



VIVO ®  
TAPAS RESTAURANT COCKTAIL

CARTA

# VIVO<sup>®</sup>

TAPAS RESTAURANT COCKTAIL

## TO START

Gillardeau oysters n°3 (1 ud.)	6
Crispy corn mini toast with red prawns tartar and avocado sauce	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	36
Sea degustation of Scallop, Tuna, Salmon, Sea Bass, Red Shrimp and 2 ud. Guillardau Oysters n°3	65

## OUR TAPAS

Beetroot hummus	12
Grilled octopus with potato parmentier and sweet paprika	19
Andalusian-style squid with ink tempura and wasabi mayonnaise	17
Sea bass carpaccio whit "Leche de Tigre"	17
Burrata, mixed tomato, basil and carasau bread	15
Goat cheese salad with kalamata olives and cashew	15
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips	16
Wagyu steak tartare with Carasau bread and pickles	20
Clam sauté with cherry tomatoes	19
Vegetable curry Masala style with sesame crackers	16
Eggplant tataki with candied tomato sauce	16
Beef cheek caneloni with bechamel, parmesan and mushrooms	17
Scallops with Oscietra caviar and beurre blanc sauce	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	VVV L	5
Iberian ham 100% bellota	GL	29
Cured old beef jerky		19
Spanish potato omelette "À la minute"	VGL	10
Iberian Ham croquettes (2 ud.)		6
Red prawns croquettes (2 ud.)		6
Patatas bravas with our sauces	VGL	9
Anchovies in vinegar with olive sauce, blueberries and carasau bread		6

## MAIN COURSES

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

## RICES

Seafood rice with clams and mussels	GL L (minimum two people, price per person)	25
Black rice with squid and "Allioli"	GL L (minimum two people, price per person)	25
Lobster Rice	GL L (minimum two people, price per person)	35

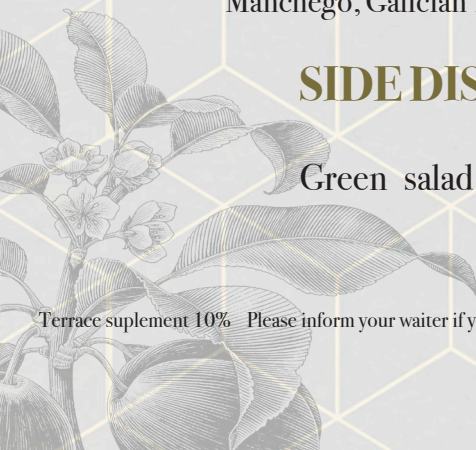
Our paellas are mad with fresh products. Minimum preparation time 30 minutes.

## 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	VV L GL	Baked potatoes	VV L GL	Vegetables	VV L GL	8,5
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