



VIVO  [®]
TAPAS RESTAURANT COCKTAIL

MENU

VIVO















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We have thought of a menu to let you go by our cuisine without forgetting the most traditional tastes

TO START WE RECOMMEND

- Oyster Guillardau nº3   4,50
- Crispy corn toast with red prawns and avocado cream   4.90

THE CLASSICS

- Toasted bread with tomato (2ud)    2.90
- Iberian ham 100% bellota (1/2 portion/ full p.)   13.50/26
- Cantabrian anchovy "00" (2 fillets)   4.50
- Iberian Ham croquettes (2ud) 3.60
- "Patatas bravas" with "our own way sauce"    6.50
- Homemade pickled mussels   3.50
- Anchovies in vinegar (4ud)   3.90

OUR TAPAS

- Spanish potato omelette with truffle "Á la minute"    8.50
- Beetroot Hummus    8,50
- Grilled octopus with potato parmentier and sweet paprika  11.80
- Andalusian style Squid with ink and wasabi mayonnaise  12.00
- Sea bass carpaccio with passion fruit vinaigrette   12.50
- Eggplant tataki with confit tomato sauce  11.50
- Lamb sandwich 10.80

 Vegetarian  Vegan  Without gluten  Dairy Free

OUR VEGETABLES

Seasonal garden salad VVGL	8,00
Goat cheese salad with kalamata olives and cashew V	12,00
Vegetable curry Masala style with black sesame crack VVGL	8,00

FROM THE EARTH

Cannelloni stuffed with duck with bechamel, parmesan and mushrooms	13,50
Iberian ham "Presá" Tonkatsu with pickled vegetables L	16,00
Black Angus hamburger with cheddar, bacon and our fries	13,50
Wagyu steak tartare with Carasau bread and pickles L	16,00

FROM SEA

Grilled sea bass with vegetables GL	24,00
Scallops with beluga caviar and beurre blanc sauce G	23,50
Red tuna katusandu with mustard mayonnaise L	18,50
Salmon tartare with wasabi vinaigrette & nori chips GL	12,00

RICE

Black rice with squid and "Allioli" GL (minimum two people, price per person)	17,50
Seafood rice with clams and mussels GL (minimum two people, price per person)	17,50
Lobster Rice GL (minimum two people, price per person)	27,00

Our paellas are made with fresh products. Minimum preparation time 30 minutes.

CHEESE

Cheese board served with quince, walnut, orange jam and croutons. Manchego, Galician Tetilla, Chozuelo, Ocelli Castagno, Blau de Jutglars	
Cheese board VGL	13,50

SWEETS

Chocolate sponge with hazelnut and raspberry heart V	8,00
New York Cheesecake VGL	7,50
Catalan cream VGL	6,50
Chocolate sphere with strawberry heart VVGL	7,50
Mango tartlet with coconut and lime zest V	8,00

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