

VIVOOD
BENIMANTELL

RESTAURANTE PANORÁMICO
PANORAMIC RESTAURANT

Sentir, saborear, oler. Sensaciones y emociones, en ocasiones olvidadas cuando nos sentamos a la mesa, que queremos ensalzar en nuestra propuesta gastronómica. Una propuesta basada en el culto al **producto local y de temporada** y en el **compromiso** de ofrecer una **alimentación sana y sabrosa**.

El resultado es una selecta **variedad** de creaciones culinarias elaboradas con **productos del mar y del campo** en las que **aunamos los valores y el sabor** de la **tradición** gastronómica con la **creatividad** de la cocina de vanguardia.

Feel, savour, smell. Sensations and emotions, sometimes forgotten when we sit down at the table and that we want to honour in the food we serve. Food based on our devotion to local, seasonal produce and our commitment to offering you healthy meals packed with flavour.

The result is a select range of culinary creations made with produce from both sea and land, in which we combine the values and flavours of local gastronomic tradition with the creativity of state-of-the-art cooking methods.

VIVOOD Landscape Hotels

ENTRANTES STARTERS

FRÍOS COLD

- ✦ **Selección de quesos artesanales con mermeladas del Valle [1,2,9,10,13]** 18
Selection of artisan cheeses with jams from the Valley [1,2,9,10,13]
- Jamón ibérico del Valle de los Pedroches cortado a cuchillo con "pa cristal amb tomàquet" [1,10,11]** 34
Hand-sliced spanish ibérico ham from Valle de los Pedroches with "pa cristal amb tomàquet"
(catalan bread rubbed with tomato) [1,10,11]
- Steak tartar de vaca Mallenca con pepitas crujientes de patata al espelette [1,4,5,6,7,10,11]** 22
Steak tartare made with Galician beef with potato straws and espelette pepper [1,4,5,6,7,10,11]
- Tartar de salmón aliñado con miso blanco sobre piña trufada [1,4,5,7,8,10,11]** 20
Salmon tartare drizzled with white miso and truffled pineapple [1,4,5,7,8,10,11]
- Carpaccio de picanha madurada aliñado con aceite de nuestros olivos, sal negra Hawaiana, Parmigiano Reggiano y toques cítricos [10,13]** 18
Dry-aged picanha carpaccio seasoned with oil from our olive trees, Hawaiian black salt, Parmigiano Reggiano and hints of citrus [10,13]
- ✦ **Ceviche de mango, papaya y tomate semiseco, filamentos de guindilla y brotes de cilantro [10]** 16
Mango, papaya and semi-dried tomato ceviche, chilli threads and coriander microgreens [10]
- Ensalada César con anchoas doble 00, pollo en mojo, tocineta y cebolla crujiente sobre lechuga romana de nuestro huerto [1,4,5,6,7,10,11,13]** 18
Caesar salad with anchovies 00, chicken in a mojo sauce, bacon and crispy onion on romaine lettuce from our kitchen garden [1,4,5,6,7,10,11,13]
- ✦ **Ensalada de tomate maduro de temporada, cebolleta de nuestro huerto, piparra y caviar de aceite de arbequina [10]** 16
*Suplemento de ventresca de atún en aceite [7] +6€
Seasonal ripe tomato salad, spring onions from our kitchen garden, green piparra chilli peppers and arbequina oil caviar [10]
*Supplement of tuna belly in oil [7] +6€
- ✦ **Burrata de fior di latte sobre pan de especias, mermelada de tomate cherry, pesto y pimiento lágrima [1,2,5,9,10,11,13]** 18
Fior di latte burrata on gingerbread, cherry tomato marmalade, pesto and pepper teardrop [1,2,5,9,10,11,13]

✦ Plato vegetariano Vegetarian dish

10% IVA incluido 10% VAT included

Cualquier necesidad dietética especial que pueda tener comuníquela al personal del restaurante.
If you have any special dietary requirements, please tell a member of our restaurant staff.

ENTRANTES STARTERS

FRÍOS COLD

- Ensaladilla rusa VIVOOD con langostino tigre al josper [1,3,5,7,10,11]** 21
VIVOOD's Russian salad with josper-cooked tiger prawn [1,3,5,7,10,11]
- Puerros asados al josper rebozados en crujiente ibérico, aliñados con aceite de nuestros olivos y mayonesa de boletus en espuma [5,10]** 16
Josper-roasted leeks with with a crispy ibérico ham crust, seasoned with oil from our olive trees and a mushroom mayonnaise foam [5,10]
- ✦ **Salmorejo de sandía con tartar de fresas y trigueros coronado con requesón de "Callosa d'en Sarrià" [1,10,13]** 18
Watermelon salmorejo with strawberry and asparagus tartare topped with local cottage cheese [1,10,13]
- Tartar de atún rojo con coliflor en texturas y furikake [1,2,5,7,8,11,13]** 21
Bluefin tuna tartare with textured cauliflower and furikake [1,2,5,7,8,11,13]

