




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 (fillet) 3,50

Andalusian-style fried squid with mayonnaise 16,00

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

Two-egg omelette with potatoes 12,80

Two-egg omelette with caramelised onions 13,40

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

“Esqueixada” salad with tomato and hand-crushed onion

(half portion/one portion) 11,00 / 16,00

Prawn mille-feuille with samfaina and basil 21,00

One or two white asparagus with mayonnaise, egg yolk
and tuna “en sorra” (half portion/one portion) 12,00 / 24,00

Pâté en croûte de pagès with pickled vegetables 17,40

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

Green beans with potatoes and butifarra del perol 14,00

Sautéed seasonal vegetables with garlic and fresh puree 14,10


Clam dish with Ganxet beans 26,20

Mussels and razor clams in sherry with garlic and ginger oil 18,00

Morels in cream with organic chicken breast

(half portion/one portion) 15,00 / 28,00

Callos bound and capipota with a pinch of alioli 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: red mullet, sea bass, prawn,
and Norway lobster)



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
Tuna steak "volta i volta" with samfaina and sautéed lettuce 24,00
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
Country-style sausage with "ganxet" beans and aioli 18,00
Fricandó with trompetes de morts (half portion/one portion) 18,00 / 25,50
Cow loin with black sesame romesco 76,00
Beef entrecote with potatoes sautéed with garlic 27,65
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 and fruit cup with passion and mint 11,00

Strawberries cup with whipped cream 12,00

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 and red fruit flan 11,00

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

Recuit de drap de auet with honey 12,00

vivanda
barri de Sarrià

Carrer Major de Sarrià, 134
Barcelona 08017
93 203 19 18
hola@vivandarestaurant.com