

SNACKS & DRINKS

VI

Gilda VIVOOD gazpacho made with Altea pink tomatoes, cantaloupe tartare with Puig Campana vermouth, a slushie made from caramelised tomatoes, and our take on the Gilda [7,10,11]	16
✿ Grilled avocados from the Valley with VIVOOD pico de gallo and corn tortilla crisps	18
✿ Trio of hummus , roasted beetroot, sweet potato and apple, served with crudités and crispy papadum [1,8]	18
🍈 Osmotised watermelon salad with burrata centre , home-pickled baby cucumber, black olive and Kalamata tapenade, purple onion, pickled radishes and green oil made with lemon thyme from the Valley [1,10,11,13]	16
🍈 Salad of Josper-roasted lettuce hearts with miso vinaigrette, medlars from Callosa d'en Sarrià, fried cashews and feta cheese [2,10,11,13]	16
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]	18
VIVOOD mixed sandwich with smoked brioche bread, Edam cheese, porchetta, pickled gherkins and truffle mayonnaise, served with assorted vegetable crisps [1,5,10,13]	18
“ Katsu-sando ” sandwich with matured beef entrecôte, pickled red cabbage gribiche and yellow chilli mayonnaise, served with assorted vegetable crisps [1,5,6,10,13]	24
🍷 VIVOOD Burguer with Edam cheese, pickled onion, cherry tomato jam, Savora mustard and rocket, served with oven-roasted baby potatoes. Choose between Wagyu beef or vegetarian [1,2,6,10,13]	20
Vietnamese lobster spring roll with green shiso, Chinese cabbage, carrot and chive salad dressed in a mustard, honey and lime dressing, served with a spicy kimchi and peanut sauce [1,2,3,6,10,11,13]	32
VIVOOD caviar moment · Imperial Baeri caviar, crème fraîche and mini fartons [1,5,7,10,11,12,13]	40
🍪 Baked homemade cheesecake with Brusco cheese [5,13]	12
✿ Seasonal fruit mosaic	9
🍦 Selection of ice creams Guanaja chocolate, salted caramel, mascarpone or basil sorbet [1,13]	9

Allergens

[01] Gluten
[02] Tree nuts
[03] Crustacean

[04] Celery
[05] Egg
[06] Moustard

[07] Fish
[08] Sesame

[09] Peanuts
[10] Sulphites

[11] Soy
[12] Lupin

[13] Milk
[14] Molluscs

✿ *Vegan dish*

🍃 *Vegetarian dish*

🍷 *Dish with a vegetarian option. Please, enquire*

COCKTAILS

SIGNATURE 16

Mediterranean

Gin, rosemary, basil and tonic water.

Cuban

Dark rum, lime juice,
sugar syrup, mint and cava.

Sunset at VIVOOD

Vodka infused with green apple,
melon liqueur, fresh orange juice,
lime, loquat, blueberries
and raspberry syrup.

Porn star Martini

Vodka, passion fruit syrup,
vanilla syrup, fresh lime juice,
egg white, served with
a shot of sparkling wine.

Cosmopolitan

Vodka, Cointreau, cranberry
juice and lime juice.

CLASSIC 13

Classic Mojito · Strawberry

Pineapple · Strawberry Colada

Margarita

Espresso Martini

Bloody Mary

Moscow Mule

Old Fashioned

Negroni

SPRITZ

Aperol Spirtz 10

Aperol, cava, soda.

Hugo 10

Elderflower, cava, mint, soda.

APERITIF

VIVOOD Sangria 10

Tinto de Verano 7,5

Puig Campana white / red vermouth 7

HEALTHY &
MOCKTAILS

Ginger Citrus 10

Ginger, orange, soda.

Green Cool 10

Cucumber, lime, mint, soda.

Pink lemonade 10

Lemon, red berries, soda.

Caribbean Breeze 10

Passion fruit juice, egg white,
mango syrup, passion fruit
syrup and lime.

SMOOTHIES &
SLUSHIES

Mediterranean 10

Banana, strawberry and oat milk.

Tropical 10

Banana, pineapple, coconut and coconut milk.

Slushie 7

Lemon · Coffee · Horchata

BEERS

Estrella Galicia glass 5

Estrella 1906 glass 5,5

Estrella Galicia 0.0 third-litre bottle 5

Estrella Galicia 0.0 third-litre bottle (toasted) 5

Estrella Galicia gluten-free third-litre bottle 5

Gorgos craft beers third-litre bottle 5

SOFT DRINKS &
FRESH JUICES

Fresh orange juice 4,5

WINES & CAVAS

Please enquire