



VIVO ®



TAPAS RESTAURANT COCKTAIL






MENU

VIVO


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


















TO START




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| Gillardeau oysters n°3   (1un.) | 5,20 |
| Crispy corn mini toast with red prawns and avocado sauce   | 5,90 |
| Scallop canapé with Oscietra caviar and sukiyaki sauce  | 14,00 |


OUR TAPAS



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|--|-------|
| Spanish potato omelette with truffle “À la minute”    | 9,50 |
| Beetroot Hummus   | 8,50 |
| Grilled octopus with potato parmentier and sweet paprika  | 19,00 |
| Andalusian-style squid with ink tempura 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 steak tartare with Carasau bread and pickles  | 19,00 |
| Clam sauté with cherry tomatoes   | 15,00 |
| Vegetable curry Masala style with sesame crackers    | 13,00 |
| Eggplant tataki with candied tomato sauce  | 15,00 |
| Beef cheek caneloni with bechamel, parmesan and mushrooms | 15,00 |
| Scallops with Oscietra caviar and beurre blanc sauce  | 26,00 |

GOURMET SANDWICHES


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|---|-------|
| Black Angus burger with cheddar, bacon and our fries | 16,00 |
| Lamb sandwich with spiced yogurt sauce and rocket | 15,00 |
| Red tuna katsusandu with mustard mayonnaise | 22,00 |
| Iberian pork pastrami muffin with carrot coleslaw  | 15,00 |






THE CLASSICS

| | | |
|---|-------|-------------|
| Toasted bread with tomato (2un.) | VVV L | 3,50 |
| Iberian ham 100% bellota (1/2portion/fullp.) | GL | 15,00/29,00 |
| Cantabrian anchovy “00” (2 fillets) | GL | 4,70 |
| Iberian Ham croquettes (2 un.) | | 3,60 |
| Red prawns croquettes (2 un.) | | 3,90 |
| Patatas bravas with our sauces | VGL | 8,00 |
| Anchovies in vinegar (4 fillets) | GL | 3,90 |
| Russian salad with katsuobushi and black olive powder | L | 9,00 |



MAIN COURSES

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|---|----|-------|
| Crispy Iberian pork “secreto” with mini vegetables and tonkatsu sauce | L | 23,00 |
| Galician entrecote aged 45 days (220gr) | GL | 26,00 |
| Galician tenderloin with potatoes and demiglace (180 gr.) | GL | 29,00 |
| Grilled seabass fillet with vegetables | GL | 29,00 |



RICES

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|-------------------------------------|---|-------|
| Seafood rice with clams and mussels | GL L (minimum two people, price per person) | 23,00 |
| Black rice with squid and “Allioli” | GL L (minimum two people, price per person) | 23,00 |
| Lobster Rice | GL L (minimum two people, price per person) | 33,00 |

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

CHEESES

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|---|---|-------|
| Cheese board served with quince, walnut, orange jam and croutons: Manchego, Galician Tetilla, Chozuelo, Ocelli de castagno, Blau de Jutglars | V | 16,00 |
|---|---|-------|

SIDE DISHES

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|-------------|--------|----------------|--------|------------|--------|------|
| Green salad | VV L G | Baked potatoes | VV L G | Vegetables | VV L G | 6,50 |
|-------------|--------|----------------|--------|------------|--------|------|



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