



VIVO ®
TAPAS RESTAURANT COCKTAIL

CARTA

TO START

Gillardeau oysters n°3 (1 ud.)	GF	7
Crispy corn mini toast with red prawns tartar and avocado sauce	GF	8
Anchovy toast with butter, orange and black olive powder (2 ud.)		8,5
Scallop tartar canapé with Oscietra caviar and sukiyaki sauce		9
Tin of Beluga Caviar, with toast and butter	GF	36
Sea degustation of Scallop, Tuna, Salmon, Sea Bass, Red Shrimp and 2 ud. Guillardau Oysters n°3	GF	65

OUR TAPAS

Beetroot hummus	VV	12
Grilled octopus with potato parmentier and sweet paprika	GF	19
Andalusian-style squid with ink tempura and wasabi mayonnaise		17
Sea bass carpaccio whit "Leche de Tigre"	GF	17
Burrata, mixed tomato, basil and carasau bread		15
Goat cheese salad with kalamata olives and cashew	V	15
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips	GF	16
Wagyu steak tartare with Carasau bread and pickles		20
Clam sauté with cherry tomatoes	GF	19
Vegetable curry Masala style with sesame crackers	VV	16
Eggplant tataki with candied tomato sauce	V	16
Beef cheek caneloni with bechamel, parmesan and mushrooms		17
Scallops with Oscietra caviar and beurre blanc sauce	GF	35
Russian salad		10

Tuna, potato, olives stuffed with anchovy, roasted piquillo peppers, kalamata powder, caper berries.

GOURMET SANDWICHES

Black Angus burger with cheddar, bacon and our fries	20
Lamb sandwich with spiced yogurt sauce and rocket	18
Red tuna katsusandu with mustard mayonnaise	26
Galician Tetilla cheese truffled sandwiches with maytake mushrooms	14



THE CLASSICS

Toasted bread with tomato VVVU	5
Iberian ham 100% bellota UU	29
Cured old beef jerky U	19
Spanish potato omelette “À la minute” VUUU	10
Iberian Ham croquettes (2 ud.)	6
Red prawns croquettes (2 ud.)	6
Patatas bravas with our sauces VUUU	9
Anchovies in vinegar with olive sauce, blueberries and carasau bread U	6

MAIN COURSES

Galician tenderloin with potatoes and demiglace (180 gr.) UU	33
Grilled seabass fillet with vegetables UU	32
Grilled turbot with with baked potatoes UU	31
Galician entrecote with chimichurri (220gr) UU	28
Crispy Iberian pork “secreto” breaded in panko U served with baby vegetables and tonkatsu sauce	26
Certified Japanese Wagyu A5 - Ribeye (100gr) UU served with maitake mushrooms	50

RICES

Seafood rice with clams and mussels UU (minimum two people, price per person)	25
Black rice with squid and “Allioli” UU (minimum two people, price per person)	25
Lobster Rice UU (minimum two people, price per person)	35

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

CHEESES

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

Green salad VVVUU Baked potatoes VVVUU Vegetables VVVUU	8,5
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