



VIVO ®

TAPAS RESTAURANT COCKTAIL

CARTA



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## TO START

Gillardeau oysters n°3 (1 ud.)	6
Crispy corn mini toast with red prawns and avocado sauce	6,5
Scallop canapé with Oscietra caviar and sukiyaki sauce	8
Tin of Beluga Caviar, with bread and butter	36
Sea degustation of	
Scallop, Tuna, Salmon, Sea Bass, Red Shrimp and 2 ud. Guillardau Oysters n°3	65

## OUR TAPAS

Spanish potato omelette with truffle "À la minute"	10
Beetroot hummus	9
Grilled octopus with potato parmentier and sweet paprika	19
Andalusian-style squid with ink tempura and wasabi mayonnaise	16
Sea bass carpaccio style mediterranean	16
Burrata, mixed tomato, basil and carasau bread	13
Goat cheese salad with kalamata olives and cashew	13
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips	15
Wagyu steak tartare with Carasau bread and pickles	19
Clam sauté with cherry tomatoes	17
Vegetable curry Masala style with sesame crackers	14
Eggplant tataki with candied tomato sauce	15
Beef cheek caneloni with bechamel, parmesan and mushrooms	16
Scallops with Oscietra caviar and beurre blanc sauce	34
Russian salad	10
Tuna, potato, olives stuffed with anchovy, roasted piquillo peppers, kalamata powder, caper berries, katsouboushi.	

## GOURMET SANDWICHES

Black Angus burger with cheddar, bacon and our fries	18
Lamb sandwich with spiced yogurt sauce and rocket	16
Red tuna katsusandu with mustard mayonnaise	24
Iberian pork pastrami muffin with carrot coleslaw	16





## THE CLASSICS

Toasted bread with tomato	VVV	4
Iberian ham 100% bellota	GL	29
Cured old beef jerky		19
Cantabrian anchovy "00" (2 fillets)	GL	5
Iberian Ham croquettes (2 un.)		4
Red prawns croquettes (2 un.)		4
Patatas bravas with our sauces	VGL	9
Anchovies in vinegar (4 fillets)	GL	4

## MAIN COURSES

Galician tenderloin with potatoes and demiglace (180 gr.)	GL	32
Grilled seabass fillet with vegetables	GL	31
Grilled turbot with potatoes and chimichurri	GL	32
Galician entrecote aged 45 days (220gr)	GL	27
Crispy Iberian pork "secreto" with mini vegetables and tonkatsu sauce		24
Certified Japanese Wagyu A5 - Ribeye (100gr)	GL	50
served with maitake mushrooms		

## RICES

Seafood rice with clams and mussels	GL (minimum two people, price per person)	24
Black rice with squid and "Allioli"	GL (minimum two people, price per person)	24
Lobster Rice	GL (minimum two people, price per person)	34

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

## CHEESES

Cheese board served with quince, walnut, orange jam and croutons:		
Manchego, Galician Tetilla, Chozuelo, Ocelli de castagno, Blau de Jutglars	V	18

## SIDE DISHES

Green salad	VVGL	Baked potatoes	VVGL	Baked potatoes	VVGL	8
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