



Welcome to Vivo Tapas

“At our restaurant, we pay tribute to the Mediterranean culinary tradition through a contemporary lens.

Each creation is a balance of flavor, technique, and passion — designed to awaken the senses and celebrate the art of sharing.”

. OYSTERS & CAVIAR .

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| Guillardeau Oysters nº3 (1 unit)   | 6,5 |
| Guillardeau Oysters nº3 (3 units) degustation with sauce: Beurre blanc, leche de tigre, aguachile  | 23 |
| Amur Beluga 10gr. | 35 |
| Amur Oscietra 10gr /30gr. | 38 / 99 |
| Smoked Oscietra Amur 10gr | 40 |
| Iranian Oscietra 10gr. | 60 |
| Albino Beluga 30gr. | 135 |



 Vegetarian  Vegan  Gluten Free  Dairy Free

Terrace supplement 10% Please inform your waiter if you have any food allergies VAT included

· TO START ·

| | | |
|--|-----|----|
| French Raw goat's cheese "Pélardon" with toasts (80gr.) | V | 13 |
| Crispy corn mini toast with red prawns tartar and avocado sauce (1 unit) | G L | 8 |
| Anchovy toast with butter, orange and black olive powder (2 unit) | | 9 |
| Vinegar anchovies with olive sauce, blueberries and carasau bread | L | 7 |
| Canapé of certified "Balfegó" bluefin tuna belly with caviar, ginger, and Japanese spring onion (1 unit) | L | 12 |
| Sea degustation of: | | |
| Scallop, Tuna, Salmon, Sea Bass, Red Shrimp and 2 ud. Guillardau Oysters nº3 | G L | 65 |


· OUR TAPAS ·

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|---|---------|----|
| Toasted bread with tomato | V V V L | 5 |
| Iberian ham 100% bellota | G L | 32 |
| Patatas bravas with our sauces | V G L | 11 |
| Spanish potato omelette "À la minute" | V G L | 12 |
| Cured old beef jerky | L | 22 |
| Russian salad with bread "picos" | L | 13 |
| Iberian Ham croquettes (2 units) | | 7 |
| Red prawns croquettes (2 units) | | 7 |
| Grilled octopus with potato parmentier and sweet paprika | G | 22 |
| Andalusian-style squid with ink tempura and wasabi mayonnaise | L | 18 |
| Certified "Balfegó" bluefin tuna carpaccio, Mediterranean style | G L | 23 |
| Sea bass carpaccio with "Leche de Tigre" | G L | 20 |
| Burrata, mixed tomato, basil and carasau bread | | 16 |
| Goat cheese salad with kalamata olives and cashew | V G | 16 |
| Beetroot hummus | V V L | 14 |
| Salmon tartare with wasabi vinaigrette, soy pearls & nori chips | G L | 17 |
| Wagyu steak tartare with carasau bread and pickles | L | 23 |
| Clam sauté with cherry tomatoes | G L | 22 |
| Vegetable curry Masala style with sesame crackers | V V L | 18 |
| Eggplant tataki with candied tomato sauce | V | 18 |
| Beef cheek caneloni with bechamel, parmesan and mushrooms | | 19 |
| Scallops with Amur Beluga caviar and beurre blanc sauce | G | 36 |

V Vegetarian VV Vegan G Gluten Free L Dairy Free

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· GOURMET SANDWICHES ·

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|--|----|
| Old cow beef burger with cheddar, crispy bacon, and our house fries | 23 |
| Lamb sandwich with spiced yogurt sauce and arugula | 22 |
| Red tuna katsusandu with miso mayonnaise | 25 |
| Galician Tetilla cheese truffled sandwiches with maytake mushrooms  | 21 |

· MAIN COURSES ·

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|---|----|
| 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 | 31 |
| With baby vegatables and tonkatsu sauce | |
| Certified Japanese Wagyu A5 - Ribeye (100gr.)  | 55 |
| Served with maitake mushrooms | |

· PAELLAS ·

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| Seafood paella with clams and mussels  (minimum two portion) | 28 / pax |
| Black paella with squid and “Allioli”  (minimum two portion) | 28 / pax |
| Red shrimp paella  (minimum two portion) | 34 / pax |
| Lobster paella  (minimum two portion) | 39 / pax |
| ‘A banda’ paella with mushrooms and duck  (minimum two portion) | 35 / pax |

Our paellas are mad with fresh products. Minimum preparation time 30 minutes. Mimum two portion, price per person

· CHEESES ·

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

· SIDE DISHES ·

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| Green salad  Baked potatoes  Vegetables  | 11 |
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VIVO 