



# vivanda

Sarrià · 1983

*La història del vivanda va lligada al barri de Sarrià. La nostra cuina és catalana, abraçant sempre la mediterrània, senzilla i rigorosa, servida en tapa i platillo. Pensada per a compartir.*

*Gràcies per confiar en nosaltres i en la nostra cuina.  
Benvinguts al vivanda ;)*

Gabi Calzado i Jordi Vilà

## Appetizers

### fried

The ham, ham big croquette	2,75
The “bikini” croquette	2,75
Salt cod fritters (6 u.)	8,70
Roasted braves potatoes	6,50
Andalusian style squids with citric mayonaise	18

### sea

Natural oyster Louis (unit)	4,40
Rock mussels with three sauces	16
Traditional pickled sardines with fresh herb cream toast	16

### with pa amb tomàquet

Potatoes omelette as you wish (with onion or without)	10
Caramelized onion omelette	10
Iberian acorn-fed ham (80g)	24
Anchovies 000 (filet)	3
Flatbread with tomato (4 u.)	6
Sardines coca	14,5

## monthly dishes

The best of onion soup	14
Pilota with truffled escudella and vegetables	18
Cabbage and potato farcellets with perol sausage and truffle	15
Catalonian broad bean	14
Cod brandade with calçots	15

## cold dishes

Tomato with mozzarella (unit)	5,8
Xatonada from Vilà-nova	13
Molotov salad (Potato, bull, mollet egg, mustard vinaigrette and pickles)	13
Green salad with tuna belly	12
Homemade terrines assortment	17
Homemade smoked salmon with sweet and sour cucumber and horseradish cream	17
Artichoke with jerky from Pallars, recuit and truffle vinaigrette	15

## hot dishes

Sauteed seasonal vegetables with garlic	12
Alkostat snails	15
Linguine with sea urchins	22
Tuna belly's fricandó with chanterelles	24
Glazed gizzards and vegetables	16

## catalan pasta and rice

Macaroni au gratin in the oven	14
Chicken, pork and beef cannelloni	16
Casserole noodles with careta and pork ribs	15
Rice with Empordà's sofregit, Palamòs prawn and padrón peppers	26

## fish dishes

Hake with sofregit and potato romesco	22
Grilled monkfish with sautéed vegetables	26
Tuna tartare with soy and avocado romesco (1/2 / 1)	14/26
Cod with pumpkin, sobrossada and roasted onion	22
Baked wild fish tray with potatoes (300g)	42

## meat dishes

Steak tartare with spiced butter (1/2 / 1)	14/25
Fricandó (stew beef) with chanterelles (1/2 / 1)	17/26
Cow loin with potatoes and Padrón peppers	52
Cow steak with piquillo peppers	27
“Au Cheval Chicago” steak burger and tartar sauce	16
Cal Jordi's callos	16

## desserts

Coconut and fruits cup with lemon and mint	9
Tiramisu	9
Mallorcan almond Gató	8
Santa Teresa Torrija (bread soaked in milk and fried in batter)	10
Cheese and red fruit flan	8,5
Hot apple puff pastry with vanilla ice creama (20 min.)	12
Chocolate truffles (5 pieces)	8
Chocolate fondant with coffee ice cream	10
Recuit de drap del Pauet with honey	8
Refined artisan cheeses selection	18