ENTRANTES STARTERS

CALIENTES HOT

- ✦ **Tagliatelle napolitana con Parmigiano Reggiano IGP [1,2,9,10,13]** 16
Tagliatelle napolitana with Parmigiano Reggiano PDO [1,2,9,10,13]
- ✦ **Vieira vegetal de rábano daikon glaseada sobre crema de apionabo y vinagreta de almendra tostada [1,2,11,13]** 18
Plant-based glazed daikon radish scallop on cream of celeriac and vinaigrette of toasted almond [1,2,11,13]
- ✦ **Alcachofa confitada con vinagreta tibia de cítricos y pistachos tostados [2,9,10]** 18
Confit artichoke with a warm citrus vinaigrette and toasted pistachios [2,9,10]
- ✦ **Patatas bravas hojaldradas VIVOOD [1,8,10,13]** 14
VIVOOD layered patatas bravas [1,8,10,13]

✦ **Plato vegetariano** Vegetarian dish
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PRINCIPALES MAIN DISH

✦ Berenjena en dos cocciones napada en miso rojo, vinagreta de hierbas y crujiente de Parmigiano Reggiano [1,2,5,8,9,10,11,13]	20
Twice-cooked aubergine covered in red miso, herb vinaigrette and crispy Parmigiano Reggiano [1,2,5,8,9,10,11,13]	
Risotto de arroz negro envejecido de calamar [3,4,7,10,13,14]	25
Black squid ink risotto [3,4,7,10,13,14]	
✦ Risotto de arroz envejecido trufado de alcachofa [10,13]	22
Risotto of aged rice truffled with artichokes [10,13]	
Salmón sobre falso risotto de remolacha e hilo de naranja, miel y clavo [7,10,13]	22
Salmon on mock beetroot risotto with orange peel, honey and cloves spice [7,10,13]	
Gallo San Pedro sobre crema de puerros asados, zanahoria y vinagreta de almendra [2,7,10,13]	22
John dory on cream of roasted leeks, carrot and almond vinaigrette [2,7,10,13]	
Lubina de estero sobre cebolleta trufada y aire de chocolate blanco [1,3,7,10,11,13,14]	26
Brackish-water sea bass on truffled spring onion and white chocolate foam [1,3,7,10,11,13,14]	
Bacalao negro sobre salsa de manzana asada y miso, portobello y kale citrico crujiente [1,7,10,11,13]	28
Black cod with roasted apple sauce and miso, portobello mushrooms and crispy citrus kale [1,7,10,11,13]	
Solomillo de vaca Mallenca sobre puré de patata con pasta calamarata rellena de guiso de boletus, su pilpil y dentelle de romero [1,5,10,13]	29
Premium sirloin steak on potato purée with calamarata pasta stuffed with porcini broth, pil-pil sauce and rosemary [1,5,10,13]	
Cordero lechal a baja temperatura sobre mermelada de manzana e hinojo, crema de tamarindo y crujiente de cúrcuma [1,4,6,9,10,11,13]	24
Slow cooked milk-fed lamb on an apple and fennel jam, cream of tamarind and a turmeric crisp [1,4,6,9,10,11,13]	
Codillo de cerdo a baja temperatura sobre puré de calabaza asada y encurtidos alemanes [4,6,10,11,13]	29
Slow-cooked pork knuckle on roasted pumpkin puree and German pickles [4,6,10,11,13]	
Canelón de pollo asado trufado con bechamel de boletus y setas de temporada [1,4,5,10,13]	20
Grilled truffled chicken cannelloni with a mushroom béchamel and seasonal mushrooms [1,4,5,10,13]	
Chuletón de vaca Mallenca "dry aged" 45 días, pimiento rojo asado al josper y patatas puente nuevo	80
Galician sirloin steak dry aged for 45 days, josper-roasted red pepper and pont neuf potatoes	

