de la cuina catalana

The freshest menu for the hottest months of the year

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

Discover the Privanda

Vivanda's Private Dining Room

A private dining room on the first floor of Vivanda, designed for lunches and dinners enjoyed in complete privacy.

Special menus are available, dedicated to the classics of Catalan cuisine, the great traditions of Italian cooking, seasonal produce, and the signature dishes that have defined chef Jordi Vilà's culinary journey.

For further information, our Head Waiter will be delighted to assist you.

CELEBRATIONS, GASTRONOMY, EXCLUSIVITY, FESTIVITIES, FRIENDSHIP, MAGNIFICENT CUTS, PRIVACY, AND ALL THE DISHES YOUR HEART DESIRES.

Jordi Vilà, cuiner

Appetizers

The world's second best olives (8 pieces) 6,70

Iberian ham croquette 3,40

Marinated foie micuit and bread croutons 14,00

Patatas braves with "allioli" and spicy sobrasada 7,90

Lightly floured fried squid with mayonnaise 16,00

Teardrop tomato with fresh Mató cheese (per piece) 6,15

Two-egg omelette with 9-hour caramelized onion 13,40

Two-egg potato omelette 12,80

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Amélie No. 2 oyster with lemon and black pepper (per piece) 5,50

Cantabrian anchovy (per fillet) 3,50

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Selection of Cal Rovira cured meats 12,50

Bread

Crispy and tender glass bread with tomato. The authentic Jordi Nomen from

Concept Pa 7.00

Nature, the essence of Triticum sourdough

Bread serving, 4 slices 6.00 // Bread serving, 2 slices 3.00

Gluten-free bread 6.00

Starters

Catalan-style salad tableside in a mortar (for two guests) 16,50

Salt cod "Esqueixada" with tomato, hand-crushed onion and olives (half portion / full portion) 11,00 / 16,00

Tomato salad with basil and mozzarella 14,00

Chilled tomato soup with crumbled tuna and toasted bread croutons 14,00

RoastVic, the authentic catalan roast beef from Osona 16,50

Green beans with potatoes and botifarra del perol sausage 14,00

Gratinated macaroni with slow-roasted meat ragout 17,00

Shellfish and Seafood

Traditional clams with four ganxet beans 26,20

Mussels with a light fisherman's tomato "sofregit" 18,00

Cockles opened with sherry and lime (200g) 18,00

Grilled razor clams with freshly ground black pepper (6 pieces) 21,00

Grilled Prawns (200g) 48,00

Rice dishes

Traditional "mar i muntanya" rice with cuttlefish, pork ribs, norway lobster and prawns 26,65

Catalan-style "Arròs a Banda" paella, served in two courses (For two guests)

With monkfish, squid, red mullet, sea bass, prawns and norway lobster 35,65 (per person)

Fish

(All our fish are wild-caught, as of today)

Sliced prawns and squid with almonds and lime vinaigrette 28,00

Grilled wild scale fish with seasonal vegetables and "Romesco" sauce 32,00

Seared tuna steak with "Samfaina" and sautéed lettuces 24,00

Cod with tripe, potato and parsley 25,00

Whole Fish Platter with Oven-Roasted Potatoes (For two guests) 66,00

Meat

Steak Tartare (half portion / full portion) 16,00 / 26,00

Country-style sausage with "ganxet" beans and "allioli" 18,00

Fricandó with "trompetes de morts" (mitja ració / una ració) 18,00 / 25,50

Callos bound and "capipota" with chickpeas and a touch of "allioli" 17,80

Cow loin with rosemary and black sesame romesco 76,00

Grilled beef fillet with extra virgin olive oil, potatoes and roasted red pepper 36,25

Desserts

Fresh fruit coupe with coconut and passion fruit ice 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

Cheese

Selection of artisan catalan cheeses 18,15

vivanda

barri de Sarrià

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