
























VIVO *ai*®

VIVO[®]

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	23
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 	12
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 	20
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  	16
Beetroot hummus  	14
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips  	17
Wagyu steak tartare with carasau bread and pickles 	23
Clam sauté with cherry tomatoes  	22
Vegetable curry Masala style with sesame crackers   	18
Eggplant tataki with candied tomato sauce 	18
Beef cheek caneloni with bechamel, parmesan and mushrooms	19
Scallops with Amur Beluga caviar and beurre blanc sauce 	36



GOURMET SANDWICHES

Black Angus burger with cheddar, bacon and our fries	23
Lamb sandwich with spiced yogurt sauce and arugula	22
Red tuna katsusandu with miso mayonnaise	27
Galician Tetilla cheese truffled sandwiches with maytake mushrooms	19

MAIN COURSES

Beef tenderloin with potatoes and demiglace (180 gr.)	37
Grilled seabass fillet with vegetables	36
Garlik muslin gratin Codfish with cherry tomatoes	31
Dry Aged entrecote with chimichurri (220gr.)	32
Slow cooked Iberian pork “secreto” fillet with baby vegetables and tonkatsu sauce	31
Certified Japanese Wagyu A5 - Ribeye (100gr.) served with maitake mushrooms	55

PAELLAS

Seafood paella with clams and mussels (minimum two portion, price per portion)	28
Black paella with squid and “Allioli” (minimum two portion, price per portion)	28
Red shrimp paella (minimum two portion, price per portion)	34
Lobster paella (minimum two portion, price per portion)	39

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

CHEESES

Cheese board served with quince, walnut, jam and croutons	21
Manchego, Galician Tetilla , Chozuelo, Occelli de castagno, Blau de Jutglars	

SIDE DISHES

Green salad Baked potatoes Vegetables	9
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