

# VIVO



## *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 .*

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.) <b>V</b>	13
Crispy corn mini toast with red prawns tartar and avocado sauce (1 unit) <b>G U</b>	8
Anchovy toast with butter, orange and black olive powder (2 unit)	9
Vinegar anchovies with olive sauce, blueberries and carasau bread <b>U</b>	7
Canapé of certified "Balfegó" bluefin tuna belly with caviar, ginger, and Japanese spring onion (1 unit) <b>U</b>	12
Sea degustation of:	
Scallop, Tuna, Salmon, Sea Bass, Red Shrimp and 2 ud. Guillaudeau Oysters nº3 <b>G U</b>	65


## · OUR TAPAS ·

Toasted bread with tomato <b>V V V U</b>	5,5
Iberian ham 100% bellota <b>G U</b>	32
Patatas bravas with our sauces <b>V G U</b>	12
Spanish potato omelette "À la minute" <b>V G U</b>	12
Cured old beef jerky <b>U</b>	23
Russian salad with bread "picos" <b>U</b>	13
Iberian Ham croquettes (2 units)	7,5
Red prawns croquettes (2 units)	7,5
Grilled octopus with potato parmentier and sweet paprika <b>G</b>	23
Andalusian-style squid with ink tempura and wasabi mayonnaise <b>U</b>	20
Certified "Balfegó" bluefin tuna carpaccio, Mediterranean style <b>G U</b>	24
Sea bass carpaccio with "Leche de Tigre" <b>G U</b>	22
Burrata, mixed tomato, basil and carasau bread	16
Goat cheese salad with kalamata olives and cashew <b>V G</b>	16
Beetroot hummus <b>V V U</b>	15
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips <b>G U</b>	18
Wagyu steak tartare with carasau bread and pickles <b>U</b>	24
Clam sauté with cherry tomatoes <b>G U</b>	24
Vegetable curry Masala style with sesame crackers <b>V V U</b>	18
Eggplant tataki with candied tomato sauce <b>V</b>	18
Beef cheek caneloni with bechamel, parmesan and mushrooms	20
Scallops with Amur Beluga caviar and beurre blanc sauce <b>G</b>	36

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## · GOURMET SANDWICHES ·

Old cow beef burger with cheddar, crispy bacon, and our house fries	24
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 ·


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.) 	55
Served with maitake mushrooms	

## · PAELLAS ·

Seafood paella with clams and mussels  (minimum two portion)	29 / pax
Black paella with squid and “Allioli”  (minimum two portion)	29 / 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 ·

Cheese board served with quince, walnut, jam and croutons	23
Manchego, Galician Tetilla , Chozuelo, Occelli de castagno, Blau de Jutglars 	

## · SIDE DISHES ·

Green salad    Baked potatoes    Vegetables 	11
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