

ROOM SERVICE

VI

Momento caviar VIVOOD · Baeri imperial, crème fraîche y mini fartons [1,5,7,10,11,12,13]	40
VIVOOD caviar moment · Baeri imperial, crème fraîche and mini fartons [1,5,7,10,11,12,13]	
Zamburiñas al Jósper con AOVE del Valle, sal de escamas y lima [14]	6
Scallops cooked in the Josper oven with extra virgin olive oil from the Valley, flaked salt and lime [14]	/ud. each
Jamón ibérico del Valle de los Pedroches cortado a cuchillo con “pa cristal amb tomàquet” [1,10]	36
Iberian ham from the Valle de los Pedroches, hand-cut with “pa cristal amb tomàquet” (bread with tomato) [1,10]	
🍷 Selección de quesos artesanales acompañados de mermeladas del Valle [1,2,9,10,13]	20
Selection of artisan cheeses served with jams from the Valley [1,2,9,10,13]	
Ensaladilla rusa VIVOOD con langostino tigre al Josper [1,3,5,7,10]	24
VIVOOD Russian salad with tiger prawns cooked in a Josper oven [1,3,5,7,10]	
🍷 Ensalada de sandía osmotizada y corazón de burrata con pepino baby	16
encurtido en casa, tapenade de aceituna negra y Kalamata, cebolla lila, rabanitos encurtidos y aceite verde de tomillo limonero del Valle [1,10,11,13]	
Osmotised watermelon salad with burrata centre, pickled baby cucumber, black olive and Kalamata tapenade, purple onion, pickled radishes and lemon thyme oil from the Valley [1,10,11,13]	
🍷 Ensalada de cogollos asados al Josper con vinagreta de miso	16
y nísperos de Callosa d'en Sarrià, anacardos fritos y queso feta [2,10,11,13]	
Grilled baby romaine lettuce salad (Josper) with miso vinaigrette, Callosa d'en Sarrià loquats, fried cashews and feta cheese [2,10,11,13]	
Ensalada César VIVOOD con pollo coreano, anchoas doble 00, tocineta crujiente, cebolla crispy, lechuga romana de nuestro huerto y salsa César [1,4,5,6,7,10,11,13]	18
VIVOOD Caesar salad with Korean-style chicken, double 00 anchovies, crispy bacon, crispy onion, romaine lettuce from our garden and Caesar dressing [1,4,5,6,7,10,11,13]	
🍷 Burguer VIVOOD con queso Edam, cebolla encurtida, mermelada de tomates cherry, mostaza Savora y rúcula, acompañada de patatas baby asadas al horno	20
A elegir wagyu o versión vegetariana [1,2,6,10,13]	
VIVOOD burger with Edam cheese, pickled onion, cherry tomato jam, Savora mustard and rocket, served with oven-roasted baby potatoes	
Choose between Wagyu or vegetarian [1,2,6,10,13]	
Sándwich mixto VIVOOD con pan brioche ahumado, queso Edam, porchetta, pepinillos encurtidos y mahonesa trufada, acompañado de chips vegetales surtidos [1,5,10,13]	18
Vivood mixed sandwich with smoked brioche bread, Edam cheese, porchetta, pickles and truffled mayo, served with assorted vegetable chips [1,5,10,13]	
Sándwich “Katsu-sando” de entrecot de vaca madurado con gribiche de lombarda encurtida y mahonesa de ají amarillo, acompañado de chips vegetales surtidos [1,5,6,10,13]	24
“Katsu-sando” with dry-aged beef ribeye, pickled red cabbage gribiche and ají amarillo mayo, served with assorted vegetable chips [1,5,6,10,13]	

Alérgenos Allergens

[01] Gluten Gluten	[04] Apio Celery	[07] Pescado Fish	[10] Sulfitos Sulphites	[13] Leche Milk
[02] Frutos de cáscara Tree nuts	[05] Huevo Egg	[08] Sésamo Sesame	[11] Soja Soy	[14] Moluscos Molluscs
[03] Crustáceos Crustacean	[06] Mostaza Mustard	[09] Cacahuets Peanuts	[12] Altramuces Lupin	

🌿 Plato vegano Vegan dish

🍷 Plato vegetariano Vegetarian dish

🍷 Plato con opción vegetariana Dish with a vegetarian option

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♣ Alcachofa confitada con vinagreta tibia de cítricos y pistachos tostados [1,2,10]	18
Confit artichoke with a warm citrus vinaigrette and toasted pistachios [1,2,10]	
Cordero lechal a baja temperatura sobre mermelada de manzana e hinojo,	26
crema de tamarindo y crujiente de cúrcuma [1,4,6,9,10,11,13] Low-temperature suckling lamb on apple and fennel jam, tamarind cream and crispy turmeric [1,4,6,9,10,11,13]	
Bacalao negro sobre salsa de manzana asada y miso, portobello y kale cítrico crujiente [1,7,10,11,13]	28
Black cod, roasted apple sauce and miso, portobello mushrooms and crispy citrus kale [1,7,10,11,13]	
🍷 Tarta de queso al horno casera con queso Brusco [5,13]	12
Homemade baked cheesecake with Brusco cheese [5,13]	
🍷 Selección de rocas y trufas de chocolate [1,2,5,10,11,13]	9
Selection of chocolate rocks & truffles [1,2,5,10,11,13]	
♣ Mosaico de fruta de temporada	9
Seasonal fruit mosaic	

BEBIDAS DRINKS

Zumos Juice

Zumo de naranja natural	5
Orange fresh juice	

Refrescos Soft Drink

Refrescos 35 cl Soft drink 35 cl	4
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Cervezas Beer

Tercio Estrella Galicia Small	5
Tercio Estrella Galicia 0.0 Small non-alcoholic ...	5
Tercio Estrella Galicia sin gluten Small gluten-free ..	5

Champagne / Cava

Avinyó	42
[DO CAVA · Xarel·lo, Macabeo, Parellada]	
Moët & Chandon Brut	95
[Pinot Noir, Pinot Meunier, Chardonnay]	
Dom Perignon [Pinot Noir, Chardonnay]	320

Vinos blancos White wines

Mas de la mona	52
[DO ALICANTE · Chardonnay]	
The maker	37
[DO RUEDA · Verdejo]	
Mara	28
[D.O MONTERREI · Godello]	

Vinos tintos Red wines

Mendoza Pinot Noir	26
[DO ALICANTE · Pinot Noir]	
Albor de Masos [DO ALICANTE · Cabernet	48
Sauvignon, Monastrell, Garnacha Tintorera]	
Campillo Crianza	30
[DO RIOJA · Tempranillo]	

ROOM SERVICE INFO



Room Service
Ext. 300



De 12 a 22.30 h
From 12 pm to 10.30 pm

SUPLEMENTO
SUPPLEMENT

+8€ IVA Incluido
VAT included



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