



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	16,80
Traditional pickled sardines with fresh herb cream toast	16,50

with *pa amb tomàquet*

Potatoes omelette as you wish (with onion or without)	10,25
Caramelized onion omelette	10,25
Sardines with garlic and parsley	10
Iberian acorn-fed ham (80g)	24
Anchovies 000 (filet)	3,20
Flatbread with tomato (4 u.)	6,50

monthly dishes

<i>Escalivada</i> with anchovies	15,50
Cod brandade with candied leek	15,75
Green bean <i>xatonada</i>	14,50
Zucchini flower stuffed with <i>recuit</i> and smoked salmon in green sauce	8,80
Cold tomato soup with tuna <i>en sorra</i> , cherries and fried bread	14,50
Bonito twist and turn with tomato sauce and sautéed garlic, capers and vinegar	21
Noodles <i>rossejat</i> with prawns and squid (Minimum 2 people / price per person)	19,80

cold dishes

Tomato with mozzarella (unit)	5,80
Molotov salad (Potato, bull, mollet egg, mustard vinaigrette, green beans, cecina and pickles)	13,50
Green salad with tuna belly	12,50
Homemade terrines assortment	17,80
Homemade smoked salmon with sweet and sour cucumber and horseradish cream	17,50

hot dishes

Sauteed seasonal vegetables with garlic	12,25
<i>Alkostat</i> snails	15,80
Tuna belly's <i>fricandó</i> with chanterelles	24
Glazed gizzards and vegetables	16,80

catalan pasta and rice

Macaroni au gratin in the oven	14,50
Chicken, pork and beef cannelloni	16,20
Casserole noodles with <i>careta</i> and pork ribs	15,50
Casserole noodles with creamed morels and duck	18,50
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	65
Cow steak with <i>piquillo</i> peppers	27
“Au Cheval Chicago” steak burger and tartar sauce	16,80
Cal Jordi's <i>callos</i>	16,80

desserts

Strawberries with cream	8
Coconut and fruits cup with lemon and mint	9
Mallorcan almond <i>Gató</i>	8
Santa Teresa Torrija (bread soaked in milk and fried in batter)	10
Cheese and red fruit flan	8,50
Hot apple puff pastry with vanilla ice cream (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