



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 <i>braves</i> 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
Sardines with garlic and parsley	10
Iberian acorn-fed ham (80g)	24
Anchovies 000 (filet)	3
Flatbread with tomato (4 u.)	6

monthly dishes

Escalivada with anchovies	15
White asparagus cooked in paella with Iberian ham and egg yolk	16
Maresme peas with perol sausage and basil <i>picada</i>	18
Casserole noodles with creamed morels and duck	18
Cod brandade with <i>calçots</i>	15

cold dishes

Tomato with mozzarella (unit)	5,8
<i>Xatonada</i> 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, <i>recuit</i> and truffle vinaigrette	15

hot dishes

Sauteed seasonal vegetables with garlic	12
<i>Alkostat</i> snails	15
Tuna belly's <i>fricandó</i> 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 <i>careta</i> and pork ribs	15
Rice with Empordà's <i>sofregit</i> , Palamòs prawn and <i>padrón</i> peppers	26

fish dishes

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

meat dishes

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

desserts

Coconut and fruits cup with lemon and mint	9
Tiramisu	9
Mallorcan almond <i>Gató</i>	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
<i>Recuit de drap del Pauet</i> with honey	8
Refined artisan cheeses selection	18