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POSTRES DESSERT

Tarta de queso fluida [1,2,5,9,11,13] Basque burnt cheesecake [1,2,5,9,11,13]	9
Brownie casero de nueces con helado de caramelo a la sal [1,2,5,9,11,13] Homemade walnut brownie with salted caramel ice cream [1,2,5,9,11,13]	9
Fresas flambeadas sobre gel de manzana verde y sorbete de limón y albahaca [10] Flambéed strawberries on green apple gel and lemon and basil sorbet [10]	9
Milhojas de chocolate con helado de avellana [1,2,5,9,10,11,13] Chocolate millefeuille with hazelnut ice cream [1,2,5,9,10,11,13]	9
Tatín de manzana con helado de mascarpone [1,2,5,9,11,13] Apple tatin with mascarpone ice cream [1,2,5,9,11,13]	9
Degustación de helados sobre crumble [1,2,5,9,10,11,13] Ice cream tasting on crumble [1,2,5,9,10,11,13]	9
Fruta de temporada Seasonal fruit	7

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MENÚ MEDIODÍA

ENTRANTES

- ✦ Ceviche de mango, papaya y tomate semiseco, filamentos de guindilla y brotes de cilantro [10]
- ✦ Ensalada de tomate maduro de temporada, cebolleta de nuestro huerto, piparra y caviar de aceite de arbequina [10]
- Puerros asados al jasper rebozados en crujiente ibérico, aliñados con aceite de nuestros olivos y mayonesa de boletus en espuma [5,10]
- ✦ Alcachofa confitada con vinagreta tibia de cítricos y pistachos tostados [2,9,10]
- ✦ Tagliatelle napolitana con Parmigiano Reggiano IGP [1,2,9,10,13]

PRINCIPALES

- ✦ Berenjena en dos cocciones napada en miso rojo, vinagreta de hierbas y crujiente de Parmigiano Reggiano [1,2,5,8,9,10,11,13]
- ✦ Risotto de arroz envejecido trufado de alcachofa [10,13]
- Salmón sobre falso risotto de remolacha e hilo de naranja, miel y clavo [7,10,13]
- Cordero lechal a baja temperatura sobre mermelada de manzana e hinojo, crema de tamarindo y crujiente de cúrcuma [1,4,6,9,10,11,13]
- Canelón de pollo asado trufado con bechamel de boletus y setas de temporada [1,4,5,10,13]

POSTRE

- Brownie casero de nueces con helado de caramelo a la sal [1,2,5,9,11,13]
- Tatín de manzana con helado de mascarpone [1,2,5,9,11,13]
- Fruta de temporada

42€

Por persona · IVA Incluido

A elegir un entrante, un principal y un postre
Incluye selección de panes. Bebida no incluida.

✦ Plato vegetariano

LUNCH MENU

STARTERS

- ✦ Mango, papaya and semi-dried tomato ceviche, chilli threads and coriander microgreens [10]
- ✦ Seasonal ripe tomato salad, spring onions from our kitchen garden, green piparra chilli peppers and arbequina oil caviar [10]
- Josper-roasted leeks with with a crispy ibérico ham crust, seasoned with oil from our olive trees and a mushroom mayonnaise foam [5,10]
- ✦ Confit artichoke with a warm citrus vinaigrette and toasted pistachios [2,9,10]
- ✦ Tagliatelle napoletana with Parmigiano Reggiano PDO [1,2,9,10,13]

MAIN DISH

- ✦ Twice-cooked aubergine covered in red miso, herb vinaigrette and crispy Parmigiano Reggiano [1,2,4,5,10,11,13]
- ✦ Risotto of aged rice truffled with artichokes [10,13]
- Salmon on mock beetroot risotto with orange peel, honey and cloves spice [7,10,13]
- Slow cooked milk-fed lamb on an apple and fennel jam, cream of tamarind and a turmeric crisp [1,4,6,9,10,11,13]
- Grilled truffled chicken cannelloni with a mushroom béchamel and seasonal mushrooms [1,4,5,10,13]

DESSERT

- Homemade walnut brownie with salted caramel ice cream [1,2,5,9,11,13]
- Apple tatin with mascarpone ice cream [1,2,5,9,11,13]
- Seasonal fruit

42€

Per person · VAT Included

Starter + Main Dish and Dessert
Breads selection are included. Drinks are not included.

✦ Vegetarian dish

Alérgenos

- [01] Cereales con gluten
- [02] Frutos de cáscara
- [03] Crustáceos
- [04] Apio
- [05] Huevo
- [06] Mostaza
- [07] Pescado
- [08] Sésamo
- [09] Cacahuètes
- [10] Sulfitos
- [11] Soja
- [12] Altramuces
- [13] Leche
- [14] Moluscos

Allergens

- [01] Gluten
- [02] Tree nuts
- [03] Crustaceans
- [04] Celery
- [05] Egg
- [06] Mustard
- [07] Fish
- [08] Sesame
- [09] Peanuts
- [10] Sulphites
- [11] Soy
- [12] Lupin
- [13] Milk
- [14] Molluscs

El lujo de la evasión
The luxury of getting away from it all

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BENIMANTELL