

PRODUCE

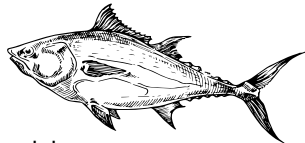
"Lemberg Sturgeon" Caviar tin (30gr) (1,4,7)	70
Oysters "Gillardeau N° 2" (12)	5
Butter cured anchovie "Jamón del Mar" (1,4,7)	3 / 24
Platter of Acorn-fed ibérico ham	12 / 20
Artisan cheese platter (1,7,8,13)	8 / 14
Obrador bread with tomato and ali oli	4 (1,7)
Basket of bread	3 (1)

STARTERS

Ox tail and Ibérico Ham croquette (1,3,6,7,9,10)	3
Carbonara croquette (1,3,6,7,9,10)	3,5
Marinera VIVO (1,2,3,4,6,7,11)	4
Red tuna toast in seaweed bread, burrata cream and black winter truffle (1,4,6,7,11,13)	13
Russian Salad with olive and mayonnaise (1,2,3,4,6,7,11)	9
Smoked salmon cubes with freen mustard tartar sauce (3,4,6,7,13)	15
Bravas Potatoes with roasted garlic alioli and brava sauce (1,7)	9
Garlic shrimp casserole with shimeji mushrooms (2,13)	19
Fried calamari sandwich with Kimchee mayonnaise (1,3,4,6,7,10,11)	8
Marinated pork belly sandwich in brioche bread with hoisin and mint (1,3,6,7,11,13)	8

TO SHARE

Seabass Ceviche with passionfruit and lime juice, sweet potato and crunchy corn (1,4,5,6,7,8,13)	21
Red Tuna tartar with cherry gazpacho and avocado cream (1,2,3,4,6,7,11)	23
Balfego bluefin tuna TATAKI, served with fresh wasabi, wakame seaweed, and flying fish roe (1,4,6,11,13)	23
Ox carpaccio cannelloni with parmesan cream, honey mustad vinagrette and foie Grass (7,10)	15
Langoustines and vegetables tempura with a spicy twist (1,2,3,6)	15
Grilled scallops with peas and coconut cream and Yakniku sautéed peas (1,6,11,12,13)	18
Chicken Cannellonni, foie gras, duck confit topped with creamy béchamel sauce and fresh black truffle slices (1,3,6,7,9,10,11)	20
Grilled octopus with smashed potatoes and mojo red (1,3,6,7,11,13)	23
Hand cut veal sirloin steak tartare with flatbread and red wine and tarragon mustard (1,3,4,6,10,13)	20



SALADAS AND GREENS

Grilled Artichoke flowers with romesco sauce (4ud) (8)	14
Tomato salad with tuna belly, spring onion and sesame vinagrette (1,5,6,11)	14
Burrata with Slowed cooked tomatoes, basil oil and caramelized nuts (7,8)	14
Zucchini noodles salad with mango, grana cheese and sesame cinaigrette (1,5,6,7,11)	14
Cesar salad with crispy chicken, lettuce buds, fried garlic creamy sauce, anchovies and parmesan cheese (1,5,6,7,11)	15



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PREGUNTAR POR NUESTROS ARROCES A LA CAZUELA, SÓLO MEDIODÍAS (MIN. 2 PERSONAS)

MAIN COURSE

Linguine with lobster sauce (1,2,7,13)	24
Linguine frutti di mare (1,2,4,14)	29
Grilled Seabass with cauliflower puree and vegetable (4,6,7,11)	20
Turbot with green peppercorn sauce and sauteed Bobby beans (1,3,4,6,7,9,10,11,13)	24
Catch of the day (*)	S/M
Iberic pork ribs with our barbeque sauce (1,4,7,10,11)	18
Veal sirloin with "Café Paris" sauce and potato parmentier (1,4,7,10,13)	25
Burger 100% Veal. With cheddar cheese, fried onion, lettuce and "Vivo" mayonnaise in brioche bread (1,3,6,7,11,13)	15
Superior beef entrecote dry aged 35 days (1*)	29

DESSERTS

Fresh pineapple with lime and yuzu gel and twist (3,7)	7
Fine Apple and mille feuille tart with vainilla ice cream (15min. Elaboración) ⌚ (1,7,*)	9
Brie Cheesecake with White chocolate and hazelnut cream (1,3,7,8)	8
Sweet milk flan with tonka bean ice cream (1,3,7,*)	6,5
Chocolate Coulant with caramel core and toffee ice cream (1,3,6,7,8,*)	9



ALÉRGENOS

Gluten (1) Crustáceos (2)	Huevos (3) Pescado (4)	Cacahuete (5) Soja (6)	Leche y derivados (7) Frutos de cascara (8)	Apio (9) Mostaza (10)	Sésamo (11) Moluscos (12)	Sulfitos (13) Altramuces (14)
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