



Casa de Vivi is the house of a very dear friend who happens to live in the
luxurious surrounds of the Hotel Kimpton Vividora 5*.

It's the welcome that everyone dreams of, your home away from home.

A multidisciplinary space comprising bar, dining room and terrace that invites
you to start your day over coffee, and end it over cocktails, at GOT.

Enjoy a leisurely breakfast, lunch or dinner at FAUNA.

Or, simply admire jaw-dropping city views with a glass of wine from our rooftop
at TERRAZA DE VIVI.

Fauna is Casa de Vivi's cosy dining room where getting together over food creates
the atmosphere of home. Traditional recipes built on local products come together
in signature dishes by chef Jordi Delfa, who prides himself on selecting the best
of the seasons to cook food that makes people happy.

"When you welcome friends' home, you give them the best you have," he says.

#soyvividora

FROM THE PANTRY AT VIVI

Hand-cut acorn-fed Iberian ham (80 gr)	29€
Premium-grade aged beef Cecina (cured beef) (80 gr)	19€
Xesc Reina sobrasada (from Mallorcan black pigs) with honey, made on the spot	20€
Anchovies 00 from L'Escala with seaweed bread and olive oil "caviar" (4 filets)	16€
Cheese cart:	
GOLANY – soft cheese with raw cow's milk (San Martí de Llàmena, Girona)	10€
LUNA NEGRA – soft cheese with raw goats' milk (Barraco, Àvila)	10€
TOU - soft cheese with raw sheep's milk (Casa Mateu, Pallars Sobirà)	11€
BLAU DE JUTGLAR – semi-soft cheese with raw cow's milk (Finca Reixagó, Osona)	12€
FOGASSA – hard cheese with raw cow's milk (Menorca/Cataluña)	10€
BUCARITO - Gran Reserva hard cheese with raw goats' milk (Rota, Cádiz)	12€
Selection of our cheeses with dried fruits and nuts, artisan jams and preserves	17€

SHARING PLATES...

Crystal bread with rubbing tomatoes and EVOO	4.5€
Super Spéciale Normandie N°3 natural oyster	u. 6€
Super Spéciale Normandie N°3 natural oyster (1/2 dozen)	32€
Acorn fed Iberian ham croquettes (min. 3 u.)	u. 3€
Porcini and almond milk croquettes (min. 3 u.)	u. 3€
Salt cod croquettes with honey and lime (min. 3 u.)	u. 3€
Brioche of stewed, feather-tip Iberian pork loin and mushrooms	16€
VIVI's famous bravas	8€
Aged steak tartar from Girona (120 gr)	21€
Open potato omelette with red prawns, spinach and creamy pine nuts soup	22€
Roast meats and foie cannelloni, Soubise sauce and Fogassa cheese	17€
Button mushroom carbonara with Montgomery cheddar and acorn-fed Iberian pork jowl	24€
Grilled t-bone steak with bernaise sauce	22€
Grilled aubergine, beetroot hummus, pickled vegetables and hazelnut praline	14€
Seasonal mushroom ragu with fried quails eggs and cured egg yolk	23€

PLATOS DE CUCHARA

Parellada rice with baby squid, cuttlefish and red prawn from Blanes*	25€
Ca l'Elena's Milanese style rice*	24€
Rice with seasonal mushrooms and fresh truffles*	25€
Catalan noodle casserole with acorn-fed Iberian pork shoulder, pork ribs and crayfish	25€
Acorn-fed Iberian pork meat balls with scallops, pancetta and fresh peas	21€

*Each rice is for a minimum of 2 people. Price per person.
Cooking time approx: 25 minutes.*

FISH

Salt cod pilpil with roasted garlic	25€
Grilled turbot	29€
Fish of the day	s/m

MEATS

Acorn-fed Iberian pork entrecote with herb butter	22€
Acorn-fed Lluçanès duck with pears	23€
Coquelet catalan-style chicken	24€
Tenderloin of aged beef	31€

SIDES

Roast baby vegetables	8€	Pont Neuf fried potatoes	7€
Roasted cauliflower with miso and mustard	6€	Grilled artichokes	7€
Mashed potatoes	6€		

HOMEMADE DESSERTS

Chocolate world

8€

Creamy Ermesenda d'Eroles
cheesecake with cookie ice-cream

7€

Apple tart tatin with toffee
and wild raspberry ice-cream

7€

Kaffir lime cream pie with swiss meringue

7€

Bread service 3,50€

*Don't hesitate to talk to the team about intolerances and allergies.
Allergen letter at your disposal.*

The experience continues on the rooftop **Terraza De VIVI**
or in **GOT** the cocktail bar that you will find on the ground floor.

 [casadevivi.barcelona](https://www.instagram.com/casadevivi.barcelona)  [#soyvividora](https://twitter.com/soyvividora)