




about catalan cuisine

territoris i vincles



TRADICIONAL, RURAL, MARINERA, POPULAR,
URBANA I BURGESA PORTADA AL RESTAURANT I
ALGUNES OCURRÈNCIES QUE JA EM PERDONARAN.

Jordi Vilà, cuiner

Appetizers

- Iberian ham croquette 2.75
Truffled "bikini" croquette 3.10
Cod fritters with garlic and parsley (6 units) 9.30
Roasted braves potatoes with alioli and spicy sobrasada sauce 6.50
Two-egg omelette with potatoes 12
Two-egg omelette with caramelised onions 12,80
Iberian ham 25
Coca de vidre bread with tomato (4 units) 6.50

Sea

- Natural oyster Louis No2 with lemon and pepper (unit) 4.90
Rock mussels marinera with sherry wine 18
Fried squid rings 18
Sardines in traditional marinade and toasted bread 14.80
Raw sardines de llotja with garlic and parsley 13
Anchovies (fillet) 3.25



Monthly dishes

Warm pickled chicken and mushroom salad with lentils 12

Pumpkin cappuccino with bacon chantilly 6

Sliced green beans with potatoes, extra virgin olive oil and
butifarra de perol 12

The best of onion soup: bread soaked in onion soup, gratin cheese,
bacon and poached egg 13

Sautéed chickpeas with morro i orella and fried garlic with paprika 14



Catalan pasta and rice

Durum wheat macaroni with roast chicken sofregit, au gratin 16

Three-meat cannelloni (70% chicken, 20% pork and 10% beef) 17

Durum wheat noodles a la cassola with careta and pork ribs 15.95

Rice with Empordà sofregit with caramelized onions,
prawns and mussels 26.65

Cold dishes

Teardrop tomato with mozzarella (unit) 5.8

Xatonada of escarola, cod, anchovy, tuna, olives and romesco 14.70

Cod stew brandade with green bean and raifort 16.50

Catalan-style salad al morter (ideal for 2 people) 15

Green salad of lettuce and vegetable entremesos 12

Pâté en croûte de pagés 16

Escalivada a la llenya with anchovies 15.90




Hot dishes

Sautéed seasonal vegetables with garlic and fresh puree 14

Catalan alkostat snails with sausage and sobrassada 16.20

Glazed lletons with sautéed vegetables 16.80



Escudella i carn d'olla tradicional al bambú 26

With escudella broth, chicken, pork cheek, salted bone, cabbage, chickpeas, pilota, carrots, potatoes, onions and galets.

Fish dishes

Hake with sofregit and potatoes 22.55

Monkfish stew with mussels and squid 26

Cod with vegetables and mushrooms samfaina 25

Baked wild fish with potatoes (for two people) 47.90

Tuna belly's fricandó 24.35

Meat dishes

Steak tartar (half portion/one portion) 14/25

Fricandó with trompetes de morts (half portion/one portion) 18/26

Cow's tail in red wine 26

Cow loin with potatoes and black sesame romesco 68,50

Beef entrecote with potatoes sautéed with garlic 27,65

Cal Jordi callos (tripa i cap i pota) bound with a pinch of aioli 16

Hare à la Royale in the Senator Coteaux's style 34



Desserts

Coconut and fruit cup with passion and mint 9

Mallorcan almond gató with coffee ice cream 9

Catalan cream with homemade carquinyolis 12

Santa Teresa torrija 10

Cheese and red fruit flan 8.5

Hot apple puff pastry with vanilla ice cream 12

Chocolate truffles 8

Chocolate mousse with hazelnut ice cream 10

Recuit de drap de Pauet with honey 8

Refined artisan cheeses selection 18



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