




de la cuina catalana

Territories and connections



Traditional, rural, seafaring, popular, urban, and
bourgeois. Brought to the table, with a few
personal flourishes I hope you'll forgive.

Jordi Vilà, cuiner

Open every day of the week
[@vivanda_restaurant](#)



Appetizers

Iberian ham croquette 3,40

Truffled "bikini" croquette 3,40

Cod fritters with garlic and parsley (6 units) 9,30

Braves potatoes with alioli and spicy sobrasada sauce 7,90

Natural oyster Amélie with lemon and pepper (unit) 5,50

Anchovies Cantabric (fillet) 3,50

Teardrop tomato with fresh catalan cheese (unit) 6,15

Two-egg omelette with potatoes 12,80

Two-egg omelette with caramelised onions 13,40

Two-egg omelette with ganxet beans and butifarra de perol 14,00

Flatbread with tomato (4 units) 6,50

Catalan "Embotits"

Cured meats selection from Cal Rovira 12,50


(Llangonissa reserva, Bull blanc, Bull negre, Catalana i Sobrassada)



Cold dishes

- Warm salad of pickled chicken, mushrooms, and green asparagus 14,00
- Pumpkin cappuccino with smoked cream 7,10
- Pâté en croûte de pagès with pickled vegetables 17,40
- Roasted pumpkin salad with goat cheese and mountain cured beef 15,20
- Wood fired Escalivada with anchovies 15,90
- RoastVic (the authentic Catalan roast beef) with roasted pork, pickles,
mustard mayo and capers 16,50

Catalan-style salad al morter (ideal
for 2 people) 16,50



Hot dishes

- "The best of the onion soup" 18,25
- Sautéed seasonal vegetables with garlic and fresh puree 14,10
- Cabbage Trinxat and potato with cansalada 16,50
- Clam dish with Ganxet beans 26,20
- Mussels stewed in a casserole with tomato sofregit and lemon 18,50
- Catalan snails with sausage, sobrassada and allioli 16,20
- Callos bound and capipota with a pinch of allioli 17,80

Catalan pasta

Durum wheat macaroni with roast chicken sofregit,
au gratin 17,00

Three-meat cannelloni (70% chicken, 20% pork and 10% beef) 18,00

Noodle casserole with pork ribs, sausage, mushrooms, and
Catalan picada 17,55

Rice

“Mar i muntanya” casserole rice with cuttlefish, pork rib, Norway lobster,
and prawn 26,65

Catalan-style “a banda” paella (2 people) 35,65 (per person)
(rice with monkfish and squid, and on the side: tub gurnard, sea bass, prawn,
and Norway lobster)

Traditional escudella i carn d’olla in bamboo 28,55

Escudella broth, chicken, pork cheek, salted bone, cabbage, chickpeas,
meat-ball, turnips, carrots, potato, onion, galets...



Fish dishes

Battered monkfish fillet with lemon, capers, and hazelnuts 26,40

Cod with tripe, potato, and parsley 25,00

Tuna belly's fricandó with trompetes de morts 26,30

Grilled wild scale fish with vegetables and romesco sauce 32,00

Baked wild fish with potatoes, garlic oil, chili, and vinegar

(for two people) 66,00

Meat dishes



Steak tartar (half portion/one portion) 16,00 / 26,00

Fricandó with trompetes de morts (half portion/one portion) 18 / 25,50

Cow loin with potatoes and black sesame romesco 76,00

Beef entrecote with potatoes sautéed with garlic 27,65

Roast pork neck with with plums, pine nuts and almonds 18,70

Freestyle beef Wellington (sliced fillet over puff pastry, duck foie

gras with mushroom duxelle, and Port wine sauce) 36,25

Selection of artisanal Catalan cheeses

A curated selection from small-batch Catalan cheesemakers 18,15

Deserts

Coconut cup with passion fruit and mint 11,00

Warm puff pastry apple tart with vanilla ice cream (20 min) 12,00

Catalan cream with homemade carquinyolis 12,00

Santa Teresa torrija (French toast) 12,00

Cheese flam and red fruit 11,00

Dark chocolate ganache, bread, olive oil and salt 12,00

Recuit de drap de Pauet with honey 12,00

(Fresh Cheese)





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