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## AperiVivo

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**Oyster belle huitre Guillardou n°3 natural.....**

**1 Oyster – 5,40 €**

**2 Oysters – 10,40 €**

**5 Oysters – 25,00 €**

**8 Oysters – 38,40 €**

**Oyster dressing to choose (ud)**

***Parisina:*** Chardonnay Vinegar and shallots

***Encewichada:*** “Tiger's Milk” (citrus, ginger, coriander..)

***Tokyo:*** Soja and citrus

***Bloody Mary.*** Tomato Juice, black pepper, salt.

**Glass of cava and 2 Oysters..... 13,00 €**

**Mini Moet & Chandon (200ml) and 2 Oysters..... 27,00 €**

**Taittinger Bottle Brut Reserve and 3 Oysters..... 66,00 €**

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## Homemade Paella\*

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**Vegan Paella (min. 2 person, price per 1 person)..... 17,00€**

**Seafood Paella (min. 2 person, price per 1 person)..... 19,50€**

**Black Rice with Baby Squid and Clams (min. 2 person,  
price per 1 person)..... 19,50€**

**Soupy Lobster Rice (min. 2 person, price per 1  
person)..... 29,00€**

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

30 Minutes for elaboration

Price per 1 people, Min. 2 people

**Inform your waiter if you have any food allergies**

Terrace Supplement 10%.

VAT Included

Tip not included

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## Our Appetizers

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Cantabrian anchovy "00" toast with tomato air and kalamata olive.....	3,20 €
Vinegar Anchovy (2ud).....	4,20 €
Iberian Ham croquettes (2ud).....	3,80 €
Mushrooms croquettes (2ud).....	3,80 €
Cuttlefish with ink & "alioli" croquettes (2ud).....	3,80 €
Toasted bread with tomato.....	2,90 €
Mini gorgonzola cone and pear cream.....	3,90 €
"Montadito" Camembert cheese.....	3,50 €
Mexican "Montadito" Guacamole, Goat cheese and Nachos.....	3,50 €
"Montadito" Sirloin & grilled foie.....	5,80 €
Mini-burger with beetroot bread.....	3,50 €

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## Our Tapas

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Russian salad.....	5,90 €
"Padrón Peppers".....	6,20 €
"Patatas bravas".....	6,50 €
Spanish potato omelette with Truffle.....	8,00 €
"Huevos Estrellados" with chorizo sauce and iberian ham.....	9,50 €
Meat cannelloni with Foie gras & Truffle bechamel.....	13,50 €
Cannelloni with Ricota cheese & Spinach.....	12,50 €
Tapa manchego cheese.....	8,50 €
Cheese degustation.....	19,50 €
Iberian ham 100% bellota (1/2 ración).....	13,00 €
Iberian ham 100% bellota.....	25,50 €
Burrata with red pesto.....	10,90 €
Goat cheese salad with arugula, spinach and pine nuts.....	11,00 €
Vegan salad with cherry tomato, avocado cream, mustard leaves and mini cob.....	13,00 €
Auberginie tataki with candied tomatoes and lime.....	14,50 €

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Vat Included Tip not included

Vegetables ceviche with rocoto emulsion.....	9,20 €
Vegetables from the garden with beetroot hummus.....	11,50 €
Steak tartar in two nibbles with parmesan.....	12,50 €
Sublim oxtail and cheek with a pine nuts and a his marrow cream.....	14,00 €
Catalan codfish salad 2.0 . Tomato tartar and condimented olives.....	12,50 €
Octopus Vivo.....	9,80 €
Pacific ocean red Croaker ceviche.....	12,50 €
Grilled Squid with parsley & garlic.....	8,90 €
Andalusian style Squid with ink.....	9,20 €
“Sauté of the sea” Mussels, Clams and prawns.....	16,00 €
Salmon tartar with sour cream, roasted pineapple and yucca chips.....	12,50 €
Tuna tartare <i>blue finn</i> with avocado.....	15,50 €
Pil Pil Prawns.....	12,50 €

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### Our Plates

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Iberian pork belly with a glazed shallots.....	15,50 €
Grilled Norway Salmon with asparagus and roasted garlic muslin and capers..	14,50 €
Galician Sirloin dices with flat beans and pink pepper.....	17,50 €
Wild Seabass fillet with vegetables.....	26,00 €
Lamb slug cooked in a low temperature with its juice.....	17,00 €
“Angus” beef Burguer (180gr) with taleggio cheese and fries.....	16,00 €
Duck with candied “Kumquat”.....	15,00 €

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### Homemade Desserts

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Italian handmade ice cream.....	3,50 €
Sacher Gastronomik.....	7,00 €
Catalan cream.....	6,50 €
Mango tiramisu sphere.....	8,50 €
Cheesecake, coconut snow and cookie crumble.....	7,50 €
Milefogle, lemon custard and raspberry meringue.....	7,00 €
Lemon Vivo Pie.....	8,00 €