



de la cuina catalana

Our most autumnal menu for the
most heartfelt months



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

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

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

Cantabrian anchovy (per fillet) 3,50

Selection of Cal Rovira cured meats 12,50

Iberian Ham 80g 27,00

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
- Brioche “espardenya” with poached egg, homemade ham, melted cheese and truffle butter 19,00
- Cal Pauet mató cheese from Empordà with figs, anchovies and bottarga 16,00
- RoastVic, the authentic catalan roast beef from Osona 16,50
- Pumpkin cream with sautéed seasonal mushrooms and sobrasada 13,50

Shellfish and Seafood

- Mussels with a light fisherman’s tomato “sofregit” 18,00
- Small casserole of hake cheeks with clams and Ganxet beans 28,00
- Cockles opened with sherry and lime (200g) 18,00
- Grilled razor clams with freshly ground black pepper (6 pieces) 21,00



The three Catalan pastries

Gratinated macaroni with slow-roasted meat ragout 17,00

Homemade pasta cannelloni with three meats, gratinated with cheese 17,00

Catalan-style casserole noodles with alkimia restaurant

sausage, pork rib and mushrooms 16,50



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

- Sliced prawns and squid with almonds and lime vinaigrette 28,00
- Monkfish with sautéed vegetables and romesco sauce on the side 27,00
- Seared tuna steak with “samfaina” and sautéed lettuces 24,00
- Cod with tripe, potato and parsley 25,00
- Oven-baked fish of the day with potatoes and fried garlic and chilli 39,00

Meat

- Steak Tartare, classic, original version (half portion / full portion) 18,00 / 28,00
- 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 fork-crushed potatoes and roasted red pepper 32,00
- Sliced beef fillet with roasted aubergine, rosemary
and green peppercorns 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 Cal Pauet with honey 12,00

Cheese

Selection of artisan catalan cheeses 18,15

vivanda
barri de Sarrià

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