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) G L	6,5
Guillardeau Oysters nº3 (3 units) degustation with sauce: Beurre blanc, leche de tigre, aguachile G	23

Amur Beluga 10gr.	35
Amur Oscietra 10gr. /30gr.	38 / 99
Smoked Oscietra Amur 10gr.	40
Iranian Oscietra 10gr.	60
Albino Beluga 30gr.	135

V Vegetarian VV Vegan G Gluten-Free L Dairy-Free
10% terrace supplement. Please inform your server 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 (1unit) L	12
Seafood degustation: Scallop, Tuna, Salmon, Sea Bass, Red Shrimp and 2 ud. Guillardeau Oysters nº3 G L	65

· OUR TAPAS ·

Toasted bread with tomato V VV L	5,5
Iberian ham 100% bellota G L	34
Patatas bravas with our sauces V G L	12
Spanish potato omelette "À la minute" V G L	12
Cured beef cecina L	25
Russian-style potato salad with bread "picos" L	13
Iberian Ham croquettes (2 units)	7,5
Red prawns croquettes (2 units)	7,5
Grilled octopus with potato parmentier and sweet paprika G	23
Andalusian-style squid with ink tempura and wasabi mayonnaise L	20
Certified "Balfegó" bluefin tuna carpaccio, Mediterranean style G L	24
Sea bass carpaccio with "Leche de Tigre" G L	22
Burrata, mixed tomato, basil and carasau bread	16
Goat cheese salad with kalamata olives and peanuts V G	16
Beetroot hummus VV L	15
Salmon tartare with wasabi vinaigrette, soy pearls & nori chips G L	18
Wagyu steak tartare with carasau bread and pickles L	24
Clam sauté with cherry tomatoes G L	24
Vegetable curry Masala style with sesame crackers VV L	18
Eggplant tataki with candied tomato sauce V	18
Beef cheek caneloni with bechamel, parmesan and mushrooms	20
Scallops with Amur Beluga caviar and beurre blanc sauce G	36

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· GOURMET SANDWICHES ·

Dry-aged 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 maitake mushrooms V	21

· MAIN COURSES ·

Beef tenderloin with potatoes and demi-glace (180gr.) G L	37
Grilled sea bass fillet with vegetables G L	36
Garlic mousseline gratin Codfish with cherry tomatoes	31
Dry Aged entrecote with chimichurri (220gr.) G L	32
Slow cooked Iberian pork "secreto" fillet With baby vegetables and tonkatsu sauce	31
Certified Japanese Wagyu A5 - Ribeye (150gr.) G L Served with maitake mushrooms	79

· PAELLAS ·

Seafood paella with clams and mussels G L (the minimum order is 2 portions)	29/per portion
Black paella with squid and "Allioli" G L (the minimum order is 2 portions)	29/per portion
Red shrimp paella G L (the minimum order is 2 portions)	34/per portion
Lobster paella G L (the minimum order is 2 portions)	39/per portion
'A banda' paella G L (the minimum order is 2 portions)	35/per portion
With mushrooms and duck	

Our paellas are made with fresh ingredients. Minimum preparation time: 30 minutes. Minimum order: two portions. Price per person.

· CHEESES ·

Cheese board served with quince, walnut, jam and croutons Manchego, Galician Tetilla , Chozuelo, Occelli de castagno, Blau de Jutglars V	24

· SIDE DISHES ·

Green salad VV L G | Baked potatoes VV L G | Vegetables VV L G	11

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