



VIVO ®

TAPAS RESTAURANT COCKTAIL

MENU

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	5,20
Crispy corn toast with prawns and avocado cream	5,50

THE CLASSICS

Toasted bread with tomato (2ud)	3,30
Iberian ham 100% bellota (1/2 portion/full p.)	15,00/29
Cantabrian anchovies "00" (2 fillets)	4,70
Iberian Ham croquettes (2 unid.)	3,60
Red prawns croquettes (2 unid.)	3,90
"Patatas bravas" with homemade sauces	8,00
Anchovies in vinegar (4 fillets)	3,90

OUR TAPAS

Spanish potato omelette with truffle "Á la minute"	9,50
Beetroot Hummus	8,50
Grilled octopus with potato parmentier and sweet paprika	19,00
Andalusian style Squid with ink and wasabi mayonnaise	15,00
Sea bass carpaccio with passion fruit vinaigrette	15,00
Goat cheese salad with kalamata olives and cashew	13,00
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips	14,50
Wagyu beef tartar with carasau bread crackers	19,00
Clam saute with cherry tomato	15,00

MAIN COURSES

Vegetable curry Masala style with black sesame crack	12,00
Eggplant tataki with confit tomato sauce	15,00
Duck cannelloni with bechamel, mushrooms and parmesan	15,00
Crispy Iberian pork "Secreto" with vegetables and tonkatsu sauce	22,00
Galician entrecote aged 45 days (220gr)	24,00
Galician tenderloin (180gr)	29,00
Grilled sea bass with vegetables	27,00
Scallops with Oscietra caviar and beurre blanc sauce	25,00

GOURMET SANDWICHES

Black Angus hamburger with cheddar, bacon and french fries	15,00
Lamb bikini with spiced yogurt sauce with mozzarella and rocket	14,00
Red tuna katsusandu with mustard mayonnaise	21,00
Mollete bread with Iberian pork "Presa" pastrami and carrot coleslaw	13,00

RICES

Seafood rice with clams and mussels	22,00
Black rice with squid and "Allioli"	22,00
Lobster Rice	32,00

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

CHEESES

Cheese board served with quince, walnut, orange jam and croutons: Manchego, Galician Tetilla, Chozuelo, Occelli de castagno, Blau de Jutjars	16,00
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ACCOMPANIMENTS

Mixed Salad Baked Potatoes Vegetables	6,00
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