













VIVO *V*[®]

































TAPAS RESTAURANT COCKTAIL

CARTA

TO START

Guillardeau Oysters n°3 (1 unit)  	6,5
Guillardeau Oysters n°3 (3 units) degustation with sauce: Beurre blanc, leche de tigre, aguachile	22
Tin of Amur Beluga caviar (10gr.), with toast and butter (1 unit)  	35
French Raw goat's cheese "Pélardon" with toasts (80gr.)	13
Crispy corn mini toast with red prawns tartar and avocado sauce (1 unit)  	8
Anchovy toast with butter, orange and black olive powder (2 unit)	9
Vinegar anchovies with olive sauce, blueberries and carasau bread 	7
Scallop tartar canapé with Amur Beluga caviar and sukiyaki sauce 	10
Sea degustation of Scallop, Tuna, Salmon, Sea Bass, Red Shrimp and 2 ud. Guillardeau Oysters n°3  	65

OUR TAPAS

Toasted bread with tomato    	5
Iberian ham 100% bellota  	29
Patatas bravas with our sauces   	11
Spanish potato omelette "À la minute"   	12
Cured old beef jerky 	19
Russian salad with bread "picos" 	13
Iberian Ham croquettes (2 units)	7
Red prawns croquettes (2 units)	7
Grilled octopus with potato parmentier and sweet paprika 	22
Andalusian-style squid with ink tempura and wasabi mayonnaise 	18
Sea bass carpaccio with "Leche de Tigre"  	18
Burrata, mixed tomato, basil and carasau bread	16
Goat cheese salad with kalamata olives and cashew  	15
Beetroot hummus  	13
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips  	17
Wagyu steak tartare with carasau bread and pickles 	22
Clam sauté with cherry tomatoes  	21
Vegetable curry Masala style with sesame crackers   	17
Eggplant tataki with candied tomato sauce 	17
Beef cheek caneloni with bechamel, parmesan and mushrooms	18
Scallops with Amur Beluga caviar and beurre blanc sauce 	36

GOURMET SANDWICHES

Black Angus burger with cheddar, bacon and our fries	22
Lamb sandwich with spiced yogurt sauce and arugula	19
Red tuna katsusandu with miso mayonnaise	26
Galician Tetilla cheese truffled sandwiches with maytake mushrooms	16

MAIN COURSES

Beef tenderloin with potatoes and demiglace (180 gr.)	GF	35
Grilled seabass fillet with vegetables	GF	36
Garlik muslin gratin Codfish with cherry tomatoes		29
Dry Aged entrecote with chimichurri (220gr.)	GF	31
Slow cooked Iberian pork "secreto" fillet with baby vegetables and tonkatsu sauce		29
Certified Japanese Wagyu A5 - Ribeye (100gr.) served with maitake mushrooms	GF	55

RICES

Seafood rice with clams and mussels	GF	(minimum two portion, price per portion)	26
Black rice with squid and "Allioli"	GF	(minimum two portion, price per portion)	26
Red shrimp rice	GF	(minimum two portion, price per portion)	31
Lobster Rice	GF	(minimum two portion, price per portion)	36

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

CHEESES

Cheese board served with quince, walnut, jam and croutons		19
Manchego, Galician Tetilla , Chozuelo, Ocelli de castagno, Blau de Jutglars	V	

SIDE DISHES

Green salad	VV	GF	Baked potatoes	VV	GF	Vegetables	VV	GF	8,5
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V Vegetarian VV Vegan GF Gluten Free L Dairy Free
Terrace supplement 10% Please inform your waiter if you have any food allergies VAT included

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