</i>).....	33,50 €

*Our "Paella" are prepared with local and fresh ingredients.

30 Minutes for elaboration

Price per person, Min. 2 person

Inform your waiter if you have any food allergies

Terrace Supplement 10%.

VAT Included

Tip not included

OUR MENU

Iberian Ham 100% bellota croquette (un).....	1,80 €
Mushrooms croquette (un).....	1,80 €
Sepia with ink & “alioli” croquette (un).....	1,80 €
Apple & foie croquette (un).....	1,80 €
Vinegar anchovy (2un).....	2,25 €
Toasted bread with tomato.....	2,50 €
“Montadito” cabrales cheese.....	3,50 €
“Montadito” camembert cheese.....	3,50 €
“Montadito” mini-burger with beetroot bread.....	3,50 €
“Montadito” mexican.....	3,50 €
“Montadito” sirloin & grilled foie.....	5,75 €
Russian salad.....	4,90 €
Cantabrian anchovy.....	4,90 €
“Pimientos padrón”.....	5,50 €
“Patatas bravas”.....	6,50 €
Spanish omelette with truffle.....	8,00 €
Spanish omelette with artichokes & Iberian ham.....	8,00 €
Potato cream with truffle.....	11,50 €
“Huevos estrellados”.....	8,50 €
Cheese selection (½ portion).....	9,50 €
Cheese selection.....	17,00 €
Iberian Ham 100% Bellota (½ portion).....	12,50 €
Iberian Ham 100% Bellota.....	24,50 €
Fried artichokes.....	8,50 €
Candied artichokes.....	9,00 €
Goat cheese salad.....	10,50 €
Tuna & tomato salad.....	12,00 €
Steamed vegetables casserole.....	12,00 €
Aubergine tataki with candied tomatoes and lime.....	13,00 €
Cannelloni with ricotta & spinach.....	11,00 €
Meat cannelloni with foie gras & truffle béchamel.....	13,00 €

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Oyster belle huitre (ud).....	4,75 €
Seafood soup.....	9,50 €
Pacific ocean croaker ceviche (70gr).....	12,00 €
Tuna tartare with avocado (100gr).....	14,75 €
Salmon tartare with sour cream and yuca chips.....	14,00 €
Steamed mussels (250gr).....	10,00 €
Grilled squid with parsley & garlic (120gr).....	12,00 €
Andalusian style squid with ink (120gr).....	14,00 €
Pil Pil Prawns (120gr).....	16,00 €
“Vivo” style octopus (120gr).....	17,50 €
Andalusian style baby squid (150gr).....	16,00 €
Surf & turf tuna tataki (100gr).....	19,50 €
Galician clams (200gr).....	19,50 €
Grilled salmon (170gr).....	17,00 €
Wild seabass fillet with vegetables (150gr).....	23,50 €
Lobster (price per kg).....	65,00 €
Iberian pork “Pluma” (120gr).....	15,50 €
Sirloin dices (120gr).....	14,50 €
Steak tartar (100gr).....	14,00 €
Slow cooked lamb (150gr).....	15,00 €
“Angus” beef burger with Taleggio cheese (180gr).....	18,00 €
Candied duck (150gr).....	19,00 €
Galician ribeye steak (500gr).....	39,00 €

HOMEMADE DESSERTS

Ice cream (1Scoop).....	3,00 €
Chocolate paradise cake.....	6,50 €
Crema catalana.....	6,50 €
Mango tiramisu.....	6,50 €
Cheesecake.....	6,50 €
Millefoglie.....	7,00 €
Chocolate tasting.....	8,50 €

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Tip not included